



## GALVESTON RESTAURANT WEEKS DINNER MENU

JANUARY 6-21, 2018

\$30 per person

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### APPETIZER SELECTIONS

(Please choose one)

#### **Shrimp Cocktail**

Served with Cocktail Sauce

#### **Appetizer Sampler**

Seafood Quesadilla, Shrimp Cabo & Stuffed Jalapeños

#### **Fried Calamari**

Traditional Style served with Marinara Sauce

### ENTRÉE SELECTIONS

(Please choose one)

#### **Fruitti Di Mare**

Shrimp, Scallops, Crawfish & Calamari  
tossed with Angel Hair Pasta in a Light Tomato Sauce

#### **Parmesan Shrimp**

Lightly Breaded with Parmesan Cheese and fried,  
served with a Light Tomato Sauce

#### **Redfish Louisianne**

Blackened with Crabmeat, Crawfish, Mushrooms  
& Lemon Shallot Butter Sauce

#### **Chicken Romano**

Pan Seared with a Blend of Romano Cheese  
and Panko Breadcrumbs,  
served with Lemon Shallot Butter Sauce

#### **Shrimp & Snapper Sugarosa**

Pan Sautéed Parmesan Snapper  
topped with Lump Crabmeat and Jumbo Shrimp  
served with Fettuccine tossed in a Rosa Crème Sauce

### DESSERT SELECTION

(Please choose one)

#### **Chocolate Eruption**

Chocolate Cake layered with White  
and Dark Chocolate Mousse with Chocolate Icing  
and Dark Chocolate





# GALVESTON RESTAURANT WEEKS LUNCH MENU

JANUARY 6-21, 2018

\$15 per person

Served Monday - Friday 11am-3pm

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## LUNCH COMBOS

(Please choose one)

### **Chicken Romano**

Served with Tomato Basil Soup,  
Mashed Potatoes and Green Beans

### **Trio of Sliders**

(Burger, Crab Cake, and Shrimp Giuliani)

Served with Lobster Bisque,  
Steak Fries and Onions Strings

### **Blackened Catfish Étouffée**

Served with Black Bean Soup,  
White Rice and Green Beans

### **Tortilla Crusted Tilapia**

Crawfish Tails, Tomatoes, Cilantro  
drizzled with a mild Habanero Sauce,  
served with Taco Soup

