



Banquet Information

The Band Room

The Band 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 Jamail Room

The Jamail Room, 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 Band and Jamail Room 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:

409-762-8545

fitlbanquet@ldry.com

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

Texas Barbecue

Cajun Seafood and Boil

Galveston Beach Party

Cabo Pacifico





Fish Tales Banquet Menu

Appetizer Platters

COLD

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| Fiesta Shrimp Salad (Serves 20) Avocado, pico de gallo & ranch dressing, served with toast points | \$50 |
| Bruschetta Caprese (Serves 20) Diced tomato, julienned basil & fresh mozzarella on red onion rings with olive oil Topped with Shrimp | \$50 \$75 |
| Shrimp & Fish Ceviche (Serves 20) Lime-tomato chimichurri sauce, served with crispy tortilla chips | \$100 \$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

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| 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 Selections

Salads

Garden Salad Display
Mixed greens, tomatoes, cucumbers, carrots, red cabbage, ranch & Italian dressing

Spinach Salad Display
Baby spinach, chopped egg, bacon, radish, cheese

Caesar Salad Display
Hearts of romaine, Parmigiano-Reggiano & croutons

Greek Salad Display
Mixed greens, tomatoes, cucumbers, Kalamata olives & feta cheese

Soups

Seafood Gumbo
Fish, shrimp, oysters, crab & andouille sausage, served with a side of rice

Clam Chowder
Rich & hearty, with clams, potatoes & bacon

Entrées

Fried Flounder Strips
Fried Catfish Pieces
Fried Popcorn Shrimp
Crawfish Étouffée
Fish Pontchartrain

Tilapia & Crab Stuffed Poblano
Lemon Pepper Baked Fish
Crab Cakes
Pleasure Pier Shrimp Pasta
Blackened Catfish Étouffée

Grilled Shrimp Skewers
Grilled Chicken
Crispy Fish & Crab Orleans
Buccaneer BBQ Ribs

Sides

Fresh Vegetable Medley
Creamed Spinach
Green Beans
Seasoned New Potatoes

French Fries
Rice Pilaf
Fettuccine Marinara
Coleslaw

White Rice
Romano Crusted Asparagus
Angel Hair Pasta

Desserts

Key Lime
Brownie

Ice Cream Bar
Bread Pudding

Chocolate Cake
Cheesecake

Buffet #1

\$29.99

Choice of:
2 Entrées
1 Salad
3 Sides
1 Dessert

Buffet #2

\$34.99

Choice of:
3 Entrées
2 Salads
4 Sides
2 Desserts

Buffet #3

\$39.99

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

Premium Entrée Upgrades

Large Fried Shrimp
(Additional \$3 per guest)

Grilled Steak Medallions
New Orleans butter
(Additional \$5 per guest)

Salmon Picatta
(Additional \$4 per guest)

Mahi Mahi Matagorda
(Additional \$6 per guest)

Stuffed Flounder Roulades
Shrimp sauce
(Additional \$5 per guest)

Gulf Snapper
(Additional \$8 per guest)



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

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|--------------------------------|-----------------|
| 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

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| 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 |