

# FRESH FISH

We pride ourselves on serving the best fish anywhere. Our chefs will only prepare fish meeting our rigorous freshness & quality standards. As a result, certain fish may be unavailable. All fresh fish selections are served with our flavorful rice pilaf & seasonal fresh vegetables.

<b>GULF RED SNAPPER</b> Lightly seasoned & broiled	28.99
<b>GOLDEN TILE</b> Tender, sweet & delicate, lobster-like richness	27.99
<b>SALMON</b> Our finest center-cut fillet	25.99
<b>MAHI MAHI</b> Lightly seasoned & char-grilled	25.99
<b>GRILLED REDFISH</b> A Gulf Coast favorite	25.99

Check out our fresh fish selection in the display case.

## SIGNATURE ENTRÉES

<b>STUFFED WHOLE FLOUNDER</b> Crabmeat stuffing, crawfish tails, Dijon cream sauce	26.99
<b>PARMESAN REDFISH</b> Herb crusted, mushroom risotto	25.99
<b>PANKO BREADED FLOUNDER</b> Angel hair pasta, tomatoes, garlic, fresh basil	24.99
<b>GULF COAST CATCH</b> Golden Tile, grilled shrimp, sautéed mushrooms, capers, scallions	29.99

## LIVE MAINE LOBSTER

THE TRUE FISHERMAN'S WHARF EXPERIENCE!

Choose your own live lobster from our tank MARKET

## FAVORITE TOPPINGS

Choose any of the following to make your entrée even better!

<b>SAUTÉED JUMBO LUMP CRABMEAT</b> Light lemon butter sauce	8.99
<b>ELISSA</b> Jumbo lump crab, artichoke hearts, Roma tomatoes, mushrooms, green onions, capers, wine butter sauce	7.99
<b>PONTCHARTRAIN</b> Crawfish tails, mushrooms, onions, white wine sauce	6.99
<b>SHRIMP &amp; SAUTÉED SPINACH</b> Roma tomatoes, lemon butter	5.99
<b>CRAWFISH ÉTOUFFÉE</b> Smothered Tails in a blond roux	6.99

## SIDES

<b>FRENCH FRIES</b>	3.25
<b>FRENCH FRIED ONION STRINGS</b>	3.25
<b>VEGETABLE OF THE DAY</b>	2.99
<b>BAKED POTATO</b>	3.99
<b>SAUTÉED NEW POTATOES</b>	2.99
<b>SAUTÉED SPINACH</b>	3.99
<b>FETTUCCINE ALFREDO</b>	4.99
<b>MUSHROOM RISOTTO</b>	3.99
<b>BRUSSELS SPROUTS</b>	4.99
<b>MACARONI &amp; CHEESE</b>	4.99
<b>JALAPEÑO HUSH PUPPIES</b>	3.99

Add a small garden or Caesar salad to any entrée for 4.99

# APPETIZERS

## COLD

<b>OYSTERS ON THE HALF SHELL</b> Fresh from the Gulf (in season)	1 doz 16.99	½ doz 8.99
<b>TRADITIONAL SHRIMP COCKTAIL</b> Cocktail sauce		13.99
<b>PEEL &amp; EAT SHRIMP</b> Cocktail sauce	1 doz 12.99	½ doz 8.99
<b>SHRIMP CEVICHE</b> Lime juice, peppers, onions, cilantro, avocado		11.99
<b>HOUSE MADE HUMMUS</b> Fresh vegetables and pita bread		7.99
<b>TUNA POKE BOWL</b> Cubed Yellowfin, fresh vegetables, sushi rice		13.99

## HOT

<b>BLACKENED SHRIMP QUESO</b> Shrimp, spinach, artichoke hearts, rich cheese sauce, tortilla chips		9.99
<b>FRIED CALAMARI</b> Marinara sauce		10.99
<b>MINI CRAB CAKES</b> (4) Dijon cream sauce, jumbo lump crab		13.99
<b>ONION STRINGS &amp; JALAPEÑOS</b> Deep fried, ranch		8.99
<b>SHRIMP KISSES</b> Galveston's favorite! Stuffed with jalapeño jack cheese, wrapped in bacon, fried		12.99
<b>GALVESTON TRIO</b> Calamari, Shrimp Kisses, Blackened Shrimp Queso & chips		19.99

## SOUPS & SALADS

<b>SHRIMP GUMBO WITH ANDOUILLE SAUSAGE</b> Smoky dark seafood stock	Cup 5.99	Bowl 8.99
<b>LOBSTER BISQUE</b> With sherry	Cup 6.99	Sourdough Bread Bowl 9.99
<b>CLAM CHOWDER</b> New England style	Cup 6.99	Sourdough Bread Bowl 9.99

<b>THE WHARF</b> Mixed greens, tomatoes, cucumbers, Kalamata olives, fried goat cheese, fried onion strings, house dressing		9.99
<b>GREEK</b> Mixed greens, tomatoes, cucumbers, Kalamata olives, feta cheese, Greek dressing		10.99
<b>CAESAR</b> Romaine lettuce, Parmesan cheese, croutons, Caesar dressing		9.99
<b>CHOPPED SPINACH</b> Bacon, eggs, sautéed button mushrooms, hot bacon vinaigrette		10.99
<b>WEDGE</b> Blue cheese crumbles and Green Goddess dressing		7.99

Add grilled chicken 6    Add grilled shrimp 7    Add grilled tuna 8

<b>SEAFOOD MARKET</b> Crisp greens, shrimp, smoked salmon, jumbo lump crab, tomato, cucumber, avocado, caper onion vinaigrette		21.99
<b>OLD FASHIONED SHRIMP</b> Mixed greens, tomato, eggs, creamy Cajun remoulade dressing		16.99

## SANDWICHES

Served with French fries

<b>SHRIMP PO-BOY</b> Fully dressed with lettuce, tomatoes & remoulade		13.99
<b>FRIED CHICKEN BLT</b> Chipotle mayonnaise		12.99
<b>THE WHARF BURGER</b> Two 4 oz. patties cooked smash style with cheese		12.99
<b>CRAB CAKE SANDWICH</b> Panko crusted with spicy mayo and coleslaw		14.99
<b>BLACKENED TUNA TACOS</b> With pico de gallo, shredded lettuce, red cabbage, sliced avocado, cilantro ranch & spicy mayo		14.99

<b>FISHERMAN'S WHARF FAMOUS FRIED FLOUNDER SANDWICH</b> Lettuce, tomato, red onion, coleslaw, pickles, tartar sauce		14.99
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Add a small garden or Caesar salad to any entrée for 4.99

# HOUSE SPECIALTIES

<b>MIXED GRILL</b>	32.99
Tenderloin medallions, grilled shrimp, crab cake, char-grilled Salmon, Brussels sprouts, rice pilaf	
<b>CHAR-GRILLED SHRIMP</b>	19.99
(9) Shrimp, vegetables, rice pilaf	
<b>SHRIMP COMBO</b>	24.99
Prepared four ways: bacon-wrapped, fried, grilled & sautéed in Dijon cream sauce, vegetables, rice pilaf	
<b>DUNGENESS CRAB</b>	MARKET
1½ lb. steamed North Pacific crab, baked potato, vegetables	
<b>THE FISHERMAN'S FONDUE</b>	23.99
Lobster meat, blue crab & shrimp baked au gratin, Mornay sauce, Mozzarella, Garlic toast points	
<b>FISH MARKET PLATTER</b>	27.99
Two crab cakes, fish fillet, two Shrimp Kisses, broiled skewer of shrimp & vegetables, rice pilaf	
<b>ULTIMATE CRAB CAKE</b>	25.99
Jumbo lump crab, spinach, garlic cream sauce, sautéed new potatoes	
<b>CRAB STUFFED TILAPIA</b>	19.99
Grilled shrimp, lobster cream sauce, spinach	
<b>CRAWFISH ÉTOUFFÉE</b>	18.99
Lafayette style, steamed rice	
<b>CRAWFISH PLATTER</b>	22.99
Fried crawfish & crawfish étouffée	

## GULF'S FRESHEST FRIED SEAFOOD

Served with French fries & coleslaw

<b>LARGE SHRIMP</b>	21.99	<b>LOCAL REDFISH &amp; SHRIMP</b>	24.99
(14) Shrimp		<b>CAPTAIN'S CHOICE</b>	
<b>SMALL SHRIMP</b>	18.99	Choose two: fried shrimp, stuffed shrimp, oysters or fish fillet	
(9) Shrimp		<b>STUFFED SHRIMP</b>	18.99
<b>OYSTER DINNER</b>	17.99	(4) Crabmeat stuffing, Japanese breadcrumbs	
House seasoned cornmeal		<b>BEER BATTERED FISH &amp; CHIPS</b>	17.99
<b>CATFISH DINNER</b>	18.99	Beer battered white fish	
Fresh fillets of catfish			

<b>FISHERMAN'S WHARF FRIED SEAFOOD PLATTER</b>	26.99
Shrimp, oysters, fish fillet, mini crab cakes, Shrimp Kisses, stuffed shrimp	

## PASTA FAVORITES

<b>SHRIMP SCAMPI</b>	18.99
(8) Sautéed in olive oil, white wine, mushrooms, tomatoes, onions, garlic, fresh herbs, angel hair pasta, garlic cream sauce, Parmesan cheese	
<b>LOBSTER &amp; CRAWFISH PENNE</b>	19.99
Hand-picked Maine lobster, crawfish tails, penne pasta, sweet lobster cream sauce, Parmesan cheese	
<b>SHRIMP OR CHICKEN FETTUCCINE</b>	18.99
Homemade Alfredo sauce, tomatoes, mushrooms, green onions	

## FROM THE GRILL

<b>CHICKEN ELISSA</b>	17.99
Char-grilled chicken breast, sautéed artichoke hearts, tomatoes, capers, green onions, mushrooms, white wine butter sauce, sautéed new potatoes	
<b>RIBEYE STEAK</b>	32.99
12 oz. center-cut, baked potato, vegetables	
<b>TOP SIRLOIN</b>	27.99
10 oz. top sirloin steak, baked potato, vegetables	
<b>STEAK &amp; SHRIMP</b>	29.99
10 oz. top sirloin steak, five large fried shrimp, baked potato, vegetables	
<b>CAJUN STUFFED PORKCHOP</b>	23.99
Blackened center-cut, crab stuffing, crawfish tails, Louisiana style BBQ sauce, fried new potatoes	

Add grilled shrimp to any entrée for only 5.99    Add Dungeness crab to any entrée for only 15.99

A suggested gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

CAUTION: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.