



KatiesSeafoodHouse@gmail.com



**Proudly Serving only the Freshest Seafood we catch! From Our Boats to You.**

## Katie's Market Inspired Appetizers

**GARLIC CHEESE BREAD** \$10  
18" French Baguette slathered with Garlic Butter, Italian seasonings topped with Parmesan & Mozzarella cheese  
**Top With Rockefeller Shrimp or Blackened Shrimp Marinara +\$5**

**SNAPPER WINGS** \$15  
Deep-fried American Red Snapper wings.  
The locals favorite tradition! Order them regular with cocktail and tartar sauce or tossed in buffalo sauce served with blue cheese or ranch dressing

**SMOKED SHRIMP STUFFED BOUDIN BALLS (5)** \$14  
Mosquito Fleet Shrimp, DJ's Boudin (rice, pork, onion, bell pepper, spices) serrano peppers, lightly smoked served with almighty good sauce

**FRIED GREEN TOMATOES** \$15  
Traditionally seasoned & breaded in cracker meal, topped with 'Orleans crab butter, served on our bacon cheesy grits.

**MEXICAN SHRIMP COCKTAIL** \$16  
Mosquito Fleet shrimp, savory cocktail sauce, pico de gallo, avocados, chili spices and lime with tortilla chips

**BAMA FISH & SHRIMP DIP** \$16  
Diced smoked fish & Mosquito Fleet shrimp tossed in citrus aoli, Asiago & cream cheese with celery, onion, pepper, citrus seasoning & tortilla chips for dipping

**SEAFOOD NACHOS** \$18  
Chimichurri grilled fresh fish and shrimp diced and layered on tri color corn chips, Mexi-slaw, Asiago & pepper jack cheese with taco crema

**KATIE'S SHRIMP FROGS** \$19  
4 bacon wrapped double shrimp stuffed with pepper jack cheese and diced fresh serrano pepper deep fried & served with ranch & sweet chili sauce

**AMBERJACK ON BOARD** \$24  
A charcuterie of cured cherry and apple wood smoked Amberjack, andouille sausage, lemon herbed cream cheese & Fontina cheese served with mini bagels, toast points, shaved red onions & capers

**SEAFOOD CEVICHE** \$25  
Lime juice marinated Gulf Snapper & Mosquito Fleet Shrimp, with orange & pineapple juice, avocado, pico de gallo, cucumbers, jalapeno, chimichurri slaw, & chips to dip

**CRAB CAKE** Market  
100% Fresh Texas Blue Crab jumbo lump & claw meat folded into creamy, rich spices and veggies, baked, served with Cajun remoulade topped with chimichurri. (15 minute cook time)

## Crab, Shrimp & Seafood Boils

**COLD BOILED SHRIMP** \$19  
A 3/4 pound tray of iced Gulf Shrimp you peel'em with cocktail sauce

**SPICY HOT BOILED SHRIMP** \$21  
Hot & Spicy, with corn & potatoes. Right off the boat, into the pot & you peel'em

**BOILED GALVESTON BAY BLUE CRAB (SEASONAL)** \$16.Lb.  
with corn & potatoes

**GARLIC BUTTER CRAB FINGERS** Market  
5 to 6 oz. sautéed in garlic butter with herbs & toast points

**FULL HULL SEAFOOD TRAY** \$140  
A pound and a half of spicy boiled shrimp, 2 pounds of spicy boiled Blue crab with a half pound of garlic butter sautéed crab claws. Includes boiled potatoes, corn, vegetables & andouille sausage. Feeds 2 to 4 Hungry Folks!

## Katie's Side Salads

HOUSE.....GREEK.....SPINACH.....CAESAR ..... \$7

Add 6 oz. Fresh Catch of the Day.... \$18

Add 6 Jumbo Grilled Shrimp.... \$14

Add Blackened Chicken....\$10



## Katie's Harborside Salads

**CARIBBEAN SUNRISE SALAD** \$23  
Grilled Thai chili basted jumbo shrimp on mixed harvest greens with mango, pineapple, strawberries, kiwi's, coconut, pico de gallo, avocado, sunflower and pepita seeds all in an agave quinoa coconut lime vinaigrette

**THE CAPTAIN'S COBB SALAD** \$19  
Marinated grilled chicken breast, bacon, Romaine Lettuce, chilled tomato relish, blue cheese crumbles, diced avocados, scallions and Katie's house vinaigrette

**SNAPPER PICCATA HEIRLOOM TOMATO PANZANELLA SALAD** \$26  
Sautéed panko crusted seared snapper in olive oil, fresh lemon juice, white wine, capers, artichoke hearts & asparagus, served on heirloom tomatoes, romaine, mixed greens, & French croutons tossed in our house vinaigrette

**ULTIMATE WEDGE SALAD** \$21  
Double iceberg wedge topped with fried mosquito fleet shrimp, bacon, tomatoes, egg, blue cheese crumbles, crispy onion strings and our Cajun Remoulade dressing

**THE GREEK FISHERMAN SALAD** \$24  
Herb crusted Gulf fish and shrimp, feta cheese, kalamata olives, cucumbers, cherry tomatoes, red onions, grilled romaine, Mediterranean vinaigrette

**JUMBO LUMP CRAB SALAD** Market  
Heirloom tomato stuffed jumbo lump crab tossed in mango pico creamy herb coconut lime dressing on house-dressed greens with garlic butter toast

## Fisherman's Soups

Cup 10 | Bowl 16

**SEAFOOD GUMBO**  
Our labor of love! Fish, shrimp, crab, oysters and anything else we can think of in a thick bacon fried okra roux with sausage. The way it was invented!

**MARKET CHOWDER**  
Rich and creamy. Fish, shrimp, clam, leak, potato, corn, onion, celery, herbs, & bacon

**BUTTERNUT CRAB BUTTER BISQUE**  
(Seasonal) Rich & savory roasted butternut, spices & cream

**OYSTER STEW**  
Butter poached oysters in a milk broth seasoned with white pepper, oyster liqueur, onion, celery, potato, carrot, and spices

**AMERICAN RED SNAPPER & SHRIMP UMAMI BOWL** \$28  
Lemon togarashi seasoned seared American Red Snapper with jumbo Gulf shrimp over rice noodles in a savory sesame, soy, fish broth with sprouts, fresh basil, limes, shaved jalapeno slices and side of hoisin peanut sauce

**AMERICAN RED SNAPPER & GULF SHRIMP CALDO BOWL** \$28  
A clear broth stew of vegetables, herbs, American Snapper & Gulf Shrimp with crispy tostada Norteñas, Swiss Cheese, jalapenos, South Texas slaw, lettuce, pico de Gallo, avocado, chili crema and salsa verde

## Fresh Oysters (6)

**OYSTERS ON THE HALF SHELL** \$16  
Gulf Coast Oysters freshly shucked to order

**DOCKSIDE OYSTERS** \$18  
Char-grilled oysters sizzling with garlic butter, Parmesan and breadcrumbs

**OYSTERS FIESTA** \$19  
Fresh Shucked Oysters topped with shrimp pico de gallo and Mexican cocktail sauce

**OYSTERS ROCKEFELLER** \$22  
Spinach, cream cheese, artichoke hearts, parmesan, anisette, bacon

**OYSTERS KATIE** \$24  
Sweet herb marinated oysters smoked on mesquite, grilled with crab, Alfredo, & seasonings. Limited availability

## Pier 19 Sandwiches

**BUDDY BURGER GALVESTON'S OWN!** \$17  
Double patty, melted American and cheddar cheese, bacon, tomato, pickles, lettuce, onion, fries

**"BAM BAM" POBOY** \$18  
Coconut crusted shrimp on gojujang drizzled lettuce, onion, pickles and grilled pineapple with a sweet Thai chili sauce on toasted brioche bun

**THE BEST CAJUN POBOY** \$18  
Choice of: Fried Fish, Shrimp, or Oysters on a fresh baked & Cajun remoulade dressed baguette, with fries and slaw

**CAPTAIN HANS ULTIMATE POBOY** \$24  
Fish, Shrimp, and oysters on garlic cheese bun with lettuce, tomato, onion, bacon, and remoulade dressed. Served with fries and slaw

**ADMIRALS SHAVED PRIME RIB POBOY** \$26  
7 oz. rib-eye baked rare to med. rare, shaved and sliced, served on crispy onion strings in garlic cheese French bread with au jus dipping sauce

**PELICAN SANDWICH** \$17  
Char-grilled, 10 oz. chicken breast marinated & seasoned with our Lemon Herb Pepper, topped with lettuce, pico, avocado, pepper jack cheese, crispy onions and Cajun remoulade. (No pelicans were harmed in the making of this sandwich.)

**3 FISH TACOS** \$22  
Broiled fresh premium Gulf fish in lemon herb pepper & chimichurri Mexi-slaw, pico de gallo, lime crema, rice and black beans.

**SEAFOOD QUESADILLAS** \$23  
Fresh Gulf fish and shrimp grilled in chimichurri folded in mozzarella.  
A Meal! Served with avocado salad and spicy salsa

**FRIED AMERICAN RED SNAPPER SANDWICH** \$27  
Fresh off the boat never frozen filet fried in crispy seasoned cracker on toasted bun, shaved red leaf lettuce, red onions, pickle and tartar sauce. Served with fries and slaw

# Katie's Boat Load Platters

*A bounty of the sea for the fishermen in the family!*

<b>BAYOU PLATTER</b> Red beans & rice, corn meal crusted fried fish, shrimp boudin balls, grilled andouille sausage, jalapeno. served with cocktail and tartar sauce.	\$36
<b>FISH &amp; SHRIMP PLATTER</b> Today's fresh catch fried golden in seasoned cornmeal, jumbo cracker crusted fried shrimp, crab mac n cheese, hushpuppies, fries, slaw and sauces	\$38
<b>BEER BATTERED AMERICAN RED SNAPPER &amp; SHRIMP PLATTER</b> Fresh Caught! Served with fries, hush-puppies, slaw, tartar & cocktail sauce	\$40
<b>FULL NET SEAFOOD PLATTER</b> Fried fish, shrimp, oysters, shrimp frog, snapper wing, smoky boudin balls, fries, slaw and sauces.	\$44
<b>STUFFED CRAB PLATTER</b> 3 Crab Shells stuffed with crab & shrimp stuffing, deep fried, topped with poblano cream sauce & crab claw meat, butternut crab sauce & lump crab meat, shrimp delight cheese sauce with crab fingers	\$36
<b>BROILED SEAFOOD PLATTER</b> Grilled shrimp, garlic butter jumbo lump crab on spicy boiled blue crab, lemon herb peppered American Red Snapper, dockside grilled oysters, a shrimp frog, rice & veggies	\$56

## Katie's Local Features

<b>FRIED OYSTERS</b> (12 to 15) Seasoned corn meal breaded fresh Gulf oysters piled high on fries with hush-puppies, slaw, tartar and cocktail sauce	\$28
<b>CRAB CAKE DINNER</b> 100% Fresh Texas Blue Crab jumbo lump & claw meat baked with creamy rich spices topped with fried & garlic butter crab claws. Served on Cajun remoulade and chimichuri sauces with white rice & veggies. Allow twenty minute cook time.	Market
<b>FISH SHRIMP &amp; GRITS</b> Bacon, cheese & buttered grits, today's fresh fish, jumbo shrimp, poblano cream sauce, creamy Rockefeller spinach	\$36
<b>WHOLE SNAPPER VERA CRUZ</b> Whole Vermillion Snapper (1.5 to 2 lb.) scored and deep fried, topped with traditional Spanish Vera Cruz sauce of olives, tomatoes sweet peppers herbs, and spices. (Huachinango a la Veracruzano) Served with white rice and black beans	\$46
<b>SIZZLING GROUPEL &amp; SHRIMP PLATTER</b> Fresh Grouper, Gulf Shrimp, & Jumbo Lump Crab served sizzling on a bed of garlic butter sauteed onions, bell peppers, and jalapenos with street corn, rice, beans and tortillas	\$57

## Mosquito Fleet Shrimp

<b>BAM BAM SHRIMP</b> Coconut crusted fried shrimp bites tossed with sautéed pineapple, in a sweet Thai chili and Gojujanc pepper sauce on cilantro lime rice.	\$22
<b>FRIED SHRIMP PLATTER</b> Fresh off the boat with fries, cole slaw, cocktail, tartar and hush puppies <b>Add 4 Fried Oysters \$8</b>	\$24
<b>JUMBO GRILLED SHRIMP</b> Char-grilled jumbo shrimp over coconut lime cilantro rice, with sautéed vegetables and citrus butter sauce	\$26
<b>PARTY BOAT'S SHRIMP ETOUFFEE</b> Fresh Shrimp smothered in a peppery etouffee gravy of the trinity veggies with mushrooms on toasted garlic cheese baguettes on rice	\$29
<b>THE BEST FETTUCCINE ALFREDO &amp; BOAT LOAD SHRIMP</b> Jumbo Grilled Shrimp, large sautéed bay shrimp, fresh hand cut pasta tossed in butter, cream, garlic, Italian herbs, our famous Katie's Lemon Herb Pepper and loads of melted Parmesan cheese	\$30
<b>SHRIMP DELIGHT</b> Jumbo & Mosquito Fleet Shrimp on Trottolo pasta tossed in a creamy 5 cheese & mushroom wine sauce	\$28
<b>SKEETER'S CAJUN SHRIMP PASTALAYA</b> Get your shrimp fix with full net shrimp & grilled jumbos. Sautéed with andouille sausage in garlic and butter. Served on fresh fettuccine pasta in a creamy, cheesy, Parmesan Cajun sauce	\$33
<b>PARMESAN SHRIMP PICATTA</b> Parmesan and bread crumb crusted jumbo U-12 Gulf shrimp sauteed in lemon juice, white wine, olive oil with artichoke hearts, capers, and asparagus. Served on an angel hair, egg, cheese & bacon carbonara cake plated on our creamy roasted tomato sauce.	\$34

## Beef, Pork, & Chicken

<b>CAPTAIN'S RIBEYE</b> 16oz. Bone in Upper 2/3 choice beef served with grilled corn on the cob, mashed potatoes and sautéed veggies	\$54
<b>LAND &amp; SEA</b> 6 oz. Black Angus filet with 4 char-grilled U-12 shrimp in New Orleans barbecue butter. Garnished with fingerling potatoes & green beans. Topped with jumbo lump crab meat	\$48
<b>NICK'S GRILLED CHICKEN &amp; VEGGIES</b> Citrus herb seasoned, char grilled breast on double veggies	\$22
<b>CRAB STUFFED PORK CHOP</b> Our famous cornbread Crab dressing in a smoked, char-grilled pork chop topped with Crab Orleans butter on mashed potatoes	\$36
<b>RICKY'S RIBS! MESQUITE SMOKED BABY BACKS</b> Full Slab rubbed with our special rib seasoning, & sauce served with bbq baked red beans and fully loaded mashed potatoes	\$38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Use caution as there may be small bones, shells or scales in some preparations. This is not a gluten free facility.  
20% Gratuity will be added to parties of 12 or more.



**Authentic. Responsibly Harvested,  
Safe & Sustainable. Trackable,  
Gulf Wild Seafood**

### The True Meaning of Fresh Catch of the Day

Every Fish on the Menu is From Our Boats! Strictly Fillested Under Refrigeration and Stays Cold From the Time it is Caught Until it Hits The Grill!  
Ask Your Server about Today's Catch Just Unloaded!  
And as Always, Ours is The Freshest Fish in Town!

### FROM OUR BOATS. TO YOUR TABLE:

Falcon, BlackJack IV, Hull Raiser, Voyager, Brand X, Lauren Grace, Chelsea Ann, Rachel Marie, Pontos, Destiny, Avenger, Cap'n Willie, Bottomline & Alice Mae

#### OUR POPULAR CATCH:

AMERICAN RED SNAPPER	\$44
YELLOW EDGE GROUPEL	\$43
GOLDEN TILE	\$38
TODAY'S FRESH BI-CATCH	\$34

### Choose Your Cook Style

- 1. CHEF'S RECOMMENDATION**  
Always topped with Jumbo Gulf Shrimp! Server will present details.  
Add \$6 for an additional crab topping
- 2. FRENCH FISHERMAN'S FRICASSÉE**  
Lightly pan-fried filet baked in golden mushroom & golden onion, herb & wine butter sauce with garlic mashed potatoes
- 3. CREOLE STYLE**  
Iron skillet blackened on Creole spicy tomato trinity sauce topped with garlic butter crab claw meat with white rice
- 4. GERMAN SCHNITZEL STYLE**  
Thinly pounded, dredged in breadcrumbs & pan seared. Served on sausage gravy with cinnamon buttered apples, braised cabbage, and mashed potatoes
- 5. THE GALVESTON BAKE**  
Lightly seasoned with Katie's Lemon Herb Pepper baked in olive oil, Greek vegetables, and herbs to a flakey perfection. Served on mashed potatoes & creamy Rockefeller spinach
- 6 CARIBBEAN STYLE**  
Jerk seasoned, grilled, topped with pineapple Mango salsa on Caribbean curried Jamaican sauce, black beans and coconut cilantro lime rice

### MAKE IT PERFECT ADD ONS

OYSTERS, FRIED (4)	\$8	SNAPPER WINGS, FRIED (3)	\$8
BUDDY'S BOUDIN BALLS (2)	\$6	FRIED STUFFED CRAB POBLANO	\$11
SHRIMP, JUMBO GRILLED (4)	\$8	SAUTEED PICKED CRAB MEAT	\$16
SHRIMP FROGS (2)	\$8	includes jumbo lump, claw, & fingers	

### Shareable Side Skillets

MASHED POTATOES & CREAM SAUSAGE GRAVY	\$8	HUSH PUPPIES	\$6
SKILLET OF CREAMY ROCKEFELLER SPINACH	\$10	SKILLET OF CORN BREAD AND HONEY BUTTER	\$8
BLUE CRAB TOPPED MAC & CHEESE	\$14	SKILLET OF RED BEANS & RICE	\$10
FRESH FETTUCCINE ALFREDO	\$12	SIDE OF SEASONED FRIES	\$6
MEXICAN STREET CORN	\$6	SKILLET OF CHEESY GRITS	\$8
Basted with Crema, rolled in Asiago Cheese with chili and taco seasonings		COCONUT CILANTRO LIME RICE	\$6



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