

**GOLD****BAIT****HOT****OYSTERS ON THE HALF SHELL**

Available when in season (Not available for take-out)

1/2 Doz. . . . 7.99    Doz. . . . 12.99

**PEEL & EAT SHRIMP**

Served with cocktail sauce

1 Doz. . . . 8.99    2 Doz. . . . 13.99

**GULF SHRIMP CEVICHE**

Marinated in lime juice, roasted tomatoes, peppers, onions &amp; cilantro, served with tortilla chips . . . 9.99

**GRILLED RARE TUNA**

Finest sushi-grade tuna seared on the grill, sliced with a side of wasabi sauce . . . 9.99

**AVOCADO & CRAB DIP**

Jumbo lump crabmeat, avocado, onions &amp; parsley served with tortilla chips . . . 10.99

**COLD COMBO**

Can't decide? Get the trio of Grilled Rare Tuna, Gulf Shrimp Ceviche and Peel &amp; Eat Shrimp . . . 15.99

**SHRIMP WRAPS**

Crisp lettuce cups with Thai orange glazed shrimp, pineapple salsa, Oriental veggies and peanut dipping sauce . . . 8.99

**SIGNATURE SALADS****GARDEN SALAD**

Fresh mixed greens, tomatoes, cucumbers, carrots &amp; red cabbage . . . . . 6.99

**CLASSIC CAESAR**Crisp Romaine lettuce with our Caesar dressing, Reggiano Parmesan & croutons . . . . . 7.99  
with grilled chicken or shrimp . . . 12.99**POSEIDON'S GREEK SALAD**Fresh mixed greens, tomatoes, cucumbers, kalamata olives & Feta cheese tossed in our own Greek dressing . . . . 9.99  
with grilled chicken or shrimp . . . 14.99**GREAT BIG GRILLED TUNA SALAD**

Grilled tuna on a bed of mixed greens &amp; Oriental vegetables tossed in our spicy Thai dressing . . . . . 15.99

**SHRIMP & CRAB COBB SALAD**

Jumbo lump crabmeat and jumbo shrimp served on fresh mixed greens with tomatoes, bacon, avocado, hard-boiled egg &amp; blue cheese crumbles tossed in a tangy blue cheese dressing . . . . . 15.99

**ASIAN SHRIMP SALAD**

(6) Teriyaki grilled shrimp, mixed greens, Oriental vegetables, mandarin oranges and sesame seeds, tossed in orange pineapple vinaigrette . . . 14.99

**Sandcastle Sandwiches**

Served with your choice of french fries or Parmesan peppered potato chips

**Fish Tales Famous Po' Boys**

Your choice of shrimp, fish, oysters or crawfish "tales", served with coleslaw . . . 11.99

**Chicken Fried Steak Sandwich**

Served with country gravy on the side . . . 9.99

**Gilligan's Grilled Chicken Sandwich**

Grilled boneless breast of chicken topped with Cheddar cheese . . . . . 8.99

**BBQ Pork Rib Sandwich**

On a poppy seed Kaiser roll with tangy BBQ sauce and coleslaw. . . 10.99

**Crab Cake Sandwich**

Fresh jumbo lump crabmeat seasoned and grilled . . . 10.99

**Fish Tales Burger**

1/2 lb. of choice beef cooked to order, with or without cheese . . . . . 9.99

An 18% gratuity may be added for parties of 8 or more. Please, no personal checks.

Add a cup of soup to any sandwich 3.99

**SHRIMP KISSES**

Galveston's favorite appetizer!

Gulf shrimp stuffed with jalapeno Jack cheese, wrapped with bacon and lightly fried . . . 9.99

**SHRIMP QUESO**

Served with tortilla chips . . . 7.99

**PUFFERS**

Crab stuffed jalapenos—HOT! . . . 8.99

**CALAMARI**

Fried the right way... tender inside, crispy outside . . . 8.99

**SESAME SHRIMP**

(6) Skewers of Thai orange glazed shrimp coated with seasoned bread crumbs and sesame seeds. Served with white rice . . . 8.99

**PEPPER JACK FRIED CHEESE**

Crispy wedges of cheese fried in Japanese bread crumbs with marinara . . . 7.99

**CRAB STUFFED MUSHROOMS**

Big! Stuffed with our signature crab stuffing, lightly fried and served over marinara and chipotle cream sauce . . . 8.99

**CHEESY CRAB BALLS**

Light and fluffy! Blue Crab meat and pepper Jack cheese with herbs and seasonings deep fried to a golden brown. Topped with more Blue Crab! . . . 9.99

**Seawall Soups****Shrimp & Sausage Gumbo**

Our very own secret recipe... smoky, dark seafood stock with andouille sausage &amp; Bay shrimp

Cup . . . 5.99    Bowl . . . 8.99

**Clam Chowder**

New England style with clams and chunks of potatoes — rich and hearty

Cup . . . 5.99    Bowl . . . 8.99

**Fried Specialties**

Served with french fries &amp; coleslaw

**Fish-n-Chips**

English style! Beer battered cod . . . 16.99

**Galveston Bay Fried Oysters**

Lightly coated in a buttermilk cornmeal batter and delicately fried . . . 17.99

**Fried Catfish**

Fresh catfish lightly fried . . . 17.99

**Fisherman's Choice**

Your choice of two... shrimp, oysters or fish fillet . . . 17.99

**Seafood Platter**

Shrimp, oysters, fish fillet, calamari, two Shrimp Kisses and one stuffed shrimp . . . 22.99

**Chicken Fried Steak**

Texas size beef cutlet, served with mashed potatoes &amp; country gravy . . . 16.99

**SIMPLY SHRIMP****Fried Gulf Shrimp**

You decide how hungry you are and we'll prepare your shrimp accordingly!

Served with french fries &amp; coleslaw (12) . . . 15.99    (15) . . . 18.99

**Coconut Shrimp**

Gulf shrimp lightly fried in flaky coconut served with a pineapple-plum dipping sauce, served with french fries &amp; coleslaw . . . 17.99

**Shrimp Trio**

(4) Fried (4) Coconut and (4) Beer Battered shrimp served with french fries and coleslaw . . . 18.99

**Stow-a-way Stuffed Shrimp**Jumbo Gulf shrimp filled with fresh crabmeat stuffing . . . 15.99  
Also available broiled**Jumbo Grilled Shrimp**

(10) Jumbo grilled shrimp with rice pilaf and fresh veggies . . . 17.99

**Jumbo Garlic Shrimp**

(9) Scampi style jumbo shrimp sautéed in lemon, garlic and white wine, served with rice pilaf and seasonal vegetables . . . 17.99

**TOP IT UP!**  
 Shrimp & Crab . . . 6.99  
 Pontchartrain . . . 5.99  
 Meeko . . . 5.99

## Fresh Catch

*Served with rice pilaf & fresh vegetables*

**Grilled Mahi-Mahi**  
 Fresh from the Pacific . . . . . 20.99

**North Atlantic Salmon**  
 Fisherman's favorite . . . . . 19.99

**Gulf Snapper**  
 Fresh from the Gulf . . . . . 22.99

**Yellowfin Tuna**  
 Nothing better from the grill . . . . . 19.99

**Redfish**  
 Served "tale-on"... a local favorite . . . . 19.99



## HOT OFF THE GRILL

**ROD-N-REEL RIBEYE**  
 12 oz. certified Angus beef grilled to order,  
 served with a baked potato . . . . . 24.99

**GILLIGAN'S GRILLED CHICKEN**  
 Fresh boneless breast of chicken grilled in  
 lemon butter, served with new potatoes . . . 16.99

**BUCCANEER BABY BACK RIBS**  
 1 1/2 lb. of ribs topped with our own tangy BBQ sauce  
 served with french fries & coleslaw . . . . . 18.99

**RIBS & KISSES**  
 1 lb. of our delicious baby back ribs accompanied by three  
 Shrimp Kisses served with french fries & coleslaw . . . 19.99

**CAPTAIN'S TOP SIRLOIN**  
 10oz Certified Angus beef grilled to perfection and  
 served with a baked potato . . . . . 19.99

## Plenty O' Pasta

### Pleasure Pier Pasta

Your choice of shrimp or chicken over a bed of fettuccine  
 with mushrooms, green onions, and tomatoes in marinara  
 or Alfredo sauce . . . 16.99

### Mardi Gras Pasta

BBQ-grilled, bacon wrapped shrimp with penne pasta,  
 roasted poblano peppers & corn pico de gallo  
 in a chipotle sauce . . . 17.99

### Spicy Pasta Di Mare

Angel hair pasta tossed in spicy marinara with  
 jumbo grilled shrimp, toasted garlic bread  
 and Parmesan cheese . . . . . 17.99

## Pick-A-Platter

### Broiled Seafood Platter

Jumbo Gulf shrimp, stuffed shrimp, crawfish "tales" & fillet of  
 fish topped with jumbo lump crabmeat and broiled to perfection,  
 served with rice pilaf & fresh vegetables . . . 22.99

### Jumbo Shrimp Platter

Generous portions of shrimp prepared three ways...  
 scampi, teriyaki and fried, served with fresh vegetables  
 & new potatoes . . . 21.99

### Seaside Sampler

Mahi mahi fillet with (3) broiled shrimp, (1) broiled stuffed shrimp  
 and (1) blue crab cake . . . 19.99

## Crawdaddys

### Boiled Crawfish

*Available when in season*

By the pound . . . . . Market

### Crawfish Etouffée

A New Orleans favorite! . . . . . 15.99

### Crawfish Platter

Boiled, etouffée, fried & hot Buffalo style, served  
 with white rice & fresh vegetables . . . 19.99

## Fish Tales Features

### Blackened Stuffed Catfish Etouffée

Filletts of fresh catfish stuffed with our crab stuffing,  
 blackened & topped with a spicy crawfish etouffée.  
 Served with rice and fresh vegetables . . . . 19.99

### Island Kabob

Skewered jumbo Gulf shrimp & grilled vegetables atop  
 rice pilaf, served with teriyaki sauce . . . . 18.99

### Maki Meeko

Served on a bed of spinach, topped with  
 jumbo lump crabmeat, capers, tomatoes  
 and mushrooms . . . . . 24.99

### Hawaiian Fish N Shrimp

Filletts of tilapia and Gulf shrimp in Japanese bread  
 crumbs, topped with pineapple salsa and our Hawaiian  
 Pineapple butter sauce and served with fresh vegetables  
 and rice pilaf . . . 16.99

### Tilapia & Crab Stuffed Poblano

Blackened fillet of tilapia and 4 jumbo grilled shrimp on  
 crab and cheese stuffed roasted poblano pepper topped  
 with a cilantro cream sauce. Served with black beans  
 and white rice . . . 17.99

### Snow Crab

1 1/2 lb. of succulent snow crab legs served with  
 a baked potato & fresh vegetables . . . 19.99

### Stuffed Flounder

Sautéed and stuffed with our crabmeat stuffing, served  
 with new potatoes and fresh vegetables . . . 23.99

### Coconut Crusted Mahi

Tender Mahi-Mahi lightly breaded with coconut  
 and pan sautéed, served with white rice pilaf & fresh  
 vegetables and a pineapple-plum sauce . . . 22.99

### Twin Tales

Two 5 oz. lobster "tales" served with  
 a baked potato & fresh vegetables . . . 26.99

## Sides-n-Stuff

### Baked Potato

Loaded . . . 3.99 Substitute . . . 2.99

**Fresh Vegetables** . . . 2.99

**French Fries** . . . 2.99

**Rice Pilaf** . . . 2.50

**Coleslaw** . . . 1.50

**Seasoned New Potatoes** . . . 2.99

**Mashed Potatoes** . . . 2.99

## Add-Ons

*Add-on and make your meal complete*

**1/2 lb. Baby Back Ribs** . . . 9.99

**Shrimp Kisses (4)** . . . 6.99

**Grilled or Fried Shrimp (4)** . . . 5.99

**Snow Crab** . . . 9.99

**Lobster Tail** . . . 13.99

**Add a  
 Small Garden or  
 Caesar Salad to  
 any entrée  
 3.99**

\*There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. We are not responsible for an individual's allergic reaction to our food. If unsure of your risk, consult a physician.

Fish Tales is wholly owned by Landry's Restaurants, Inc.