

Appetizers

***Pecan Crusted Brie** with Jalapeño Chutney and Toast Points 6.25

Asian Shrimp Skewer Skewered Shrimp on Angel Hair Pasta, Shredded Carrots, Red Cabbage and Thai Peanut Sauce 8.75

Salads and Soups

Napa Salad Grilled Breast of Chicken, Toasted Pecans, Bleu Cheese, Fresh Orange Slices, Apples and Red Grapes tossed with House Greens and Homemade Champagne Vinaigrette 10.25

Shrimp Salad Generous portion of perfect Galveston Shrimp Salad with Mayonnaise, Diced Celery, Eggs, a touch of Cheddar Cheese and Pimento on a bed of Greens with a side of Mosquito Ranch Dressing 11.25

***Warm Goat Cheese Salad** A Crusted Medallion of Goat Cheese on top of House Greens, Sun Dried Tomatoes, Toasted Pine Nuts and Figs with Homemade Champagne Vinaigrette 8.55

Killer Chicken Salad Fresh Roasted Chicken tossed with Tarragon Mayonnaise, Sour Cream, Toasted Pecans, Scallions, Celery and Apples over House Greens with Toast Points 8.75

Far East End Grilled and Chilled Medium Rare Ahi Tuna with Angel Hair Pasta, Cucumbers, Carrots and Pickled Ginger over House Greens served with Three Thai Sauces (Sambal, Tamari, Wasabi) 11.75

Thai Chicken Salad Grilled Breast of Chicken on a bed of House Greens, Red Cabbage, Shredded Carrots, Cilantro, Scallions and Roasted Peanuts tossed with Tamari Sesame Vinaigrette and Satay Peanut Sauce 9.75

Classic Caesar Romaine Lettuce, Hickory Smoked Peppered Bacon, Parmesan Cheese, Housemade Croutons with Housemade Dressing 6.50
Add Chicken 3.25 Add Shrimp 4.25 Add Grilled Salmon 4.25

Homemade Soups See Chalkboard

Gourmet Burgers and Wannabe's

Check Chalkboard for Sides

Mosquito Cheese Burger Half-Pound Seasoned Ground Beef Patty with Melted Bleu Cheese, Tillamook Cheddar or Swiss, House Greens, Tomato, and Onions on a Honey Wheat Bun with choice of a side 8.65

Southwest Green Chile Burger Half-Pound Seasoned Ground Beef Patty with Tillamook Cheddar Cheese, House Greens, Tomato and a Spicy Green Chili Topping on a Honey Wheat Bun with choice of a side 8.75

Bacon Cheese Burger Half-Pound Seasoned Ground Beef Patty with Hickory Smoked Peppered Bacon, Tillamook Cheddar Cheese, House Greens, Red Onion and Tomato on a Honey Wheat Bun with choice of a side 9.85

Plain Ol' Burger Half-Pound Seasoned Ground Beef Patty with House Greens and Tomato on a Honey Wheat Bun with choice of a side 8.15

Turkey Burger Half-Pound Housemade Ground Turkey Patty with Swiss Cheese, Tomato, Red Onion and House Greens on a Honey Wheat Bun with choice of a side 8.75

***Veggie Burger** Voted Best! Housemade with a variety of veggies (of course), fabulous seasoning, topped with Grilled Zucchini Ribbons and House Greens on a Honey Wheat Bun with choice of a side 8.55

All items marked with an asterisk () are vegetarian • Menu and Prices subject to change

Mosquito Breakfast

Sunday Breakfast is Served ALL DAY
Monday through Saturday until 11:00 a.m.

Lox & Bagel Platter, Crustless Quiche and Granola
Always Available - All Day, Every Day

Breakfast Bowl Roasted Potatoes, Sautéed Fresh Spinach, Crumbled Hickory Smoked Peppered Bacon, Smoked Mozzarella Cheese and Two Poached Eggs served with Toast Points 7.75

Mosquito Benedict A House Baked Savory Scone covered with Portabello Mushrooms, Sautéed Shrimp, Sun Dried Tomatoes, Artichoke Hearts, Fresh Asparagus and Poached Eggs topped with Serrano Hollandaise Sauce and choice of Roasted Potatoes or Fresh Fruit 11.25

Crustless Quiche See Daily Breakfast Menu 8.25

The Nancy BET-C Hickory Smoked Peppered Bacon, Melted Swiss, Roasted Tomato and Two Poached Eggs on a Toasted Croissant with Serrano Hollandaise and choice of Roasted Potatoes or Fresh Fruit 10.65

Good 'Ole Breakfast Three Large Eggs any style with a generous portion of Hickory Smoked Peppered Bacon, Roasted Potatoes and Wheat Toast 8.25

Roast Beef Hash and Eggs Homemade Hash Open-Faced on a Toasted Croissant, Two Poached Eggs with Béarnaise Sauce and Roasted Potatoes 11.25

***Veggie Omelette** See Daily Breakfast Menu 8.75

Granola and Yogurt A Generous Portion topped with Fresh Fruit 7.25

***Pancakes** See Daily Breakfast Menu 7.55

***French Toast** Cinnamon Spiced Honey Wheat Bread garnished with Fresh Fruit 7.55
Add a generous portion of our Famous Hickory Smoked Peppered Bacon 2.75

Lox and Bagel Platter A generous portion of Scottish Style Lox, Toasted Bagel, Cream Cheese, Tomato, Cucumber, Capers, Red Onion and Fresh Fruit 10.65

Fresh Housemade Muffins and Scones
Available for Take Out & Special Order



**FRESH HOMEMADE FOOD
WITH STYLE**

628 14th Street
Galveston, Texas 77550
409.763.1010

Breakfast and Lunch - Seven Days a Week
Breakfast, Lunch and Dinner -
Thursday, Friday & Saturday

Monday thru Wednesday 7:30am - 2:30pm
Thursday & Friday 7:30am - 9:00pm
Saturday 8:00am - 9:00pm
Sunday 8:00am - 3:00pm

Visit our Website www.mosquitocafe.com

Thank you for visiting Mosquito Café.

Our kitchen prepares very fresh,
homemade tasty foods with style.

We pride ourselves in offering our
own unique recipes including our
exclusive, fresh bakery treats.

Enjoy!

Sandwiches

Check Chalkboard for Sides

Salmon Club Grilled Fresh Filet on Toasted Honey Wheat Bread with Hickory Smoked Peppered Bacon, Balsamic Onions, Chipotle Mayonnaise and House Greens with choice of a side 10.55

Chick Stack Grilled Breast of Chicken with House Greens, Oven Roasted Tomatoes, Goat Cheese and Garlic-Herb Mayonnaise on a Honey Wheat Bun with choice of a side 8.45 **Add Hickory Smoked Peppered Bacon 1.95**

BLT Hickory Smoked Peppered Bacon, House Greens, Oven Roasted Tomatoes, Swiss Cheese and Garlic-Herb Mayonnaise on a Toasted Wheat Croissant with choice of a side 8.75 **Add Roasted Turkey 1.75**

Mambo Pulled Roasted Pork with Housemade Fruit Chutney and Greens on French Baguette with choice of a side 8.50

***Veggie 'Shroom** Grilled Portabello Mushroom, Grilled Zucchini Ribbons, Oven Roasted Tomatoes, Balsamic Onions, Goat Cheese, House Greens and Garlic-Herb Mayonnaise on Honey Wheat Bun with choice of a side 8.75

Curried Ahi Tuna Salad Fresh Poached and Flaked Ahi Tuna with Celery, Currants, Curried Mayonnaise, Sour Cream, Red Onions, House Greens and Tomato served on a Toasted Wheat Croissant with choice of a side 8.75

Chicken Salad Sandwich Fresh Roasted Chicken tossed with Tarragon Mayonnaise, Sour Cream, Pecans, Celery, Apples, Scallions, House Greens and Tomato on a Toasted Wheat Croissant with choice of a side 8.75

Steak Sandwich Grilled Sirloin Steak served with Chipotle Mayonnaise, House Greens, Tomato, and Red Onions on a French Baguette with choice of a side 10.75

Turkey Divinity Roasted Turkey, Melted Brie, Hickory Smoked Peppered Bacon, Grilled Apples, House Greens and Garlic Herb Mayonnaise on a French Baguette with choice of a side 9.55

Kahuna Tuna Grilled Medium Rare Ahi Tuna with Wasabi Cream and Sambal Vinaigrette, House Greens and Tomato on Honey Wheat Bun with choice of a side 11.25

Almost Reuben Thinly Sliced Corned Beef with Housemade Reuben Dressing, Braised Cabbage and Melted Swiss Cheese on Marbled Rye with choice of a side 9.55

Big Bites

Carnitas Tacos Pulled Pork on Three Soft Corn Tortillas with Chipotle Sauce, Field Greens, Cilantro, Scallions, Fresh Salsa, Housemade Black Beans and Aromatic Brown Rice 9.75

Grilled Shrimp Tacos Grilled Shrimp with Chipotle Sauce, House Greens, Cilantro, Scallions, Fresh Salsa, Housemade Black Beans and Aromatic Brown Rice 12.25

***Spinach Pasta** Farfalle (Bow Tie) Pasta sautéed with Fresh Spinach, Fresh Roma and Sun Dried Tomatoes, Artichoke Hearts, Fresh Herbs, Feta and Parmesan Cheese (Served Hot) 9.45 **Add Chicken 3.25 Add Grilled Shrimp 4.25**

***Pasta Pesto** Farfalle (Bow Tie) Pasta, tossed with Housemade Pesto, Artichoke Hearts, Calamata Olives, Toasted Pine Nuts, Feta and Parmesan Cheese over House Greens (Served Cold) 8.45

Asian Bowl A third of a pound of Sliced Grilled Steak atop Angel Hair Pasta, Pickled Ginger, Sweet Peppers, Carrots, Red Cabbage, Cilantro and Scallions tossed in a Tamari Sesame Dressing (Served Cold) (May substitute Chicken or Shrimp) 11.25

Simply Pasta Spaghetti Rigati Pasta tossed in a Creamy Rosemary Alfredo Sauce topped with Grilled Breast of Chicken (Served Hot) 8.55

Little Bites – Just for Kids Under 10

***Cheese Quesadilla** Melted Cheddar Cheese on a Flour Tortilla with choice of Chips or Fruit 5.25

***Child's Pasta** Bow Tie Pasta, Butter and Parmesan Cheese 5.25

***Grilled Cheese Sandwich** Melted Cheddar on Honey Wheat Bread with choice of Chips or Fruit 5.25

Soft Drinks and Juices

Loose Leaf Teas, Gourmet Coffee and more...

FREE REFILLS ON SOFT DRINKS, ICED TEAS AND COFFEE

Spirits

House Wines A Spirited Selection - Reasonably Priced - See our Wine List

Mosquito Sangria and Mimosas by the glass or liter

Domestic and Imported Beer Crisp Cold Beer by the Bottle

Fabulous Dinner Specials

in addition to our Regular Menu • Every Thursday, Friday & Saturday Night

Chalkboard Specials Every Day

including Quesadillas, Health Nut, Soups, Fish du Jour, Big Bite Wrap and more...

All items marked with an asterisk () are vegetarian • Menu and Prices subject to change

Add to any item

Grilled Chicken - 3.25

Grilled Portabello - 3.50

Grilled Shrimp - 4.25

Grilled Salmon - 4.25

Grilled Tuna - 5.75

**Catering
Casual to Elegant
& Take-Out**

Mosquito Dinner Menu

Tuesday - Saturday (5 - 9pm)

APPETIZERS

- Pecan Crusted Brie** 6.75 **Grilled Shrimp Skewer** 8.75
Chicken Lettuce Wraps 9.25 **Mosquito Sliders (4)** 10.75

SALADS

Napa Salad

Grilled Breast of Chicken, Toasted Pecans, Blue cheese, Fresh Orange Slices, Apples and Red Grapes Tossed with House Greens and Housemade Champagne Vinaigrette 10.25

Warm Goat Cheese Salad*

A Crusted Medallion of Goat Cheese atop House Greens, Sun Dried Tomatoes, Toasted Pine Nuts and Figs, with Housemade Champagne Vinaigrette 8.55

Thai Chicken Salad

Grilled Breast of Chicken on a Bed of House Greens, Red Cabbage, Shredded Carrots, Cilantro, Scallions and Roasted Peanuts Tossed with Tamari Sesame Vinaigrette and Satay Peanut Sauce 9.75

Classic Caesar

Crisp Romaine, Hickory Smoked Peppered Bacon, Parmesan Cheese, Housemade Croutons and Caesar Dressing 6.5

Add Chicken 3.25 Add Shrimp 4.25 Add Grilled Salmon 4.25

Far East End

Grilled and Chilled Medium Rare Ahi Tuna with Angel hair Pasta, Cucumbers, Carrots and Pickled Ginger over House Greens served with Three Thai Sauces (Sambal, Tamari, Wasabi) 11.75

SANDWICHES

Salmon Club

Grilled Fresh Filet on Toasted Honey Wheat Bread with hickory Smoked Peppered Bacon, Balsamic Onions, Chipotle Mayonnaise and House Greens, with Choice of a Side 10.85

Turkey Divinity

Roasted Turkey, Melted Brie, Hickory Smoked Peppered Bacon, Grilled Apples, house Greens and Garlic Herb Mayonnaise on a French Baguette with Choice of a Side 9.85

Mosquito Cheese Burger

Half Pound Gourmet Hand Shaped Seasoned Ground Beef Patty with Melted Blue, Tillamook Cheddar or Swiss Cheese, House Greens and Onions on a Honey Wheat Bun with Choice of a Side 8.75

Southwest Green Chile Burger

Half Pound Gourmet Hand Shaped Seasoned Ground Beef Patty with Tillamook Cheddar, House Greens, Tomato and a Spicy Green Chili Topping on a Honey wheat bun with choice of a Side 8.85

Bacon Cheese Burger

Half Pound Gourmet Hand Shaped Seasoned Ground Beef Patty, Hickory Smoked Peppered Bacon, Tillamook Cheddar, House Greens, Red Onion and on a Honey Wheat Bun with choice of a side 9.85

Veggie 'Shroom *

Grilled Portabello Mushroom, Grilled Zucchini Ribbons, Oven Roasted tomatoes, Balsamic Onions, Goat cheese, House Greens and Garlic Herb Mayonnaise on a Honey Wheat Bun with Choice of a Side 8.85

DINNER ENTREES

***Add a Dinner Salad to Any Dinner Entrée \$3 ***

Pasta Bella*

Italian Stuffed Manicotti with Fresh Spinach, Creamy Ricotta, Parmesan & Romano Cheeses, Mushroom Duxelles, Tomato Bisque Blush Sauce, Served with Fresh Matchstick Vegetables \$14

Triple Cheese Mac*

Three cheeses: Tillamook Cheddar, Parmesan, Smoked Mozzarella, Farfalle Noodles, & Fresh Matchstick Vegetables on the Side \$11
Add Chicken 3.25 Add Shrimp 4.25

Senegalese Vegetables *

Broccoli, Cauliflower, Carrots, Bok Choy, Snow Peas, Onions, Potatoes, Petite Peas, Water Chestnuts, Bean Sprouts, atop TexMati Brown Rice, with a Fabulous Light Peanut Sauce & Toasted Almonds and Coconut \$13
Add Chicken 3.25, Add Shrimp 4.25

Marsala Chicken

Chicken Breast Medallions with Onions & Mushrooms in Chef Hector's Marsala Sauce, with Cheesy Potatoes & Fresh Matchstick Vegetables \$16

Savory Stuffed Chicken Breast

Fresh Chicken Breast stuffed with Garlic, Basil, and Goat cheese, Panko Crusted with Roasted Garlic Mashed Potatoes, & Fresh Matchstick Vegetables \$16

Grandma's Meatloaf

Our family recipe- with Cheesy Potatoes and Fresh Matchstick Vegetables and a side of Grandma's Secret Sauce \$14

Grilled Shrimp Tacos

Grilled Shrimp with Chipotle Sauce, House Greens, Cilantro, Scallions, Fresh Salsa, House Black Beans and Aromatic Texmati Brown Rice \$13

Slow Braised Short Ribs

Braised Boneless Short Ribs in a Rich Burgundy Gravy, with Roasted Garlic Mashed Potatoes and Fresh Matchstick Vegetables \$19

Fresh Mesquite Salmon

Grilled Salmon seasoned with Mesquite Seasoning, with Cheesy Potatoes and Fresh Matchstick Vegetables \$19

Panko Crusted Pork Chops

With Portabella Mushroom Brandy Sauce, Cheesy Potatoes & Fresh Matchstick Vegetables \$18

Mixed Grill

Grilled Rack of Lamb and Petit Filet Mignon with Béarnaise Sauce, Andouille Sausage, With Cheesy Potatoes & Fresh Matchstick Vegetables \$18.0

***Add a Dinner Salad to Any Dinner Entrée \$3 ***

LITTLE KIDS BITES

Just for Kids Under 10

Cheese Quesadilla

Melted Tillamook Cheddar on a Flour Tortilla with
Choice of Kettle Chips or Fresh Fruit 5.25

Childs Pasta

Bow Tie Pasta tossed with Butter, Parmesan Cheese on the Side 5.25

Grilled Cheese Sandwich

Melted Tillamook Cheddar on Honey Wheat Bread
With Choice of Kettle Chips or Fresh Fruit 5.25