



The Lonely Pelican

Chicken Fried Chicken Tenders

Regular or Buffalo Style.

Seasoned pounded breast strips in seasoned flour,

Half Pan \$32 Full Pan \$64

Galveston Across the Border

Ricky Wraps

Fish & Shrimp or Beef Fajita rolled in 12" tortilla with coconut cilantro lime rice, pico de gallo, seasoned black beans, pepper jack cheese lettuce and ranch dressing

Half Pan (8 halves) \$60 Full Pan (16 halves) \$110

Seafood Enchiladas

Fish, Shrimp, & Crab in creamy poblano cheese sauce

Half Pan (15 pieces) \$56 Full Pan (30 pieces) \$105

Fish Taco Trays

Our fresh Gulf American Red Snapper, fried, blackened, or chimichurri broiled with Mexican slaw, taco crema, & pico de gallo

Half pan (14 tacos) \$80 Full Pan (28 tacos) \$150

Family Sides Feeds 4 to 6

Cilantro Lime Rice and Black Beans \$16

Sweet Jalapeno Hushpuppies \$12

Sautéed Mixed Vegetables \$17

Mashed Potatoes & Sausage Gravy \$16

'Bama Smoked Fish Dip & Chips \$45

Blue Crab Topped Baked Mac and Cheese \$39

18" Garlic Cheese Bread \$10

Half Pan of Mini Corn & Jalapenos Muffins (24pcs) \$8

Seasoned French Fries \$12

Red Beans & Rice \$20

Cream Spinach \$18

Fettucine Alfredo Half Pan \$22

Katie's Lemon Herb Pepper \$8

5.5 oz. shaker filled with our house blend seasoning. excellent on everything!

Cole Slaw (pint) \$8

Cocktail Sauce (8 oz.) \$6

Tartar Sauce (8 oz.) \$8

Chimichurri Sauce (pint) \$8

Beach Party Catering Menu



Proudly serving only the Freshest Seafood we catch! From Our Boats to You!

Let's Start With The Bar!

Mosquito Fleet Margarita's, (ready for rocks)

1/2 gallon Espolon Tequila \$60 1 gallon Espolon Tequila \$110

Pelican Punch

The Kraken & Real McCoy Rum, fresh orange juice, pineapple juice, orgeat syrup, grenadine

1/2 gallon \$50 1 gallon \$100

Katie's Bloody Mary

Titos & Nue ultra filtered vodka, House Made Bloody Mary Mix, Horseradish and Zing Zang

Half Gallon \$50 1 Gallon \$90

Big Fish Texas Tea

Absolute Vodka, Tanqueray Gin, Bacardi Anejo Rum, Sauza Commemorative Tequila, Absolute Raspberry, sweet n sour, splash of coke.

Half Gallon \$75 1 Gallon \$140

Happy Hour Case of Beer

Domestic Beer \$50 Premium Beer \$75

Bottles of Wine

25% off on all to go bottles of wine with food

Non-Alcoholic Drinks: Tea, Sweet Tea, Lemonade by the Gallon \$12

For Orders Go To:

WWW.KatiesSeafoodHouse.com

Order Online, Avoid Crowds, Pay Online, Call When You Arrive, We Will Carry Your Order to Your Car!

E-Mail: Katiesseafoodhouse@gmail.com

409-765-5688

Soups and Salads

Katie's House Salads

House, Greek, Spinach, Caesar

Served with appropriate dressing unless specified.

1/2 Pan \$32 Full Pan \$60

Choice of Dressings: Ranch, Thousand Island, Raspberry Vinaigrette, Blue Cheese, Caesar, Mediterranean Greek, Golden Italian, Coconut Cilantro Agave Lime, Cajun Remoulade

Seafood Gumbo

Fish, shrimp, & crab in a traditional seafood stock thickened with a bacon & sausage fried okra roux

1/2 Gallon \$59 1 Gallon \$110

Market Chowder

Rich & creamy! Fish, shrimp, clam, leak, potato, corn, onion, celery, herbs, bacon

1/2 Gallon \$64 1 Gallon \$120



Hot Fresh Seafood Boils



Boiled Shrimp

Cold or Hot, You Peel'ems, served with sauce.

Half Pans Feed up to 6 People; Full Pan Feeds up to 12 People

Half Pan (3 lbs) \$60 Full Pan (6 lbs) \$110

Boiled Blue Crab

Galveston Bay Crab, cleaned, boiled Texas style.

Half Pan Feed up to 3 People; Full Pan Feeds up to 6 People

Half Pan (3 lbs) \$56 Full Pan (6 lbs) \$110

Bucket of Sides

Sausage, Veggies, Corn & Potatoes, Melted Butter

Half Bucket for 3 People: \$10 Full Bucket for 6 People: \$18

Fresh Gulf Seafood

Fried, Broiled, Grilled or Blackened

Oysters

Fried: In seasoned corn meal

Char-Grilled: in shell, topped with garlic butter, cracker crumbs, parmesan cheese & herbs (seasonal)

35 for \$79

Katie's Jumbo Shrimp

Fried: Breaded in Katie's Lemon Herb Pepper crushed cracker meal

Char-Grilled: Basted with garlic butter, seasoned with Katie's Lemon Herb Pepper

Broiled: In our chimichurri sauce

Blackened: Louisiana style in spices, herbs & peppers

32 for \$65 64 for \$130

Fresh Caught Gulf of Mexico Fish

American Red Snapper Yellow Edge Grouper Golden Tile

2 1/2 lb. cut in 2 oz. strips \$150 5 lb. cut in 2 oz. strips \$290

Popcorn Shrimp

Fried: Bite size shrimp breaded in Katie's Lemon Herb Pepper cracker meal

Broiled: seasoned and broiled in our chimichurri sauce. Excellent on salads!

Blackened: Louisiana style in spices, herbs & peppers.

2 1/2 lb. for \$39 5 lb. for \$75

Shrimp Frogs

Shrimp stuffed with pepper jack cheese, Jalapenos, bacon wrapped and deep fried.

12 for \$40 24 for \$79

Bam Bam Shrimp

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

Half Pan (up to 4 people) \$65 Full Pan (up to 8 people) \$120

Shrimp Etouffee

12 or 24 Jumbo Blackened Shrimp on traditional etouffee of onion, celery, bell pepper and mushrooms loaded with seasoned medium shrimp

Half Pan for up to 4 people \$78 Full Pan for up to 8 people \$152

Katie's Fish Market Sampler

An Elegant Meal! 2 filets of American Red Snapper broiled in Katie's Lemon Herb Pepper, 2 filets of Yellow Edge Grouper Blackened, 2 filets of Golden Tile broiled in Chimichurri sauce. Each topped with Jumbo Grilled Shrimp and Jumbo Lump Crab

\$375