

## ACCOMPANIMENTS

Oysters (6) Fried	Seasonal MKT
Oysters (12) Fried	Seasonal MKT
Fried Shrimp (6)	12
Catfish Fillet Fried, grilled, blackened	9.95
French Fries	4
Au Gratin Potatoes	4
Stuffed Shrimp (1)	3.25
Dirty Rice	4
Stuffed Crab (1)	4.95
Loaded Baked Potato	6
Vegetable of the Day	4

## SIDES

Baked Potato	Au Gratin Potatoes
Coleslaw	French Fries
Dirty Rice	Onion Rings
White Rice	
Vegetable of the Day	

## DRESSING & SAUCE

Salad Dressing	pt. 6.95	qt. 10.95
Remoulade, Tarter or Cocktail	pt. 6.95	qt. 10.95
Side Order Remoulade, Tarter or Cocktail		.45

## NON-ALCOHOLIC BEVERAGES

Goslings Ginger Beer	3
Soft Drinks Coke, Dr. Pepper, Sprite, Diet Coke, Tonic, Club Soda	2.95
Lemonade	2.95
Arnold Palmer 1/2 Lemonade & 1/2 Iced Tea	2.95
Royal Cup Iced Tea	2.95
Flavored Iced Tea or Lemonade	
Ask server for flavors	3.25, Refills 1.50
Juices by the Glass Apple, Cranberry, Grapefruit, Orange, Pineapple	3
Perrier	3
Aqua Panna	4.50
Hot Tea Regular, Green or Decaf	2.95
Royal Cup Coffee	2.95
Cappucino	3.95
Espresso	3

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

—Houston Food Ordinance

## Christie's LUNCH MENU

Monday - Friday 11:00 A.M. - 3:30 P.M.

<b>Grilled Greek Style Costa Rica Tilapia</b>	13.95
Grilled fillet basted with olive oil and herb mixture served with vegetable and salad.	
<b>Salmon</b>	15.95
Greek style or blackened with dirty rice and salad.	
<b>Greek Salad with Chicken or Calamari</b>	13
Romaine lettuce tossed with feta cheese and our vinaigrette dressing.	
<b>1917 Famous Fish "Sandwich"</b>	11.95
It's really a po boy but the name started as a sandwich. It is big and delicious! Fried fillet of fish served on our toasted bread with lettuce and tomatoes. Served with coleslaw and French fries. An ORIGINAL menu item.	
<b>Wedge Salad</b>	7.95
House-made bleu cheese dressing, crumbled bacon, tomatoes and fresh bleu cheese.	
<b>Soup &amp; Salad</b>	11.95
Cup of soup and small salad with your choice of dressing.	
<b>Stuffed Crabs (2)</b> Served with French fries and salad.	10.95
<b>Fried Mississippi Catfish Fillet</b>	12.95
Served with French fries and salad.	
<b>Lunch Fried Shrimp</b>	13.95
Five of our famous Gulf shrimp with French fries and coleslaw.	
<b>Shrimp Creole</b> Served with salad and white rice.	11.95
<b>Shrimp or Crawfish Étouffée</b>	13.95
Served with dirty rice and salad.	
<b>Seafood Platter</b>	15.95
Fried catfish, shrimp, & stuffed crab served with fries and salad.	
<b>Costa Rica Tilapia Royale</b>	14.95
Blackened and topped with sautéed peppers, mushrooms and crawfish in a light Cajun cream sauce. Served with dirty rice and salad.	
<b>Feta Feta Burger</b>	11.95
Juicy 1/2 lb. burger topped with a thick slice of feta cheese, fresh basil and plump tomatoes. Served with French fries.	
<b>Chicken Madeira</b>	12.95
Chargrilled chicken topped with our creamy basil & mushroom wine sauce. Served with dirty rice and salad.	
<b>Mini Margarita</b>	4
<b>Glass of House Wine</b>	5
<i>Greek style: pan-grilled with olive oil, oregano and lemon</i>	
<i>~ Substitution of side item for a baked potato 3.00 ~</i>	
<i>~ Substitute coleslaw for salad 1.95 ~</i>	

## SWEETS

<b>Strawberry Daiquiri Cheesecake</b>	6.95
Rich and creamy! New York style cheesecake swirled with pureed fresh strawberries and a hint of lime juice all nestled in a nutty graham cracker crust.	
<b>Key Lime Pie</b>	5.75
Refreshingly tart custard in a nutty graham cracker crust. Topped with lime juice laced whipped cream. A tropical delight.	
<b>Bananas Foster Pie</b>	5.75
Graham cracker pie shell holds our banana rum sauce, moist butter cake layer and banana cream filling studded with banana cake cubes. Cinnamon brown sugared whipped cream finishes this Louisiana favorite.	
<b>Carrot Cake</b>	7.95
Layers of moist carrot cake loaded with carrots, coconut, pineapple and walnuts drenched inside and out with our rich cream cheese icing. Surrounded by walnuts and a light sprinkling of pistachios on top.	
<b>Tuxedo Cake</b>	6.95
Layers of the darkest chocolate sponge cake, sweet chocolate amaretto mousse and white chocolate butterscotch mousse enrobed in bittersweet chocolate ganache. Surrounded by nuts.	
<b>Mini Sundaes</b>	4.50
Scoop of vanilla ice cream on top of a warm nut brownie.	

- Please let us know about any allergies before ordering.
- There may be small bones in fish and shells in crabmeat items.
- We only accept fresh quality products, therefore some items may not always be available.

## CHECK OUT OUR PRIVATE ROOM!

We have a beautiful private room or your event. 25–85 of your guests can enjoy lunch or dinner in a private dining area.

Ask us for details!

Don't forget to listen to our sister Roula from 104.1 KRBE's Roula & Ryan show 6-10AM Mon-Fri.!

02/2017



## To Go Menu

All To Go orders include a packaging charge. Large orders must be paid by credit card before pickup.

We have a drive up pick up window on the east side of the building for your convenience. Please call ahead with your order.

## SEAFOOD & STEAKS RESTAURANT

6029 Westheimer Road • Houston, TX 77057  
713.978.6563

www.christies-restaurant.com  
f Christie's Seafood & Steaks  
t @ChristiesSfd

## APPETIZERS

<b>Mamma Christie's Greek Tarama Dip</b> Irresistible! Smooth whipped caviar with a hint of fresh lemon.	9
<b>Oysters Thermidor</b> Sautéed oysters and crabmeat in a creamy Chardonnay sauce crowned with melted cheese.	15
<b>Oysters Rockefeller</b> Sautéed oysters with creamed spinach, herbs, crabmeat, bacon and Parmesan cheese.	15
<b>Jumbo Lump Crab Cocktail</b> Premium cold Gulf crabmeat served with remoulade sauce.	MKT
<b>Gulf Shrimp Cocktail (6)</b>	10
<b>Christie's Hand Breaded Onion Rings</b>	7
<b>Fried Calamari</b>	11
<b>Fried Crab Fingers</b> with French fries	Seasonal MKT
<b>Fried Mini Crab Balls</b> Everyone's favorite!	9
<b>Cold Boiled Gulf Shrimp</b> Peel and eat (12)	14

## SALADS

### House-made Salad Dressings:

chunky bleu cheese • homestyle ranch • chipotle ranch • thousand island  
Italian vinaigrette • honey mustard • French • Caesar

<b>Dinner Salad</b> Mixed lettuce, red onions and tomatoes.	7
<b>Caesar Salad</b> Romaine hearts, Parmesan cheese and house-made croutons.	9
<b>Christie's Greek Salad</b> (anchovy on request) Our homemade vinaigrette tossed with house salad and crumbled feta cheese.	11
<b>Village Salad</b> Tomatoes, olives, red onions, pepperoncini, cucumbers and feta cheese.	9
<b>Gulf Shrimp Salad</b> Large house salad mixed with remoulade sauce and topped with cold Gulf shrimp.	16
<b>Wedge Salad</b> House-made bleu cheese dressing, crumbled bacon, tomatoes and fresh bleu cheese.	9
<b>Add Chicken to any Salad</b> Grilled or blackened	+4.95
<b>Add Salmon to any Salad</b> Grilled, blackened or Greek style	+7.95
<b>Add Shrimp to any Salad</b> Sautéed, blackened or cold-boiled	+6.95
<b>Add Calamari to any Salad</b> Fried	+4.95

**Greek style: pan-grilled with olive oil, oregano and lemon**

## SOUPS

### Our soups are made in-house everyday.

To go menu soup is only sold in pints and quarts.

<b>Crawfish Bisque</b> Creamy bisque with crawfish tails	pt. 8.95	qt. 16.95
★ <b>Seafood Gumbo</b> The original 1917 recipe	pt. 8.95	qt. 16.95
<b>Shrimp Chowder</b> - contains Bacon	pt. 7.95	qt. 14.95
<b>Oyster Stew</b> 41's Favorite Made to order the old fashioned way—with heavy cream and seasonings!	pt. 10.95	qt. 18.95

## SPECIALTIES OF THE HOUSE

★ <b>Chargrilled Gulf Snapper Fillet - Greek Style</b> Lemon, olive oil and herbs served with a side and salad.	28
<b>Shrimp Oysters Fish - Greek Style</b> Shrimp, oysters and seasonal fish pan broiled with oregano, lemon and olive oil served with a side and salad.	25
<b>Salmon</b> Blackened or chargrilled Greek style served with dirty rice and salad.	23
<b>Almondine</b> Gulf snapper pan-sautéed topped with amaretto toasted almonds. Served with a side and salad.	29
<b>Jumbo Lump Crab Meat Sauté</b> Jumbo chunks of wild Gulf of Mexico crabmeat sautéed with our house wine butter. Served with a side and salad. Au Gratin Style - with thermidor sauce and melted cheddar cheese.	MKT

<b>Beluche</b> Broiled snapper with mushrooms, green onions, shrimp and crabmeat in a light cream sauce. Served with a side and salad.	29
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<b>Costa Rica Tilapia</b> Blackened, broiled or Greek style served with side and salad.	23
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<b>Athenian Costa Rica Tilapia</b> Roasted tomato sauce, spinach and feta cheese served with a side and salad.	22
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★ <b>Christie's Pride</b> Flounder fillet with our special wine seafood dressing and baked in foil served with a side and salad.	23
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<b>Stuffed Snapper Fillet</b> Stuffed with our seafood dressing and drizzled with sherry cream sauce served with a side and salad.	32
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<b>Chicken Madeira</b> Chargrilled chicken breast with our wine basil mushroom cream sauce, sautéed red onions - delicious! Served with a side and salad.	20
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<b>Chicken Alfredo</b>	19
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## FAMOUS GULF OF MEXICO WILD SHRIMP

Our homemade remoulade sauce is served with each order of our fried shrimp. Our tartar, remoulade & cocktail sauces are made in-house every day using original recipes.

★ <b>Famous Fried Shrimp (6)</b> House salad and a side.	18
★ <b>Famous Fried Shrimp (9)</b> House salad and a side.	23
★ <b>Shrimp Combination</b> Two stuffed shrimp and four famous fried shrimp with house salad and a side.	19
★ <b>Stuffed Fried Shrimp (5)</b> Stuffed with our house crabmeat dressing with a house salad and a side.	19
<b>Blackened or Pan Grilled Shrimp</b> Served with dirty rice and salad.	19
<b>Shrimp Creole</b> Served with white rice and salad.	19
<b>Shrimp in Lemon Butter Garlic Sauce</b> Shrimp sautéed in garlic, parsley, wine & Greek lemon cream sauce. Served with white rice and salad.	19
<b>Shrimp Santorini</b> Gulf shrimp sautéed with fresh garlic and herbs in our roasted ouzo tomato sauce topped with feta cheese. Served with white rice and salad	19
<b>Shrimp Cancun</b> Sautéed peppers & bacon wrapped shrimp with jalapeño and cheese. Served with dirty rice and salad.	26
<b>~ Substitute a baked potato 3.00 ~</b>	
<b>U.S. CHOICE STEAKS</b>	
with house-made Au Jus	
<b>10 oz. Strip Sirloin</b> Topped with fresh sautéed mushrooms. Served with side and salad.	26
<b>14 oz. Strip Sirloin</b> Topped with fresh sautéed mushrooms. Served with side and salad.	30
<b>10 oz. Rib Eye</b> Topped with fresh sautéed mushrooms. Served with side and salad.	27
<b>14 oz. Rib Eye</b> Topped with fresh sautéed mushrooms. Served with side and salad.	31
<b>Add Four Famous Fried Shrimp</b>	+7.95
<b>Add Alaskan King Crab Legs, 1 lb.</b>	+35
<b>Add Caribbean Lobster Tail</b>	+29
<b>Add 4 oz. Sautéed Jumbo Lump Crabmeat</b>	+12
★ <b>Lobster Thermidor</b> Sautéed lobster tail with Gulf jumbo lump crabmeat covered in our house-made thermidor sauce and cheese. Served with side and salad.	46

## SEAFOOD PLATES

★ <b>Old Fashioned Platter</b> Fried fillet of fish, fried oysters, fried shrimp and stuffed crab. Served with French fries and salad.	25
<b>Fried Shrimp &amp; Mississippi Catfish</b> Served with French fries and salad.	23
<b>Fried Shrimp &amp; Chicken Tenders</b> Served with French fries and salad.	19
<b>Mississippi Catfish Fillets</b> Broiled, fried or blackened. Served with French fries and salad.	22
<b>Fried Gulf Oysters</b> Seasonal Served with French fries and salad.	MKT
★ <b>Stuffed Crabs (3)</b> Homemade seafood dressing. Served with French fries and salad.	18
<b>~ Substitute a baked potato 3.00 ~</b>	

## A TASTE OF LOUISIANA

<b>Shrimp or Crawfish Étouffée</b> Served with dirty rice and salad.	24
<b>Cajun Seafood Pasta</b> Cajun fettuccine Alfredo with shrimp, crawfish, artichoke hearts and peppers. Served with salad.	20
<b>Opelousas</b> Blackened fish fillet topped with blackened shrimp, sautéed crab meat, green onions, and mushrooms in our zesty Cajun cream sauce. Served with salad and dirty rice.	28
<b>Salmon Royale</b> Blackened salmon, peppers, mushrooms, crawfish and blackened shrimp topped with Cajun cream sauce. Served with salad and dirty rice.	28
<b>Blackened Shrimp with Jumbo Lump Crabmeat</b> Sautéed and served with salad and dirty rice.	29

## PO BOYS & SANDWICHES

★ <b>"1917 Famous Fish Sandwich"</b> This ORIGINAL menu item started it all! Fried fillet of fish served on our toasted po boy bread with lettuce and tomatoes. Served with coleslaw and French fries.	13.95
<b>Oyster BLT Po Boy</b> Seasonal Fried Gulf oysters with crispy bacon, lettuce, tomato and homemade chipotle ranch. Served with coleslaw and French fries.	MKT
<b>Shrimp or Catfish Po Boy</b> Piled with shredded lettuce and tomatoes. Served with coleslaw and fries.	14.95
<b>Christie's Juicy Chargrilled Angus Burger</b> 1/2 lb. choice beef. Served with French fries. Add bacon 1.00.	11.95
<b>Grilled Chicken Sandwich</b> Lettuce, tomato, bacon and Swiss American cheese.	11.95
<b>~ Substitute coleslaw for salad 1.95 ~ Substitute a baked potato 3.00 ~</b>	