



FRESH OFF THE BOAT LUNCH FEATURES

Monday through Friday
11:00 AM to 2:00 PM

Appetizers

Garlic Cheese Bread \$8

1/2 order of our dinner French Baguette slathered in garlic butter & Italian seasonings topped with mozzarella & parmesan cheese

Chips and Queso \$8

Lemon peppered tri-color corn chips with roasted veggies & spicy cheese sauce

Watermelon Feta Cucumber Shrimp Salad \$10

A hot summer appetizer! Chilled shrimp, watermelon, cucumber, & feta cheese tossed in a honey lime dressing

Mesquite Smoked Fish & Shrimp Dip \$12

A firm bi-catch smoked on Texas Honey Mesquite & shrimp baked in a puree with 5 cheeses, onion, celery, spices & sweet peppers, served with toast points and tortilla chips

Mosquito Fleet Shrimp Boil \$14

1/2 lb. Fresh market shrimp with seasoned butter
*Choose spicy hot or ice-chilled

Island Fish Cakes \$15

Minced white fish with cream cheese, celery, peppers, onions, eggs, mayo, breadcrumbs, herbs & seasonings topped with blue crab worcestershire butter. Served with Jamaican jerk sauce and cheese grits.

Bam Bam Shrimp \$16

Coconut crusted fried shrimp bites tossed in a sweet chili and gochujang pepper sauce on cilantro lime rice

Hot Fresh Soups

Butternut Crab Butter Bisque Cup \$9

Seafood Gumbo Cup \$9

Seafood Market Chowder Cup \$9

Texas Red Sky Chili Cup \$9

Homemade, 3 cuts of beef, dried chilis, onions & spices

Texas Shrimp & Corn Chowder Cup \$10

Roasted corn, assorted red, green bell, & poblano peppers, tomatoes, red onions, carrots, sauteed in a shrimp & crab cream sauce with Texas Shrimp

Shrimp & Fish Caldo \$20

A clear broth stew of vegetables, herbs, fish and shrimp served with traditional sides of crispy tostada Norteñas, Swiss cheese, jalapenos, South Texas slaw, lettuce, pico de gallo, avocado, chili crema and salsa verde

Fresh Seafood Market Salads

Light Hearted Lettuce Wraps \$16

Asian inspired spiced and diced shrimp, lettuce, chopped veggies and Hoisin sesame dipping sauce

Soup & Salad \$17

Cup of chowder with house salad

Pineapple Party Boat \$19

Shrimp & pineapple tossed with arugula, radicchio, & romaine in a quinoa coconut milk vinaigrette with shaved red onion, & bacon. Served in a pineapple boat with avocado, plantain, roasted corn, & a Texican chili honey drizzle

Fiesta Shrimp & Avocado Salad \$20

Mixed greens & fiesta honey ranch dressing tossed with bay shrimp, avocado, cilantro, lime, pico de gallo, sweet peppers on crispy flour tortillas

Sandwiches & Wraps

Ricky's Fish & Shrimp Wrap \$15

12" flour tortilla filled with cilantro lime rice, seasoned black beans, grilled fish & shrimp, jack cheese, lettuce, pico de gallo & ranch dressing

Shrimp Quesadillas \$16

Lemon seasoned, chimichurri grilled bay shrimp, Monterey pepper jack cheese, pico de gallo, avocado salad & salsa verde

Jumbo Shrimp Tacos \$17

2 tacos with Falcon dusted shrimp, chimichurri, Mexi-slaw, pico and avocado, cilantro lime rice & black beans

TJ's Gafftop Sail Catfish Po-Boy \$18

Texas Gulf Gafftop Catfish nuggets fried in crispy corn meal on cajun dressed french baguette

Katie's Shrimp Grilled Cheese & Cup of Butternut Crab Butter Bisque \$19

5 cheese blend on Texas toast for dipping

Grilled Grouper Club Sandwich \$26

Char-grilled fish, bacon, lettuce, red onions & pickles, on sourdough served with tartar sauce, cole slaw and French fries.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Use caution, as some preparations may contain small bones, shells, or scales.

†Please alert your Server of any food allergies prior to ordering.

We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

This is not a gluten-free facility. 20% gratuity will be added to parties of 12 or more.

Fresh Cut Market Seafood

Golden Fried Texas Gulf

Jumbo Fried Shrimp \$19

Served with fries, slaw, hush puppies, tartar & cocktail sauce

Caribbean Coconut Shrimp \$21

6 jumbo shrimp breaded in coconut butter and panko crumbs, served with cilantro lime rice, & island coconut breeze sauce

Fried Fish & Shrimp \$24

Today's fresh catch & 3 jumbo shrimp, served with fries, slaw, hush puppies, tartar & cocktail sauce.
Choice of crispy fried or beer-battered

Fresh Fried Fish \$25

Served with fries, slaw, hush puppies, tartar & cocktail sauce

Katie's Seafood Market Platter \$26

Fried fish, shrimp, oysters, boudain balls with fries, slaw, hush puppies, tartar & cocktail sauce

Lunch Pasta

Mom's Cajun Shrimp Pasta \$22

Fresh fettuccine pasta tossed with grilled shrimp, & andouille sausage in spicy shrimp Alfredo with Parmesan cheese

Angel Hair in Garlic Butter Shrimp Sauce \$21

Lemon Herb Peppered bay shrimp & cut vegetables sauteed in white wine, butter, garlic sauce with parmesan cheese.

Shrimp & Crab Mac & Cheese \$23

Blackened shrimp & garlic-buttered blue crab in a 5 cheese sauced Cavatappi pasta. Traditionally baked with garlic bread crumbs for a bubbly mac and cheese

Shrimp Fettuccine Alfredo \$24

Lemon Peppered bay shrimp in creamy, rich alfredo sauce with 2 jumbo shrimp and parmesan cheese

Snapper Love

Light Lunches to Fuel the Spirit

The Texican \$22

Chili & spiced honey char-grilled American Red Snapper and Gulf shrimp kabob on crispy tostada Norteñas, Swiss cheese, jalapenos, South Texas slaw, lettuce, pico de gallo, avocado, chile crema and salsa verde

The Persian \$19

Lemon herb peppered American Red Snapper, Mediterranean herb infused olive oil, quinoa tabbouleh, Persian cucumbers, arugula, olives, grilled lime

The Polynesian \$21

Chargrilled pineapple, coconut shrimp & snapper kabobs with cilantro lime rice

The Korean \$24

Gochujang basted char-grilled American Red Snapper and Gulf shrimp kabob, kimchi, steamed rice, garlic chili crisp cucumber onion salad, grilled lime

Broiled and Grilled Seafood

Jumbo Grilled Shrimp \$19

Basted with garlic butter, seasoned with Falcon Dust, chargrilled & served on cilantro lime rice & vegetables

Broiled Fish & Shrimp \$24

Fresh fish and jumbo shrimp broiled in lemon herb pepper topped with Galveston tapenade butter with rice and vegetable

Lunch Broiled Stuffed Fish of the day \$26

Simply baked with lemon herb seasoning, crab claw & shrimp stuffing, chimichurri basted, served with rice & vegetables

Favorite Skillets

Seafood Enchiladas \$19

Fish, shrimp, & crab seafood enchiladas in creamy poblano cheese sauce, rice, beans & Cotija cheese

Lunch Snapper Creole \$26

American Red Snapper topped off with tomatoes, sweet peppers, onion, celery, garlic, herbs and spices served with, white rice

Blackened Catfish Courtbouillon \$22

Wild-caught Gafftop Sail Catfish blackened in house-made seasoning served in a rich tomato roux with southern cheesy grits.

Blackened Jumbo Shrimp Etouffee \$23

Jumbo & Bay Shrimp, onion, celery, sweet peppers, mushroom, & tomato etouffee. Served with white rice and cheesy garlic bread

From The Meat Market

Cheesy Asparagus-Stuffed Chicken \$18

Lemon citrus herb char-grilled chicken breast on egg noodle with braised spinach, capers and artichoke hearts

Char-Grilled Chop Steak & Shrimp \$25

8oz. chop steak topped with spicy garlic shrimp, shredded cheddar, & crispy onions. Served with mashed potatoes and au jus

Mushroom Braised Short Rib \$28

Boneless, braised in a luscious mushroom/onion white wine demi-glas sauce with Worcestershire butter. Served on garlic mashed potatoes with glazed carrots

Old Fashioned Smothered Pork Chop \$23

2 each 5 oz. pork chops served with mashed potatoes and sausage cream gravy

Add Ons

Add a House Salad \$8

Add Chicken \$8

Add 2 oz. Jumbo Lump Crab \$12

Add 4 each U-12 Colossal Grilled Shrimp \$12

Add 4 oz. American Red Snapper \$14

Add 3 Lamb Chops \$16