



Banquet Information

The Cove Room

The Cove Room, located on our second floor, offers private dining for up to 100 guests. The Band Room is ideal for a cocktail party, seated service or a buffet.

The Sand Bar

The Sand Bar, also located on our second floor, offers private dining for up to 20 guests. Surrounded by a bank of windows overlooking the Gulf of Mexico, the Jamail Room is perfect for intimate parties, receptions and every special occasion.

***Combine both The Cove and Sand Bar to offer private dining for up to 120 guests.**

Menu Selections - Plated dinners and all buffets require selections to be given five (5) business days prior to the event. Custom menus are available with advanced notice.

Guarantees - Fish Tales requires a guaranteed number of guests three (3) business days in advance. This number represents the minimum billing and may not be adjusted after that date.

Payment - Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. A 2% banquet fee and 18% suggested gratuity will be added to the final bill.

Payment is due at the end of your function, unless prior arrangements have been made.

We accept the following payments: American Express, Visa, MasterCard, Discover, traveler's checks and cash.

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

Amanda Lewis | 409-762-8545

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Having a special gathering? Ask us about our Custom Themed Buffets:

Texas Barbecue

Cajun Seafood Boil

Galveston Beach Party

Cabo Pacifico





Fish Tales Banquet Menu

Appetizer Platters

COLD

Fiesta Shrimp Salad (Serves 20) Avocado, pico de gallo & ranch dressing, served with toast points	\$90
Bruschetta Caprese (Serves 20) Diced tomato, julienned basil & fresh mozzarella on red onion rings with olive oil Topped with Shrimp	\$50 \$75
Topped with Jumbo Lump Crab	\$100
Shrimp & Fish Ceviche (Serves 20) Lime-tomato chimichurri sauce, served with crispy tortilla chips	\$75
Shrimp Cocktail (80 pieces) Peeled & deveined jumbo shrimp served with cocktail sauce	\$150
Iced Boiled Peel-N-Eat Shrimp (80 pieces) Jumbo shrimp served with cocktail sauce	\$120 (4 per person)
Chilled Fruit Display (Serves 20)	\$75
Assorted Cheese Display (Serves 20)	\$75
Sliced Ahi Tuna Display (Serves 20) Pickled ginger, wakame seaweed & wasabi	\$100

HOT

Romano Herb Crusted Asparagus Deep fried, topped with poblano cream sauce & jumbo lump crab	Serves 20 \$120
Crab Stuffed Mushrooms Served on marinara, topped with shrimp chipotle cream sauce	\$60
Seafood Stuffed Jalapeños Served with ranch dressing	\$60
Hushpuppies Homemade with jalapeño & cheese, served with tartar sauce	\$25
Shrimp Kisses Stuffed with jalapeño Jack cheese, wrapped with bacon & fried	\$150
Fried Calamari Tender & crispy, topped with lemon pepper Parmesan cheese	\$75
Luau Shrimp Skewers Poblano & sweet peppers, onions & pineapple salsa	\$120
New Orleans Shrimp Toast BBQ butter sauce, served on French bread	\$95



Buffet Options

Buffet #1 \$30.99

Choice of: 2 Entrées / 1 Salad / 3 Sides / 1 Dessert

Buffet #2 \$35.99

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

Buffet #3 \$44.99

Choice of: 4 Entrées / 2 Salads / 1 Soup / 4 Sides / 2 Desserts

Buffet Selections

Salads

Garden Salad - Mixed greens tossed with carrots, tomatoes, cucumbers, and garlic croutons

Spinach Salad - Fresh spinach leaves, chopped egg, bacon, radish, and cheese

Caesar Salad - Hearts of romaine lettuce, garlic croutons, grated parmesan cheese, and Caesar dressing

Greek Salad - Mixed greens, tomatoes, red onions, cucumbers, feta cheese, and house-made Greek dressing

Soups

Seafood Gumbo - Shrimp, fish, andouille sausage and oysters in a dark roux, served with white rice

Clam Chowder - A New England classic with fresh clams, potatoes, bacon, carrots, and green onions

Entrées

Fried Flounder Strips, Fried Catfish Pieces, Fried Popcorn Shrimp, Crawfish Étouffée, Fish Pontchartrain, Tilapia & Seafood Stuffed Poblano, Blackened Catfish Étouffée, Lemon Pepper Baked Fish, Crab Cakes, Pleasure Pier Shrimp Pasta, Buccaneer BBQ Ribs, Grilled Shrimp Skewers, Grilled Chicken, Crispy Fish and Crab Orleans

Premium Entrée Upgrades

Large Fried Shrimp (add 2.99/guest), Salmon Picatta (add 4.99/guest),

Seafood Stuffed Flounder Roulades (add 4.99/guest), Grilled Steak Medallions (add 4.99/guest),

Mahi-Mahi Matagorda (add 5.99/guest), Blackened Gulf Snapper (add 7.99/guest)

Sides

Fresh Vegetable Medley, Creamed Spinach, Fresh Green Beans, Seasoned New Potatoes, French Fries, Rice Pilaf, Fettuccine Marinara, Mashed Potatoes, White Rice, Garlic Butter Angel Hair Pasta

Desserts

Strawberry Cheesecake, Key Lime Pie, Bread Pudding, Chocolate Mousse Cake, Pecan Pie, Ice Cream Bar

Custom Themed Buffets

Texas BBQ: Adults 35.99/ Children 16.99

Traditional BBQ Ribs, Pulled Pork Sandwiches, Hot Wings, BBQ Shrimp Kisses, Coleslaw, American Potato Salad, Baked Beans

Cajun Seafood Boil: Adults 34.99/ Children 15.99

Boiled Shrimp, Blue Crab, Crawfish Étouffée, Fried Crawfish Tails, Andouille Sausage, White Rice, Red Potatoes, Fried Okra

Beach Party: Adults 29.99/ Children 19.99

Fried Popcorn Shrimp, Chicken Tenders, Fried Flounder, Crab Balls, Hush Puppies, French Fries, Fried Mac & Cheese, Coleslaw

Cabo Pacifico: Adults 34.99/ Children 15.99

Luau Shrimp, Boudin Balls, Teriyaki Wings, Shrimp Wraps, Coconut Rice, Pineapple Chicken Kabobs



Executive Luncheon

Available 11 a.m. – 4 p.m.

\$19 Per Person

Salad

choice of

Caesar or Garden Salad

Entrée

Lemon Pepper Fish & Shrimp

Baked in a seafood broth, served with rice pilaf & seasoned vegetables

Crispy Fish & Crab Orleans

Breaded in crushed crackers, topped with crab butter picatta sauce

Island Chicken Salad

Grilled chicken & vegetable skewers served on salad with strawberries, oranges, glazed pecans & jalapeño ranch

Dessert

Signature Dessert

Chef's choice

Iced tea, soft drink, or coffee included.

Menu pricing does not include tax, 18% suggested gratuity or 2% banquet fee.

Menus and pricing are subject to change.



A Fish Tale Menu

\$29 Per Person

Salad

Caesar or Garden Salad

Entrée

Fried Shrimp

Served with coleslaw, hushpuppies, cocktail & tartar sauce

Grilled Chicken

Served with garlic roasted new potatoes & lemon butter

Fresh Catch Pontchartrain

*Grilled white fish topped with sautéed crawfish tails
& a creamy white wine mushroom sauce*

Dessert

Fish Tales Bread Pudding

Heath bar & white chocolate bread pudding with rum sauce

Add a cup of soup for only \$3.99

Iced tea, soft drink, or coffee included.

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Big Fish Tale Menu

\$35 Per Person

Salad

Caesar or Garden Salad

Entrée

Fried Shrimp & Flounder Strips

Breaded in crushed crackers & fried to a golden brown. Served with French fries, hushpuppies, coleslaw, cocktail & tartar sauce

Tilapia & Crab Stuffed Poblano

Blackened tilapia fillet, four grilled shrimp, a crab & cheese stuffed poblano pepper & cilantro cream sauce. Served with black beans & white rice

Blackened Catfish Étouffée

Served with white rice & fresh vegetables

Mardi Gras Pasta

BBQ-grilled, bacon-wrapped shrimp with penne pasta, roasted poblano peppers & corn pico de gallo, in a chipotle shrimp sauce

Ribs & Kisses

*1 pound of BBQ ribs & three Shrimp Kisses.
Served with French fries & coleslaw*

Dessert

Key Lime Pie

Add a cup of soup for only \$3.99

Iced tea, soft drink, or coffee included.

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Whale of a Fish Tale Menu

\$49 Per Person

Salad

Caesar or Garden Salad

Soup

Cup of Seafood Gumbo

Entrée

Texas Redfish & Shrimp

Breaded in crushed crackers & fried to a golden. Served with coleslaw, hushpuppies, cocktail & tartar sauce

Mixed Seafood Grill

Chimichurri-basted shrimp kabob, grilled salmon & Shrimp Kisses, served on rice pilaf with fresh vegetables

Rod-N-Reel Ribeye

*12 oz. grilled to order,
served with a baked potato*

Add shrimp & crab topping \$6.99

Red Snapper Pontchartrain

Crawfish tails in a white wine mushroom sauce

Dessert

Chocolate Cake & Ice Cream

Iced tea, soft drink, or coffee included.

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Beverage Options

Private Bar	\$100 per bar
Well Bar	\$6
Premium Bar	\$6.25 - \$9.50
Wines by the Glass	\$6 - \$9.50
Wines by the Bottle	\$23 - \$36
Domestic Bottle Beer	\$4
Import Bottle Beer	\$5
Kegs	
Domestic	\$375
Import	\$495
Non-Alcoholic Beverages	
Soda, Iced Tea	\$3.29
Coffee, Hot Tea	\$3.29
Juices	\$3.95
Virgin Piña Colada, Daiquiri	\$4.25



Fish Tales Banquet Menu

Decoration Packages

White Linen	\$75
Decorated Linen	\$100
Seascape Sunset Seashells, fresh cut flowers, grasses and sand-filled candle holders give the room a tropical sunset feel.	\$100
Coastal Calm Light blue linens, sand, shells and hurricane lanterns provide an elegant yet simple coastal feel to your event.	\$100
Shore Elegance Driftwood centerpieces serve as a backdrop for this classic candlelit dinner. Crisp white linens topped with black napkins frame individualized menus creating a stylish yet effortless evening.	\$100
Customize Packages can be customized to suit your style and event. Our Banquet Coordinator will be happy to create a tailored event just for you.	TBD