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.

GULF RED SNAPPER  28.99
Lightly seasoned & broiled

GOLDEN TILE  27.99
Tender, sweet & delicate, lobster-like richness

SALMON  25.99
Our finest center-cut fillet

MAHI MAHI  25.99
Lightly seasoned & char-grilled

GRILLED REDFISH  25.99
A Gulf Coast favorite

Check out our fresh fish selection in the display case.

SIGNATURE ENTRÉES

STUFFED WHOLE FLOUNDER  26.99
Crabmeat stuffing, crawfish tails, Dijon cream sauce

PARMESAN REDFISH  25.99
Herb crusted, mushroom risotto

PANKO BREADED FLOUNDER  24.99
Angel hair pasta, tomatoes, garlic, fresh basil

GULF COAST CATCH  29.99
Golden Tine, grilled shrimp, sautéed mushrooms, capers, scallions

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

SAUTÉED JUMBO LUMP CRABMEAT  8.99
Light lemon butter sauce

ELISSA  7.99
Jumbo lump crab, artichoke hearts, Roma tomatoes, mushrooms, green onions, capers, wine butter sauce

PONCHARTRAIN  6.99
Crawfish tails, mushrooms, onions, white wine sauce

SHRIMP & SAUTÉED SPINACH  5.99
Roma tomatoes, lemon butter

CRAWFISH ÉTOUFFÉE  6.99
Smothered tails in a blond roux

SIDES

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

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

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

HOT

BLACKENED SHRIMP QUESO  Shrimp, spinach, artichoke hearts, rich cheese sauce, tortilla chips  9.99
FRIED CALAMARI  Marinara sauce  10.99
MINI CRAB CAKES  Dijon cream sauce, jumbo lump crab  13.99
ONION STRINGS & JALAPÉNOS  Deep fried, ranch  8.99
SHRIMP KISSES  Galveston’s favorite! Stuffed with jalapeno jack cheese, wrapped in bacon, fried  12.99

SOUPS & SALADS

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

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

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

SANDWICHES
Served with French fries

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

Add a small garden or Caesar salad to any entrée for 4.99
MIXED GRILL
Tenderloin medallions, grilled shrimp, crab cake, char-grilled Salmon, Brussels sprouts, rice pilaf

CHAR-GRILLED SHRIMP
(9) Shrimp, vegetables, rice pilaf

SHRIMP COMBO
Prepared four ways: bacon-wrapped, fried, grilled & sautéed in Dijon cream sauce, vegetables, rice pilaf

DUNGENESS CRAB
1½ lb. steamed North Pacific crab, baked potato, vegetables

THE FISHERMAN'S FONDUE
Lobster meat, blue crab & shrimp baked au gratin, Mornay sauce, Mozzarella, Garlic toast points

FISH MARKET PLATTER
Two crab cakes, fish fillet, two Shrimp Kisses, broiled skewer of shrimp & vegetables, rice pilaf

ULTIMATE CRAB CAKE
Jumbo lump crab, spinach, garlic cream sauce, sautéed new potatoes

CRAB STUFFED TILAPIA
Grilled shrimp, lobster cream sauce, spinach

CRAWFISH ÉTOUFFÉE
Lafayette style, steamed rice

CRAWFISH PLATTER
Fried crawfish & crawfish étouffée

GULF’S FRESHEST FRIED SEAFOOD
Served with French fries & coleslaw

LARGE SHRIMP
(14) Shrimp

LOCAL REDFISH & SHRIMP
18.99

CAPTAIN'S CHOICE
Choose two: fried shrimp, stuffed shrimp, oysters or fish fillet

SMALL SHRIMP
(9) Shrimp

STUFFED SHRIMP
(4) Crabmeat stuffing, Japanese breadcrumbs

OYSTER DINNER
House seasoned conmeal

BEER BATTERED FISH & CHIPS
Beer battered white fish

CATFISH DINNER
Fresh fillets of catfish

FISHERMEN'S WHARF FRIED SEAFOOD PLATTER
Shrimp, oysters, fish fillet, mini crab cakes, Shrimp Kisses, stuffed shrimp

PASTA FAVORITES

SHRIMP SCAMPI
(8) Sautéed in olive oil, white wine, mushrooms, tomatoes, onions, garlic, fresh herbs, angel hair pasta, garlic cream sauce, Parmesan cheese

LOBSTER & CRAWFISH PENNE
Hand-picked Maine lobster, crawfish tails, penne pasta, sweet lobster cream sauce, Parmesan cheese

SHRIMP OR CHICKEN FETTUCCINE
Homemade Alfredo sauce, tomatoes, mushrooms, green onions

FROM THE GRILL

CHICKEN ELISSA
Char-grilled chicken breast, sautéed artichoke hearts, tomatoes, capers, green onions, mushrooms, white wine butter sauce, sautéed new potatoes

RIBEYE STEAK
12 oz. center-cut, baked potato, vegetables

TOP SIRLOIN
10 oz. top sirloin steak, baked potato, vegetables

STEAK & SHRIMP
10 oz. top sirloin steak, five large fried shrimp, baked potato, vegetables

CAJUN STUFFED PORKCHOP
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.