



# 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

### **Salt & Pepper Shrimp \$7**

Head & shell on shrimp flash fried and seasoned to perfection served with assorted dipping sauces.

\*Seasonally available when the boat comes in

### **Smoked Fish Dip \$8**

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 Gojulang pepper sauce on cilantro lime rice

### **Amberjack Burnt Ends \$14**

Sugar cured fish bites smoked, grilled in garlic butter, topped with spicy honey sauce

### **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 \$9**

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

### **Katie's Deckhand Chili Cup \$8 Bowl \$15**

Big bowl of Texas Red Chili, scratch made with chili grind beef, ancho, guajillo, cascabel, bell peppers, onions, tomato, spices and no beans. Served with side of rice, cheddar cheese, onions, corn crisps, sour cream & jalapenos

### **Shrimp & Fish Caldo \$16**

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 \$6**

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

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

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

### **Add Amberjack Burnt Ends...\$12**

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

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

### **Old Fashioned Shrimp Salad \$14**

Chopped shrimp in cream cheese, mayo, sour cream and veggie salad on spinach with tomato, egg, red onion, carrots, cucumbers, toast points

### **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

### **Mediterranean Broiled Fish Salad \$20**

Greek salad with 4 ounces of today's fresh off-the-boat catch.

### **Crab Stuffed Heirloom Tomato Salad**

**\$26**

Jumbo lump crab, mango pico de gallo tossed with cool ranch dressing in heirloom tomato on a bed of house Italian dressed mixed greens, with carrots, onions, cucumbers, & toast points



## 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 preperation.

# Fresh Cut Market Seafood

## Sandwiches & Wraps

### **Chicken Quesadilla**

Lemon seasoned, chimichurri grilled breast of chicken, Monterey pepper jack cheese, pico de gallo, avocado salad & salsa verde **\$12**

### **Ricky's Fish & Shrimp Wrap**

12" flour tortilla filled with cilantro lime rice, seasoned black beans, grilled fish & shrimp, jack cheese, lettuce, pico de gallo & ranch dressing **\$14**

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

5 cheese blend on Texas toast for dipping **\$16**

### **BLT & Cup of Chowder**

Classic bacon lettuce & tomato with mayo on toasted country bread with a cup of our market seafood chowder **\$15**

### **Po-Boys!**

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

## 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

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

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

### **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

### **Shrimp Rockefeller Topped Fresh Catch \$23**

Shrimp, spinach, anisette, artichoke hearts, seasonings, cream and parmesan cheese. Served on fettuccine

## South of the Border Favorites

### **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**

Todays fresh 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

### **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

## Golden Fried

### **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

### **Beer Battered Fish & Shrimp \$22**

Fresh Caught! Served with fries, hush-puppies, slaw, 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

## 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 German \$19**

Thinly sliced American Red Snapper schnitzel dredged in lemon seasoned bread crumbs, pan-sauteed, bacon and apple cider vinegar braised red cabbage, cinnamon buttered apples

#### **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, spicy garlic chili crisp cucumber onion salad, grilled lime