



KatiesSeafoodHouse@gmail.com



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

Katie's Market Inspired Appetizers

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

\$10
- BLACKENED SHRIMP QUESO**
5 Cheese blend with diced avocado, pico de gallo, diced charred veggies & tortilla chips

\$12
- SMOKED SHRIMP STUFFED BOUDIN BALLS (5)**
Mosquito Fleet Shrimp, DJ's Boudin (rice, pork, onion, bell pepper, spices) serrano peppers, lightly smoked served with almighty good sauce

\$14
- SNAPPER WINGS**
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

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

\$18
- TEXAS FISH & SHRIMP DIP**
Mesquite smoked fish & Texas Gulf Shrimp baked in citrus, aioli, asiago & cream cheese, with celery, onions, peppers, herbs & spices. served with tortilla chips

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

\$17
- GAMBAS AL AJILLO**
Spicy shrimp sauteed in garlic crisp chili sauce, lemon, sherry, olive oil, and butter with dipping toast

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

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

\$19
- SEAFOOD CEVICHE**
Lime juice marinated Gulf Snapper & Mosquito Fleet Shrimp, with orange & pineapple juice, avocado, pico de gallo, cucumbers, jalapeno, chimichurri slaw, & chips to dip

\$25
- CRAB CAKE**
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)

Market
- GARLIC BUTTER CRAB FINGERS**
FRESH! Texas Gulf Coast. 7 to 8 oz. sautéed in garlic butter with herbs & toast points

Market
- BOILED GALVESTON BAY BLUE CRAB (SEASONAL)**
with corn & potatoes

\$20.Lb.
- ICED TEXAS GULF SHRIMP**
A 3/4 pound tray of iced Gulf Shrimp you peel'ems with cocktail sauce

\$20
- BOILED TEXAS GULF SHRIMP**
3/4 lb. Hot & Spicy! With corn & potatoes. Right off the boat, into the pot & you peel'em

\$22
- SHRIMP & CRAB BOIL BAG**
Spicy mix of 1 lb. shrimp & 1 lb. crab served in boiling bag with sausage, mushrooms, corn & potatoes, spicy boil water and butter

\$39

Katie's Side Salads

- HOUSE.....GREEK.....SPINACH.....CAESAR

\$8
- Add 6 oz. Fresh Catch of the Day....

\$18
- Add 6 Jumbo Texas Gulf Grilled Shrimp....

\$14
- Add Blackened Chicken....

\$10
- Add Seafood Pasta Salad....

\$10



Katie's Harborside Salads

- CARIBBEAN SUNRISE SALAD**
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

\$24
- THE CAPTAIN'S COBB SALAD**
Marinated grilled chicken breast, bacon, Romaine Lettuce, chilled tomato relish, blue cheese crumbles, diced avocados, scallions and Katie's house vinaigrette

\$21
- SPRING INTO SUMMER SALAD**
Smoked Gulf grouper, red leaf, romaine, iceberg, arugula and spring lettuce, lime pickled red onion, radish, tomatoes, cucumbers. cantaloupe, roasted sunflower seeds, caper red onion infused goat cheese on garlic butter toast, tossed in raspberry vinaigrette

\$26
- ULTIMATE WEDGE SALAD**
Double iceberg wedge topped with fried mosquito fleet shrimp, bacon, tomatoes, egg, blue cheese crumbles, crispy onion strings and our Cajun Remoulade dressing

\$21
- THE GREEK FISHERMAN SALAD**
Herb crusted Gulf fish and shrimp, feta cheese, kalamata olives, cucumbers, cherry tomatoes, red onions, grilled romaine, Mediterranean vinaigrette

\$26
- JUMBO LUMP CRAB SALAD**
Tomato stuffed jumbo lump crab tossed in mango pico creamy herb coconut lime dressing on house-dressed greens with garlic butter toast

Market

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
- TEXAS CRAB & CORN CHOWDER**
Spicy! Roasted corn & creamed corn, assorted sweet & hot peppers, onions, carrots, garlic, sauteed finished in a crab cream sauce with blue crab
- BUTTERNUT CRAB BUTTER BISQUE**
Rich & Savory roasted butternut, pureed vegetables with crab, spices & cream
- AMERICAN RED SNAPPER & TEXAS GULF SHRIMP UMAMI BOWL**
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 a side of hoisin peanut sauce

\$28
- BUDDY BURGER**
GALVESTON'S OWN!
Double patty, melted American and cheddar cheese, bacon, tomato, pickles, lettuce, onion, fries
Make it a Big Bad Buddy Burger! Add Fried Egg, Avocado, Jalapenos\$5

\$17
- THE BEST CAJUN POBOY**
Choice of: Fried Fish, Shrimp, or Oysters on a fresh baked & Cajun remoulade dressed baguette, with fries and slaw

\$18
- CAPTAIN HANS ULTIMATE POBOY**
Fish, Shrimp, and oysters on garlic cheese bun with lettuce, tomato, onion, bacon, and remoulade dressed. Served with fries and slaw

\$25
- ADMIRALS SHAVED PRIME RIB POBOY**
7 oz. Prime rib-eye baked rare to med. rare, shaved, sliced, served on crispy onion strings in garlic cheese French bread with au jus dipping sauce

\$26

Grilled Oysters (6)

We do not sell pasteurized oysters for fresh, the process changes the flavor. We look forward to fresh Gulf Coast Oysters returning at the start of the season, November 1 through May 1. All other oysters are processed & cooked for your protection.

- DOCKSIDE OYSTERS**
Char-grilled oysters sizzling with garlic butter, Parmesan and bread crumbs

\$18
- SMOKED OYSTERS KATIE**
Mesquite smoked & grilled with jumbo lump crab, barbecue butter and bbq spices

\$19
- GALVESTON STUFFED OYSTERS**
Baked with celery, onion, bell pepper, mushrooms, crab, shrimp, bread crumbs, pepper, spices & seasonings. Topped with Galveston Crab Butter

\$21
- OYSTERS ROCKEFELLER**
Spinach, cream cheese, artichoke hearts, parmesan, anisette, bacon

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

\$24
- SEAFOOD QUESADILLAS**
Fresh Gulf fish and shrimp grilled in chimichurri folded in mozzarella.
A Meal! Served with avocado salad and spicy salsa

\$24
- FRIED AMERICAN RED SNAPPER SANDWICH**
Fresh off the boat never frozen filet fried in crispy seasoned cracker on toasted bun with American cheese, shaved red leaf lettuce, red onions, pickle, and tartar sauce. Served with fries and slaw

\$27

Katie's Boat Load Platters

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

STUFFED CRAB PLATTER \$38
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. Our cornbread stuffing, made with love the way our grandparents made it, contains shrimp, crab, oysters, onions, celery, mushrooms, herbs and spices

FISH & TEXAS GULF SHRIMP PLATTER \$40
Today's fresh catch fried golden in seasoned commel, jumbo cracker crusted fried shrimp, crab mac n cheese, hushpuppies, fries, slaw and sauces

BEER BATTERED AMERICAN RED SNAPPER & TEXAS GULF SHRIMP \$42
The Freshest Caught! Served with fries, onion ring, slaw, tartar & cocktail sauce

FULL NET SEAFOOD PLATTER \$44
Fried fish, shrimp, oysters, shrimp frog, snapper wing, fries, slaw and sauces

GO TEXAN GULF SHRIMP RODEO \$46
A Texas size shrimp feast of: jumbo grilled shrimp, shrimp etouffee & rice, crispy shrimp frogs, fried shrimp on fries, & Mexican shrimp cocktail

BAYOU SEAFOOD PLATTER \$48
Corn meal crusted fried fish, fried shrimp, fried oysters, fried crab fingers, smoked shrimp boudin balls, grilled andouille sausage, red beans & dirty rice, jalapeno. Served with cocktail and tartar sauce

BROILED SEAFOOD PLATTER \$56
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

Katie's Local Features

FRIED OYSTERS \$29
(12 to 15) Seasoned corn meal breaded fresh Gulf oysters piled high on fries with hush-puppies, slaw, tartar and cocktail sauce

CRAB CAKE DINNER Market
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.

FISH, TEXAS GULF SHRIMP, & GRITS \$36
Bacon, cheese & buttered grits, today's fresh fish, jumbo shrimp, poblano cream sauce, creamy Rockefeller spinach

WHOLE SNAPPER VERA CRUZ \$46
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

SIZZLING GROUPEL & TEXAS GULF SHRIMP PLATTER \$57
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

Mosquito Fleet Shrimp

BAM BAM SHRIMP \$24
Coconut crusted fried shrimp bites tossed with sautéed pineapple, in a sweet Thai chili and Gojujang pepper sauce on cilantro lime rice.

FRIED TEXAS GULF SHRIMP \$27
Fresh off the boat with fries, cole slaw, cocktail, tartar and hush puppies
Make it a Platter & Add 5 Fried Oysters \$10

JUMBO TEXAS GULF GRILLED SHRIMP \$27
Char-grilled jumbo shrimp over coconut lime cilantro rice, with sautéed vegetables and citrus butter sauce

THE BEST FETTUCINE ALFREDO & BOAT LOAD SHRIMP \$30
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

PARTY BOAT'S SHRIMP ETOUFFEE \$32
Fresh Shrimp smothered in a peppery etouffee gravy of the trinity veggies with mushrooms on toasted garlic cheese baguettes on rice

SKEETER'S CAJUN SHRIMP PASTALAYA \$36
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

Beef, Lamb & Chicken

NICK'S GRILLED CHICKEN & VEGGIES \$24
Citrus herb seasoned, char-grilled breast with Swiss cheese, hollandaise & asparagus on double veggies & mushrooms

BLAZIN' BLEU HEN GONE WILD \$26
Buffalo kissed, blue dressed, deep-fried Cornish hen tossed in buffalo sauce, served with fried pickles, jalapenos, seasoned French fries & blue cheese

SHEPHERDS PIE \$29
Braised ground beef, carrots, onion, celery, potatoes & seasonings in hearty beef gravy topped with mashed potatoes and baked. Garnished with a lamb chop lollipop for scooping

LAMB CHOPS & GARLIC SHRIMP \$44
(4) grilled Lamb Lollipops on mint sauce, (8) jumbo shrimp sauteed in garlic chili crisp with olive oil, butter, sherry & lemon, served with dirty rice. Culinary Heaven!

CAPTAIN BILL'S RIBEYE \$58
14oz. dry aged boneless Certified Angus Beef served with dirty rice

Add Jumbo Lump Crab Butter...\$14 Crab Finger Courtboullion.....\$12, Spicy Garlic Shrimp.....\$10, Texas Gulf Shrimp Butter.....\$8



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
Filleted Under Refrigeration and Held 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, Chelsea Ann, Pontos, Destiny, Avenger,
Cap'n Willie, Bottomline & Alice Mae

OUR POPULAR CATCH:

AMERICAN RED SNAPPER	\$44
YELLOW EDGE GROUPEL	\$45
GOLDEN TILE	\$41
TODAY'S FRESH BYCATCH	Market

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. SPICY SUMMER TIKKA MASALA

Traditional Indian dish from Britain with your fish of choice. Chargrilled vegetables cooked in a rich tomato yogurt & curry sauce, seasoned with garam masala, served in skillet with rice.

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

7. ITALIAN STYLE

The flavors in the marinara tossed trotolle pasta with the compliment of the seasoned Texas shrimp topped parmesan cheese crusted fish make for an incredible experience!

Ask for it fra diavolo style and we'll add spicy peppers and crab for \$6

MAKE IT PERFECT ADD ONS

MEXICAN STREET CORN	\$7	SNAPPER WINGS, FRIED (3)	\$9
BUDDY'S BOUDIN BALLS (2)	\$7	FRIED STUFFED CRAB WITH POBLANO SAUCE	\$11
SHRIMP, JUMBO GRILLED (4)	\$8	SAUTEED PICKED CRAB (4 oz.) jumbo lump, claw, & fingers	\$20
SHRIMP FROGS (2)	\$8	GRILLED LAMB CHOPS (3)	\$18
OYSTERS, FRIED (5)	\$10		

Shareable Side Skillets

SIDE OF SEASONED FRIES	\$6	COCONUT CILANTRO LIME RICE	\$6
HUSH PUPPIES	\$8	CHEESY GRITS	\$8
CHILLED FRUIT TAJIN BOWL	\$10	CORN BREAD AND HONEY BUTTER	\$8
CREAMY ROCKEFELLER SPINACH	\$10	MASHED POTATOES & CREAM SAUSAGE GRAVY	\$8
DIRTY RICE	\$10	BLUE CRAB TOPPED MAC & CHEESE	\$15
RED BEANS & RICE	\$11		
FRESH FETTUCINE ALFREDO	\$12		

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.



@katiesseafoodhouse

1-409-765-5688



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