



APPETIZERS

- BREAD SERVICE \$ 6
Garlic bread knots served with salted butter
- SHRIMP BESOS \$ 21
Stuffed Shrimp with Jalapeños and Pepper Jack Cheese, wrapped in Bacon and lightly fried, topped with Pico de Gallo and served with our signature Ranch Dressing
- CRAB CAKE \$ 30
Crispy Crab Cake seasoned with Mint, Thyme, Tarragon, and served with a Pesto Lemon Aioli Sauce
- CHEESE STICKS \$ 15
5 Large Mozzarella Sticks hand breaded, served with Marinara Sauce
- CALAMARI \$ 15
Lightly fried and topped with parmesan cheese, served with Marinara Sauce
- WINGS \$ 15
6 Wings tossed in one of our 3 flavors: Buffalo, Citrus Sweet Chili or Lemon Pepper, served with Blue Cheese or Ranch
- AHI TUNA \$ 20
Sesame Seed crusted Tuna seared with a side of Avocado slices and a Ponzu Sauce, topped with Micro Cilantro
- PEPPER JACK SPINACH AND ARTICHOKE DIP \$ 17
Creamy dip served with homemade tortilla chips
- CITRUS SHRIMP CEVICHE \$ 26
Traditionally prepared Ceviche topped with Avocado, served with homemade tortilla chips
- BOUDIN BALLS \$ 13
Lightly fried boudin balls served with a spicy Ranch dressing
- FRIED PICKLES \$ 12
Hand battered and lightly fried thin slices served with a scratch made Ranch sauce
- SAMPLER \$ 24
Pick 3 of the following 4, served with a side of Ranch & Marinara
2 Cheese Sticks, 2 Boudin Balls, 3 Wings, 3 oz Calamari
- SPECIALTY OYSTERS (RAW) \$ 3.50 each
Ask your server for available selections

SALADS

- WATERMAN'S SALAD/HOUSE SALAD Sm \$ 8 / Lrg \$ 15
Crisp mixed greens, lightly fried goat cheese ball, croutons, tomatoes and pickled red onions served with our signature raspberry vinaigrette dressing
- CLASSIC CAESAR SALAD Sm \$ 8 / Lrg \$ 15
Fresh romaine lettuce, croutons and parmesan cheese with homemade Caesar dressing
- LAKESIDE SALAD Sm \$ 8 / Lrg \$ 15
Crisp greens, pecans, craisons and feta cheese tossed in a homemade Balsamic vinaigrette
- WEDGE SALAD \$ 15
Iceberg lettuce topped with blue cheese crumbles, red onions, tomatoes and bacon, served with blue cheese dressing

DRESSING OPTIONS

Ranch, Caesar, Blue Cheese, Balsamic or Raspberry Vinaigrette

ADD ON

CHICKEN \$ 6 - SHRIMP \$ 15 - AHI TUNA \$ 12
SCALLOPS (3) \$ 18 - SALMON (6oz) \$ 20

SOUP

- CRAWFISH & SAUSAGE GUMBO Cup \$ 9 / Bowl \$ 16
- LOBSTER BISQUE Cup \$ 9 / Bowl \$ 16
- SOUP & SALAD COMBO \$ 15
Cup of soup and a small salad

BURGERS

Served with Potato Dippers

- CLASSIC CHEESEBURGER \$ 16
8oz patty on a sour dough bun with cheddar, lettuce, tomato, onion and pickles
- BLACK AND BLUE BURGER \$ 20
8oz patty on sourdough bread topped with Bacon and blue cheese crumbles
- BUFFALO CHICKEN SANDWICH \$ 16
Breaded chicken patty tossed in buffalo sauce
Served on a bun with lettuce and tomato

ADD ON

BACON \$ 1.50 - AVOCADO \$ 3 - EGG \$ 2
ONION STRINGS \$ 4

For a list of events, live music and current menus, please visit us at www.WatermansGalveston.com

Parties 6 or larger there is an automatic gratuity of 22%



BEEF

Served with a starch & vegetable of the day

- 8oz FILET MIGNON MKT
- 14oz NEW YORK STRIP MKT
- 16oz PRIME RIB MKT

Cooked to your specification with a side of demi glaze

TENDERLOIN BEEF TIPS \$ 30
 8oz of Beef tenderloin served on a bed of cilantro rice, topped with a demi gravy and micro greens

ADD STEAK TOPPINGS

Mushrooms & Onions	\$ 5
Blue Cheese Crumbles	\$ 4
Hot Buttered Crab	\$ 14
(5) Shrimp	\$ 15

SIDES

- ONION STRINGS \$ 8
- RICE PILAF \$ 5
- HOUSE SPECIAL POTATO DIPPER FRIES \$ 6
- FRESH VEGETABLE OF THE DAY \$ 7
- MAC `N CHEESE \$ 12
- CHEESY GRITS \$ 6

DESSERTS

- CHEESECAKE \$ 10
Optional toppings: Raspberry, Caramel
- KEY LIME PIE \$ 10
- BREAD PUDDING WITH VANILLA BEAN ICE CREAM \$ 12
- DOUBLE CHOCOLATE BROWNIE WITH ICE CREAM \$ 12
- CHOCOLATE MOUSSE CAKE \$ 12
- BROWN BUTTER CRÈME BRULEE \$ 10
- WATERMAN'S SUNDAE \$ 12
Vanilla ice cream topped with brownie bites, Candied pecans and butterscotch sauce
- VANILLA BEAN ICE CREAM (one scoop) \$ 4

ADD ONS \$ 1.50 each
 Sprinkles, Chocolate Syrup, Butterscotch Sauce or Nuts

SEAFOOD

FISH OF THE DAY MKT
 Served with starch and vegetable of the day

GULF RED SNAPPER MKT
 Served with a starch and vegetable of the day

YOU HOOK IT, WE COOK IT \$ 18
 Price per person
 May be grilled, blackened or fried (choose one side)

UPGRADE TO TEXAS STYLE \$ 16
 Pecan crusted with lump crab in lemon butter

FRIED SHRIMP \$ 25
 Served with french fries

SHRIMP (BLACKENED OR GRILLED) \$ 25
 Your choice of grilled or blackened
 Served with roasted potatoes and vegetable

COCONUT SHRIMP \$ 30
 Coconut battered gulf shrimp seasoned & lightly fried, served with fries

FISH `N` CHIPS \$ 26
 Shiner Bock beer battered fish
 Served with fries

SEAFOOD PLATTER \$ 36
 Shrimp, Fish Filet, Crab Balls & Scallops
 lightly fried, served with fries

SHRIMP AND GRITS \$ 30
 Six pan seared shrimp served on a bed of Cheesy grits and topped with a crawfish cream sauce

PASTA

SEAFOOD TREASURE CHEST \$ 38
 Angel hair pasta tossed in homemade lemon butter caper sauce and topped with shrimp, scallops and lump crab meat

LOBSTER RAVIOLI \$ 48
 6 Stuffed lobster ravioli with a house made lobster Sauce, topped with lump crab meat

CAJUN SALMON AND SHRIMP ALFREDO \$ 40
 Blackened wild caught salmon and shrimp on Top of cajun style creamy alfredo sauce and Fettuccini noodles

PASTA ALFREDO \$ 20
 House made creamy alfredo sauce with fettuccini Noodles

ADD ON

- Chicken (8oz) \$ 10
- Shrimp (5) \$ 15
- Scallops (3) \$ 18
- Salmon (6oz) \$ 20