



22nd & Harborside Drive
In the Heart of Galveston's Historic Strand District

APPETIZERS

COLD

- OYSTERS ON THE HALF SHELL** Fresh from the Gulf (in season)1 doz 11.99½ doz 6.99
GULF SHRIMP COCKTAIL Fresh Gulf shrimp, served with cocktail sauce10.99
PEEL & EAT SHRIMP Served with cocktail sauce 1 doz 10.99½ doz 7.99
SHRIMP CEVICHE Fresh shrimp marinated in lime juice with tomato, peppers, onions & cilantro9.99
GRILLED RARE TUNA Finest sushi-grade tuna seared, sliced & served with wasabi sauce11.99
COLD COMBO Can't decide? Get the trio of grilled rare tuna, shrimp ceviche & peel & eat shrimp14.99

HOT

- CRAB QUESO** Crab meat, spinach & artichoke hearts folded into a rich cheese sauce, served with tortilla chips for dipping. . . .9.99
ANGELS ON HORSEBACK (6) Bacon wrapped oysters seasoned & fried, served with jumbo lump crab11.49
FRIED CRAWFISH TAILS The best part of the crawfish! Seasoned & fried, served with remoulade sauce8.99
FRIED CALAMARI Tender calamari battered & fried, served with marinara sauce9.99
MINI CRAB CAKES (3) Traditional crab cakes, delicately seasoned, breaded and fried.
Served on Dijon cream sauce and topped with jumbo lump crab10.99
ONION STRINGS & JALAPEÑOS Thin sliced onions & slivers of jalapeños deep fried. Served with ranch6.99
SHRIMP KISSES Galveston's favorite! Gulf shrimp stuffed with jalapeño Jack cheese, wrapped in bacon & fried10.99
DUNGENESS & SHRIMP BOIL Direct from the Wharf! A ½ lb. of Dungeness, ½ lb. shrimp, onions,
potatoes & corn, seasoned & cooked in a boilin' bag with cocktail sauce & butter16.99
WHARF MIX A medley of blackened crawfish tails, large shrimp & calamari served with white rice & lemon butter sauce9.99

SOUPS & SALAD

- SHRIMP GUMBO WITH ANDOUILLE SAUSAGE**
Our very own special recipe! A smoky dark seafood stock with Andouille sausage Cup 5.99 Bowl 8.99
CRAB & LOBSTER BISQUE
Lobster meat & jumbo lump crab in a creamy bisque with a hint of sherry Cup 6.99
Served in our sourdough bread bowl9.99
CLAM CHOWDER
New England style cream based rich & hearty Cup 5.99
Served in our sourdough bread bowl8.99
THE WHARF SALAD
Fresh mixed greens tossed in a roasted garlic vinaigrette with tomatoes, cucumbers & Kalamata olives.
Topped with fried goat cheese & delicately fried onion strings.7.99
GREEK SALAD
Fresh mixed greens with tomatoes, cucumbers, Kalamata olives & Feta cheese tossed in Greek dressing8.99
For a special treat, try it TOPPED WITH GRILLED CHICKEN OR GRILLED SHRIMP.12.99
CAESAR SALAD
Crisp Romaine lettuce tossed in our Caesar dressing with Parmesan cheese & seasoned croutons7.99
For a classic touch, try it TOPPED WITH GRILLED CHICKEN OR GRILLED SHRIMP11.99
CHOPPED SPINACH SALAD
Finely chopped fresh spinach topped with crispy bacon pieces, finely chopped eggs, sautéed
button mushrooms and scallions, served with our hot bacon vinaigrette8.99
Try it TOPPED WITH GRILLED CHICKEN OR GRILLED SHIRMP.12.99
OLD FASHIONED SHRIMP SALAD
Fresh Gulf shrimp tossed in a creamy Cajun remoulade dressing on mixed greens13.99
GRILLED TUNA SALAD
Seasoned & char-grilled tuna on top of mixed greens with Oriental vegetables, tossed in our spicy Thai dressing15.99

SANDWICHES

All sandwiches are served open-faced on a fresh bakery bun. Served with French fries.

- PO-BOYS** Your choice of shrimp, fresh fish, oysters or crawfish tails11.99
GRILLED CHICKEN SANDWICH Char-grilled, juicy boneless breast.8.99
JUMBO BURGER ½ lb. of choice ground beef cooked to order8.99
GRILLED TUNA SANDWICH Fresh tuna steak grilled to order, served with remoulade sauce12.99
CRAB CAKE SANDWICH Fresh lump crab meat seasoned and grilled11.99

Add a small garden or Caesar salad to any entrée for 3.99

HOUSE SPECIALTIES

MIXED SEAFOOD GRILL

Char-grilled fresh salmon fillet and jumbo shrimp skewered with grilled vegetables, served with rice pilaf21.99

CHAR-GRILLED JUMBO GULF SHRIMP

(8) Jumbo Gulf shrimp lightly seasoned and grilled, served with vegetables and rice pilaf18.99

SHRIMP COMBO

Generous portions of jumbo Gulf shrimp prepared three ways: fried, sautéed in a Dijon cream sauce & char-grilled, served with vegetables and new potatoes19.99

TWIN LOBSTER TAILS

Twin 5 oz. lobster tails served with a baked potato & drawn butter28.99

LIVE MAINE LOBSTER

The true Fisherman's Wharf experience! Choose your own live lobster from our tank MARKET

DUNGENESS CRAB

A full pound-and-a-half of succulent steamed crab direct from the icy North Pacific, served with baked potato & vegetables ...25.99

SAN FRANCISCO FONDUE

A medley of Dungeness, Blue crab and Gulf shrimp baked in a Mornay sauce & au gratiné with Parmesan, served with plenty of sourdough for dipping19.99

FISH MARKET PLATTER

Two succulent crab cakes with a half portion of our freshest fish, pan sautéed jumbo scallops and a broiled skewer of jumbo shrimp and vegetables, served with rice pilaf25.99

ULTIMATE CRAB CAKE

A third pound crab cake pan seared and topped with jumbo lump crab sautéed in a garlic cream sauce on a bed of spinach, served with sautéed new potatoes24.99

GULF'S FRESHEST FRIED SEAFOOD

Served with French fries & cole slaw

JUMBO FRIED SHRIMP

(8) Jumbo Gulf shrimp breaded in seasoned flour and fried to a golden perfection18.99

STUFFED SHRIMP

(4) Jumbo Gulf shrimp filled with our crab meat stuffing, breaded in Japanese bread crumbs & deep fried16.99

FRIED OYSTER DINNER

(15) A platter full of our traditional oysters in our specially seasoned cornmeal17.99

FRIED CATFISH DINNER

Fresh fillets of catfish perfectly seasoned and crisped to a golden brown16.99

NANTUCKET FRIED SCALLOPS

Giant cold water scallops delicately coated in seasoned Japanese bread crumbs and fried to a golden brown ...18.99

CAPTAIN'S CHOICE

Choose two of the following: fried shrimp, stuffed shrimp, oysters, scallops or catfish18.99

LARGE FRIED SHRIMP

(10) Gulf shrimp breaded in seasoned flour and fried to a golden perfection16.99

BEER BATTERED FISH & CHIPS

Served with french fries15.99

FISHERMAN'S WHARF FRIED SEAFOOD PLATTER
 Our signature item! A combination of Gulf shrimp, fresh oysters, catfish, mini crab cakes, shrimp kisses & stuffed shrimp 22.99

PASTA FAVORITES

SHRIMP SCAMPI

(8) Jumbo Gulf shrimp sautéed in olive oil, white wine, shallots, garlic & fresh herbs, served on top of angel hair pasta in a creamy garlic butter sauce, topped with Parmesan cheese18.99

LOBSTER & CRAWFISH PASTA

Hand-picked Maine lobster and crawfish tails tossed in penne pasta & sweet lobster cream sauce, topped with Parmesan cheese then baked to perfection18.99

SHRIMP OR CHICKEN FETTUCCINE

Our homemade rich & creamy Alfredo sauce tossed with fresh tomatoes, mushrooms & green onions, served with your choice of chicken or shrimp17.99

FROM THE GRILL

CHAR-GRILLED CHICKEN

10 oz. breast of chicken lightly seasoned with fresh herbs, served with sautéed new potatoes, vegetables and lemon butter ...16.99

CHICKEN ELISSA

10 oz. char-grilled breast topped with sautéed artichoke hearts, tomatoes, capers, green onions and mushrooms in a white wine butter sauce, served with sautéed new potatoes17.99

RIBEYE STEAK

12 oz. center-cut ribeye grilled to perfection, served with baked potato & vegetables26.99

FILET MIGNON

8 oz. center-cut filet grilled to your specifications, served with baked potato & vegetables28.99

Add grilled shrimp to any entree for only ...5.99 Add a 5 oz. lobster tail to any steak for only. .13.99
 Add Dungeness crab to any steak for only. .13.99

18% Gratuity will be added to parties of 8 or more.

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.

WINE LIST

CHAMPAGNE & SPARKLING WINES

from dry to slightly drier & full bodied

	GLASS	BOTTLE
Sparkling, Korbel, Brut, California	(split) 7.95	
Sparkling, Chandon, Blanc de Noir, Carneros, California		40.00
Champagne, Moët & Chandon White Star, Brut, Épernay, France		65.00

BLUSH & WHITE WINES

from light & sweet to less sweet with more fruit

White Zinfandel, Beringer, California	5.50	21.00
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	6.50	25.00

ALTERNATIVE WHITE WINES

from light & fruity to more medium-bodied & fruity

Pinot Grigio, Ecco Domani, Italy	6.50	25.00
Pinot Grigio, Placido, Italy		29.00
Sauvignon Blanc, Nobile Regional Collection, New Zealand		33.00
Fumé Blanc, Dry Creek, Sonoma County, California	7.50	29.00

CHARDONNAY

from light-bodied & fruity to more full-bodied, rich & oaky

Chardonnay, Lindemans Bin 65, Australia	6.00	23.00
Chardonnay, Robert Mondavi Coastal, California		30.00
Chardonnay, Trapiche Oak Cask, Argentina	7.75	30.00
Chardonnay, Kendall-Jackson Vintner's Reserve, California	9.25	36.00
Chardonnay, Sonoma-Cutrer, Russian River, California		44.00
Chardonnay, Clos Du Bois, North Coast, California		29.00
Chardonnay, J. Lohr Riverstone, Arroyo Seco, California		34.00

ALTERNATIVE RED WINES

light-bodied, fruity wines from mild to very dry

Pinot Noir, Trinity Oaks, California	6.50	25.00
Pinot Noir, Kendall-Jackson Vintner's Reserve, California		43.00
Shiraz, Red Diamond, Australia	6.75	26.00

MERLOT

from medium-bodied & fruity to full-bodied, more tannic

Merlot, Twin Fin, California	6.50	25.00
Merlot, Blackstone, California	7.50	29.00
Merlot, Sterling Vintner's Collection, California		39.00

CABERNET SAUVIGNON

from light-bodied, more fruity to full-bodied & more tannic

Cabernet Sauvignon, Penfold's Rawsons Retreat, Australia	6.00	23.00
Cabernet Sauvignon, Hayman & Hill Reserve Selection, Napa Valley	8.00	31.00
Cabernet Sauvignon, Geysers Peak Sonoma County, California		38.00
Cabernet Sauvignon, Kendall-Jackson Grand Reserve, California		66.00
Cabernet Sauvignon, Franciscan, Napa Valley, California		60.00

FRESH FISH

We pride ourselves on serving the best fish anywhere.
Our chefs will only prepare fish meeting our rigorous freshness and quality standards.

As a result, certain fish may be unavailable.

All fresh fish selections are served with our flavorful rice pilaf and seasonal fresh vegetables.

BROILED WHOLE FLOUNDER

Tender, soft, white meat from the Gulf Coast22.99

STUFFED FLOUNDER

Huge! Over a pound and three-quarter-size flounder stuffed with our famous crabmeat stuffing & topped with crawfish tails sautéed in a Dijon cream sauce24.99

GRILLED AHI TUNA

Yellowfin tuna lightly seasoned19.99

AMBERJACK

Mild-flavored, firm texture. Perfect for the grill18.99

GULF RED SNAPPER

A Galveston delicacy! Lightly seasoned & broiled22.99

GOLDEN TILE

Tender, sweet & delicate with a lobster-like flavor20.99

SALMON

"The Pacific's Finest" center-cut fillet18.99

MAHI MAHI

Lightly seasoned & char-grilled to perfection20.99

GRILLED RED FISH

A Gulf Coast favorite19.99

CHILEAN SEA BASS

Buttery, white, flaky texture broiled & lightly seasoned24.99

GROUPE

Firm, white & flaky. Excellent grilled, or with your favorite topping21.99

Check out our daily fresh fish selection in our display case.
The chef changes these daily.

FAVORITE TOPPINGS

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

SAUTÉED JUMBO LUMP CRABMEAT

Sautéed in a light lemon butter sauce7.99

ELISSA TOPPING

Artichoke hearts, roma tomatoes, mushrooms, green onions, capers
and jumbo lump crab sautéed in a white wine butter sauce7.99

CRAB & SHRIMP SCAMPI

Sautéed in a garlic butter7.99

PONTCHARTRAIN

Crawfish tails, mushrooms and onions sautéed in a white wine sauce6.99

SIDES

FRENCH FRIES2.99

FRENCH FRIED ONION STRINGS2.99

VEGETABLE OF THE DAY2.99

BAKED POTATO3.99

SAUTÉED NEW POTATOES2.99

SAUTÉED BUTTON MUSHROOMS3.99

SAUTÉED SPINACH3.99

Add a small garden or Caesar salad to any entrée for 3.99

SPECIALTY DRINKS

TYPHOON MARGARITA

1800 Reposado Tequila, Presidente Brandy & sweet & sour on the rocks

PIRATES PUNCH

Captain Morgan Spiced Rum, Banana Liqueur, Peach Schnapps
& tropical fruit juices

MASTER ANGLER MAI TAI

Light Rum, Crème de Almond & fruit juices topped with
Myers's Original Dark Rum

GALVESTON ISLE TEA

Vodka, Gin, Rum, Triple Sec,
sweet & sour with a splash of Coke

HARBORSIDE HURRICANE

Light Rum, Myers's Original Dark Rum
& Island Oasis Hurricane

QUEEN MARY

Absolut Peppar with our signature Bloody Mary mix

FROZEN FAVORITES

PIER 22

Frozen Margarita Swirled with Strawberry Daiquiri
and Topped with Melon Liqueur

CAPTAIN MORGAN'S PIÑA COLADA

Captain Morgan Spiced Rum with Island Oasis Piña Colada

STRAWBERRY DAIQUIRI

Light Rum with Island Oasis Strawberry

SIGNATURE MARTINIS

SOUR APPLE TINI

Absolut Vodka & Dekuyper Pucker Sour Apple Schnapps

COSMOPOLITAN

Absolut Citron Vodka, Cointreau Liqueur & cranberry juice

BLUE LAGOON

Absolut Vodka with Blue Curacao and Pineapple Juice

BEERS

DOMESTIC DRAFTS

Miller Lite, Bud Light, Shiner Bock,
Budweiser American Ale

PREMIUM DRAFTS

Dos Equis Lager, Samuel Adams, Heineken, Blue Moon

DOMESTIC BOTTLES

Budweiser
Bud Light
Miller Lite

Coors Light
Michelob Ultra
Coors Original

PREMIUM BOTTLES

St. Pauli Girl
Amstel Light
Tecate
Corona
Negra Modelo
Land Shark

Red Stripe
Anchor Steam
Guinness
Bass Ale
Stella Artois
TsingTao