



# Boat to Table Lunch Menu

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

## Appetizers

### **Chips and Queso \$8**

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

### **Garlic Cheese Bread \$6**

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

### **Texas Shrimp & Smoked Fish Dip \$10**

A firm bi-catch smoked on apple and cherry pureed with several cheeses, onion, celery, spices & sweet peppers, served with toast points

### **Mosquito Fleet Shrimp Boil \$12**

1/2 lb. Fresh Market Shrimp with seasoned butter  
\*Choose spicy hot or ice-chilled

### **Bam Bam Shrimp \$15**

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

### **Asian Cucumber Shrimp Salad \$9**

Crispy garlic marinated cucumbers, gochujang marinated chilled shrimp, pickled red onions served on cabbage slaw with won ton chips

## Hot Fresh Soups

### **Butternut Crab Butter Bisque Cup \$9**

### **Seafood Gumbo Cup \$9**

### **Seafood Market Chowder Cup \$9**

### **Texas Crab & Corn Chowder Cup \$10**

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

### **Shrimp & Fish Caldo \$18**

A hearty 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

### **Katie's House Salads \$7**

House.....Greek.....Spinach.....Caesar

**Add 4 Jumbo Grilled Shrimp...\$8**

**Add Blackened Chicken...\$8**

**Add 2 oz. Jumbo Lump Crab...\$10**

**Add 4oz. Lemon Peppered Snapper...\$13**

### **Light Hearted Lettuce Wraps \$14**

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

### **Texas Shrimp Remoulade Salad \$17**

Romaine wedge topped with Shrimp tossed in a mildly spicy remoulade with diced egg, tomatoes, sweet peppers, & red onion. Served on spinach tortilla wrap with avocado, jalapenos, cucumbers & roasted corn kernels

### **Fiesta Shrimp & Avocado Salad \$19**

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

### **Seafood Pasta Salad \$20**

Pasta shells, diced shrimp, smoked fish, & lump crab, tossed in mayonnaise and yogurt with our Falcon Dust seasoning, dill, celery, red onions, chopped eggs, cherry tomatoes, lemon, watercress, garlic with belgian endive and romaine hearts



## What is Fresh Bycatch?

When targeting specific species of fish, fishermen often catch other types of fish. Our bycatch are sustainable and very delicious as a daily preparation.

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.

# Fresh Cut Market Seafood

## Golden Fried Texas Gulf

### **Jumbo Fried Shrimp \$17**

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

### **Fried Shrimp & Fried Oysters \$18**

3 jumbo shrimp & 6 crispy fresh shucked oysters, served with fries, slaw, tartar & cocktail sauce

### **Fried Fish & Shrimp \$19**

Today's fresh catch & 3 jumbo shrimp, served with fries, slaw, hush puppies, tartar & cocktail sauce

### **Fresh Fried Fish \$22**

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

### **Shrimp Mac 'n Cheese \$17**

Blackened Shrimp on 5 cheese trottolo pasta with onions, celery, sweet peppers, mushrooms, & spices, baked for a bubbly mac and cheese

### **Mom's Cajun Shrimp Pasta \$21**

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

### **Katie's Lemon Broiled Fish \$22**

Lemon citrus herb seasoned fresh catch on egg noodle, braised spinach, capers and artichoke hearts

## Lunch Beef & Chicken

### **Grilled Chicken and Noodle Bowl \$16**

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

### **Skillet of Beef \$24**

Certified Angus Prime Rib cubes sauteed with onions, celery, bell peppers, mushrooms, fingerling potatoes, zucchini, & assorted vegetables in a hearty beef gravy with garlic mashed potatoes

### **Char-Grilled Chop Steak & Shrimp \$23**

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

## South of the Border Favorites

### **Chicken Quesadilla \$14**

Lemon seasoned, chimichurri grilled breast of chicken, Monterey pepper jack cheese, pico de gallo, avocado salad & salsa verde

### **Voyager's Jumbo Shrimp Tacos \$15**

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

### **Seafood Enchiladas \$18**

Fish, Shrimp, & Crab Seafood Enchiladas in Creamy Poblano Cheese Sauce

### **Lunch Snapper Vera Cruz \$26**

American Red Snapper topped off with traditional Mexican sauce of tomatoes, sweet peppers, olives, herb and spices served with black beans, white rice

## Broiled and Grilled Seafood

### **Jumbo Grilled Shrimp \$18**

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

### **Broiled Fish & Shrimp \$22**

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

### **Crawfish Etouffee Topped Fresh Catch \$24**

With onion, celery, sweet peppers, mushroom, and tomatoes on Blackened Fish. Served with white rice and cheesy garlic bread

### **Lunch Broiled Stuffed Fish of the day \$26**

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

## Sandwiches & Wraps

### **Ricky's Fish & Shrimp Wrap \$14**

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

### **Katie's Shrimp Grilled Cheese & Cup of Butternut Crab Butter Bisque \$16**

5 cheese blend on Texas toast for dipping

### **BLT & Cup of Chowder \$15**

Classic bacon lettuce & tomato with mayo on toasted country bread with a cup of our market chowder

### **Po-Boys!**

All our great Po-Boys are listed on our dinner menu!

### **Fried Grouper Sandwich \$24**

Filet of Fish fried in seasoned flour to a golden brown topped with slice of cheddar cheese on a Toasted bun with red leaf lettuce, shaved red onions & pickles. Served with tartar sauce, cole slaw and French fries.

## Snapper Love

### **Light Lunches to Fuel the Spirit**

#### **The Persian \$18**

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

#### **The Texican \$20**

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 Korean \$21**

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

#### **The Polynesian \$19**

Chargrilled Pineapple Coconut Shrimp Kabobs with cilantro lime rice

#### **The British' Tika Masala \$21**

Snapper, shrimp, peppers, and onion kabobs basted in honey and spice, char-grilled, served in a rich and spicy tomato curry garam masala sauce with white rice