



## *Private Event Menu*

2200 Harborside Drive  
Galveston, TX 77550  
409-765-5708  
[FishermansWharfGalveston.com](http://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 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:

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 - 25.99**

**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 - 29.99**

**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

All plated selections are served with Chef's choice of dessert and include tea, coffee and soft drinks. Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.

# Buffet Options

(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 Selections

## **SALADS**

Caesar • Pasta • Greek • Garden • Spinach

## **ENTRÉES**

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

Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.

# *À La Carte Appetizers*

## **HOT**

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

## **COLD**

Cocktail Shrimp (50 each)	<b>100</b>
Peel & Eat Shrimp (50 each)	<b>75</b>
Oysters on the Half Shell (1 dozen)	<b>mkt</b>
Cheese, Fruit & Vegetable Tray (Serves 20)	<b>75</b>
Spinach Ranch Dip & Salsa with Chips (Serves 25)	<b>85</b>
Seafood Campechana (serves 20)	<b>175</b>

## *Carving Station*

(Per person)

Boneless Pit Ham	<b>mkt</b>
Prime Rib Au Jus	<b>mkt</b>
Beef Top Round	<b>mkt</b>

## *Soups*

(Serves 20)

Shrimp Gumbo	<b>140</b>
Lobster Bisque	<b>200</b>
Clam Chowder	<b>175</b>

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## *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 or more. Events with 75 guests or more require 2 bartenders.

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