

FishermansWharfGalveston.com


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 give 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.
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:

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409.765 .5708
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FIWFBanquet@ldry.com
Or
Fisherman's Wharf Restaurant
FIWF@ldry.com

(For parties up to 25 guests)

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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

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 crawfish, 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 - 39.99

Choice of Shrimp \& Sausage Gumbo, or Wharf Salad or Caesar Salad
Fish Pontchartrain - Two grilled fillets served over rice, topped with crawfish, mushrooms, onions \& a white wine cream sauce

Fried Shrimp Dinner - (14) 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 - 49.99

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
(For parties over 25)

## BUFFET \#1 33.99

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

BUFFET \#2 39.99
Choice of:
3 Entrées
2 Salads
2 Vegetables
2 Sides
2 Desserts

BUFFET \#3 45.99
Choice of:
4 Entrées
3 Salads
2 Vegetables
2 Sides
2 Desserts

## Buffet Selectians

SALADS
Caesar • Pasta • Greek • Garden • Spinach

## ENTRÉES

Fish Almondine<br>Fish Pontchartrain<br>Fried Popcorn Shrimp<br>Fried Fish Fillet

Shrimp Fettuccine<br>Chicken Fettuccine<br>Grilled Chicken<br>Spinach Stuffed Chicken Breast

## 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)
Fried or Sauteed Crab Cakes (Additional 3 per guest)
Wharf Mix with White Rice \& Lemon Butter Sauce
(Blackened Crawfish Tails, Shrimp \& Calamari) (Additional 3 per guest)

## VEGETABLES

Seasonal Vegetable Medley
Broccoli Normandy
Green Bean Almondine (Additional l 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

## A Pa Carte Appetizers

## HOT

Shrimp Kisses (25 each)
Chicken or Shrimp Quesadillas (24 each)
Fried or Sauteed Mini Crab Cakes (25 each)
Blackened Shrimp Queso (Serves 25)
Fried Mushrooms (Serves 25)
Popcorn Shrimp (Serves 20)
Catfish Pieces (Serves 20)
Fried Calamari (Serves 20)
Margherita Flatbread (Serves 25)

## COLD

75 Cocktail Shrimp (50 each) 100
50 Peel \& Eat Shrimp (50 each)
85 Oysters on the Half Shell (l dozen) mkt
100 Cheese, Fruit \& Vegetable Tray (Serves 20)
75
60 Spinach Ranch Dip \& Salsa with Chips (Serves 25) 85
100 Seafood Campechana (serves 20)
175

Boneless Pit Ham
Prime Rib Au Jus
Beef Top Round

mkt Shrimp Gumbo ..... 140
mkt Lobster Bisque ..... 200
mkt Clam Chowder ..... 175

