



Private Event Menu

2200 Harborside Drive
Galveston, TX 77550
409-765-5708
FishermansWharfGalveston.com



Private Event Information

Fisherman's Wharf is renowned for the freshest seafood in town. This once-small market has been hailed by Texas Monthly as the premiere restaurant of the Texas Gulf Coast. A Texas-sized establishment, ideally situated next to the Historic Strand District, the Tall Ship Elissa and the Cruise Terminal. You can enjoy our fresh seafood, along with signature steaks and pastas, in one of the many private rooms that accommodate from 10 to 300 people. All private rooms have a splendid view of the harbor.

THE HARBOR ROOM - This room boasts a private balcony with the best views of the harbor for dining. The Harbor Room is more than 4,000 square feet, with space for up to 250 guests. It is a perfect location for weddings, reunions, galas, holiday parties and corporate events.

THE WHARF ROOM - The most elegant dining room of Fisherman's Wharf can accommodate up to 50 guests, and is perfect for wedding receptions, family reunions, anniversary parties and intimate award dinners. The Wharf Room boasts a semi-private balcony overlooking the Tall Ship Elissa and private restrooms.

THE BOARD ROOM - The perfect place for small meetings, private parties and intimate dining, the Board Room can accommodate up to 14 guests, and has a semi-private deck overlooking the Tall Ship Elissa.

THE BAY ROOM - This glass dining room has panoramic views of Galveston Harbor from every table. This ideal gathering place can accommodate up to 36 guests, and is perfect for any occasion.

THE MERCHANT ROOM - The original fish house that started it all. This historic room can accommodate up to 70 guests for all occasions. The Merchant Room boasts its own private entrance and semi-private patio overlooking the harbor.



MENU SELECTIONS - Plated dinner and buffet selections to be given 10 business days prior to the event.

CAKE CUTTING FEE - \$2 per person.

GUARANTEES - Fisherman's Wharf requires a guaranteed number of guests 5 business days in advance. **This number represents the minimum billing and may not be adjusted after that date.**

ROOM FEES - To book the Wharf, Merchant, Bay or Board Room, there is a \$50 room fee. To book the Harbor Room, there is a \$100 room fee. All room fees are nonrefundable and will be charged to the main bill at the end of the function and are not inclusive of tax, gratuity or additional services. Each room observes a food & beverage minimum - further information will be provided.

DEPOSITS - A \$25% non-refundable deposit is due at booking. Deposit will apply toward the payment at the end of your function.

DECORATIONS - White table cloths, linen napkins and decorative centerpieces are furnished. All decorations provided by the host must be approved prior to the event, and removed at the end of your function.

PAYMENT - Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for your service staff.

PARKING - Fisherman's Wharf provides three hours of free parking upon ticket validation. Guests are responsible for any additional fees past the three hour maximum.

If you have any questions or would like to book a room please call or email:

409.765.5708

FIWFBanquet@ldry.com

Or

Fisherman's Wharf Restaurant

FIWF@ldry.com



Plated Selections

(For parties up to 25 guests)

LUNCH

Lunch Menus Are Available Monday – Friday 11am – 3pm

MENU #1 - 20.99

Caesar Salad - Crisp romaine lettuce, Parmesan cheese & croutons, tossed with Caesar dressing

Wharf Salad - Fresh mixed greens, tomatoes, cucumbers, Kalamata olives, fried goat cheese & fried onion strings, topped with house dressing

Wharf Burger - Two 4 oz patties smash style, served with French fries

Fish & Chips - Beer battered cod, served with French fries

Fried Shrimp - (6) Shrimp, served with French fries

Fried Fish - Two fillets, served with french Fries

MENU #2 - 26.99

Old Fashioned Shrimp Salad - Shrimp, creamy Cajun remoulade dressing, mixed greens, tomato & eggs

Shrimp or Chicken Fettuccine - Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp

Fish Pontchartrain - Grilled and served over white rice, topped with shrimp, mushrooms, onions & a white wine sauce

Fried Fish & Shrimp Dinner - Fish fillet & shrimp, served with French fries

Fried Shrimp - (8) Shrimp, served with French fries

DINNER

Select 3 Entrées per menu

MENU #1 - 35.99

Choice of Shrimp & Sausage Gumbo, or Wharf Salad or Caesar Salad

Fish Pontchartrain - Two grilled fillets served over rice, topped with shrimp, mushrooms, onions & a white wine cream sauce

Fried Shrimp Dinner - (10) Shrimp, served with French fries

Char-Grilled Chicken - 10 oz. char-grilled breast in a white wine butter sauce, served with sautéed new potatoes

Shrimp or Chicken Fettuccine (choose one)
Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp

Crab Stuffed Tilapia - Crab stuffing, grilled shrimp, baked in a lobster cream sauce, served with braised spinach

MENU #2 - 47.99

Choice of Shrimp & Sausage Gumbo or Wharf Salad or Caesar Salad

Gulf Red Snapper - Lightly seasoned & broiled. Served with rice pilaf & vegetables

Fisherman's Wharf Fried Seafood Platter - Shrimp, fresh oysters, fish fillet, mini crab cakes, Shrimp Kisses & stuffed shrimp. Served with French fries

Chicken Elissa - Char-grilled breast topped with sautéed artichoke hearts, tomatoes, capers, green onions & mushrooms in a white wine butter sauce, served with sautéed new potatoes

Ribeye Steak - 12 oz center-cut, served with sautéed new potatoes & seasonal vegetable medley

Lobster & Shrimp Pasta - Hand-picked Maine lobster, shrimp, pasta & sweet lobster cream sauce, topped with Parmesan cheese

Stuffed Flounder - Crabmeat stuffing & shrimp tails sautéed in a Dijon cream sauce. Served with rice pilaf & vegetables

All plated selections are served with Chef's choice of dessert and include tea, coffee and soft drinks.

Buffet Options

(For parties over 25)

BUFFET #1 30.99

Choice of:
2 Entrées
1 Salad
1 Vegetable
1 Side
1 Dessert

BUFFET #2 37.99

Choice of:
3 Entrées
2 Salads
2 Vegetables
2 Sides
2 Desserts

BUFFET #3 40.99

Choice of:
4 Entrées
3 Salads
2 Vegetables
2 Sides
2 Desserts

Buffet Selections

SALADS

Caesar • Pasta • Greek • Garden • Spinach

ENTRÉES

Fish Almondine
Fish Pontchartrain
Fried Popcorn Shrimp
Fried Fish Fillet
Shrimp Fettuccine
Chicken Fettuccine

Fried Crab Cakes
Sautéed Crab Cakes
Grilled Chicken
Spinach Stuffed Chicken Breast
Wharf Mix with White Rice & Lemon Butter Sauce
(Blackened Crawfish Tails, Shrimp & Calamari)

PREMIUM ENTRÉES

Large Fried Shrimp (Additional 3 per guest)
Pork Loin with Rosemary & Au Jus (Additional 3 per guest)
Grilled Salmon with Lobster Sauce (Additional 4 per guest)

VEGETABLES

Seasonal Vegetable Medley
Broccoli Normandy
Green Bean Almondine
(Additional 1 per guest)
Succotash

SIDES

Sautéed New Potatoes
Cajun Rice Pilaf
Red Skin Mashed Potatoes
Pasta Marinara

DESSERTS

Root Beer Bread Pudding
Brownies & Cookies
Miniature Assorted Cakes
Pecan Pie
Key Lime Pie

All buffets include tea, coffee and soft drinks.

All buffet choices must be given ten business days in advance • Cake cutting fee 2.00 per person

À La Carte Appetizers

HOT

Shrimp Kisses (25 each)	75
Chicken or Shrimp Quesadillas (24 each)	50
Fried or Sautéed Mini Crab Cakes (25 each)	85
Blackened Shrimp Queso (Serves 25)	100
Fried Mushrooms (Serves 25)	60
Popcorn Shrimp (Serves 20)	100
Catfish Pieces (Serves 20)	100
Fried Calamari (Serves 20)	100
Margherita Flatbread (Serves 25)	75

COLD

Cocktail Shrimp (50 each)	100
Peel & Eat Shrimp (50 each)	75
Oysters on the Half Shell (1 dozen)	mkt
Cheese, Fruit & Vegetable Tray (Serves 20)	75
Spinach Ranch Dip & Salsa with Chips (Serves 25)	85
Seafood Campechana (serves 20)	125

Carving Station

(Per person)

Boneless Pit Ham	mkt
Prime Rib Au Jus	mkt
Beef Top Round	mkt

Soups

(Serves 20)

Shrimp Gumbo	140
Lobster Bisque	200
Clam Chowder	175

Beverage Selections

KEGS

DOMESTIC, PREMIUM & IMPORT BOTTLES

WINES BY THE GLASS OR BOTTLE

WELL BAR

PREMIUM BAR

BARTENDER FEE \$100.00

Bartender is required for cash bar or events with 20 guests for more. Events with 100 guests or more require 2 bartenders.

Prices are subject to change.

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for your staff service • Cake cutting fee 2.00 per person