

A LA CARTÉ

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

Christie's LUNCH MENU

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

Grilled Greek Style Tilapia	13.95
Grilled fillet basted with olive oil and herb mixture served with vegetable and salad.	
Salmon	15.95
Greek style or blackened with dirty rice and salad.	
Greek Salad with Chicken or Calamari	13
Romaine lettuce tossed with feta cheese and our vinaigrette dressing.	
1917 Famous Fish "Sandwich"	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.	
Wedge Salad	7.95
House-made bleu cheese dressing, crumbled bacon, tomatoes and fresh bleu cheese.	
Soup & Salad	11.95
Cup of soup and small salad with your choice of dressing.	
Stuffed Crabs (2) Served with French fries and salad.	10.95
Fried Mississippi Catfish Fillet	12.95
Served with French fries and salad.	
Lunch Fried Shrimp	13.95
Five of our famous Gulf shrimp with French fries and coleslaw.	
Shrimp Creole	11.95
Served with white rice and salad.	
Shrimp or Crawfish Étouffée	13.95
Served with dirty rice and salad.	
Seafood Platter	15.95
Fried catfish, shrimp, & stuffed crab served with fries and salad.	
Tilapia Royale	14.95
Blackened and topped with sautéed peppers, mushrooms and crawfish in a light Cajun cream sauce. Served with dirty rice and salad.	
Feta Feta Burger	11.95
Juicy 1/2 lb. burger topped with a thick slice of feta cheese, fresh basil and tomatoes. Served with French fries.	
Chicken Madeira	12.95
Chargrilled chicken topped with our creamy basil & mushroom wine sauce. Served with dirty rice and salad.	

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

~ Substitution of side item for a baked potato 3.00 ~

~ Substitute salad for coleslaw 1.95 ~

SWEETS

Strawberry Daiquiri Cheesecake	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.	
Key Lime Pie	5.75
Refreshingly tart custard in a nutty graham cracker crust. Topped with lime juice laced whipped cream. A tropical delight.	
Bananas Foster Pie	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.	
Carrot Cake	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.	
Tuxedo Cake	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.	
Mini Sundae	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!

GULF COAST SEAFOOD
STEAKS
PO BOYS & SANDWICHES



Christie's

Proudly serving Houston since 1917

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.

6029 Westheimer Road • Houston, TX 77057
713.978.6563

www.christies-restaurant.com

Christie's Seafood & Steaks

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APPETIZERS

Oysters Thermidor Sautéed oysters and crabmeat in a creamy Chardonnay sauce crowned with melted cheese.	15
Oysters Rockefeller Sautéed oysters with creamed spinach, herbs, crabmeat, bacon and Parmesan cheese.	15
Jumbo Lump Crab Cocktail Premium cold Gulf crabmeat served with remoulade sauce.	MKT
Gulf Shrimp Cocktail (6)	10
Christie's Hand Breaded Onion Rings	7
Fried Calamari	11
Fried Crab Fingers with French fries	Seasonal MKT
Fried Mini Crab Balls Everyone's favorite!	9
Cold Boiled Gulf Shrimp 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

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

Crawfish Bisque Creamy bisque with crawfish tails	pt. 8.95	qt. 16.95
★ Seafood Gumbo The original 1917 recipe	pt. 8.95	qt. 16.95
Shrimp Chowder - contains Bacon	pt. 7.95	qt. 14.95
Oyster Stew 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

★ Chargrilled Gulf Snapper Fillet - Greek Style Lemon, olive oil and herbs served with a side and salad.	28
Shrimp Oysters Fish - Greek Style Shrimp, oysters and seasonal fish pan broiled with oregano, lemon and olive oil served with a side and salad.	25
Salmon Blackened or chargrilled Greek style served with dirty rice and salad.	23
Almondine Gulf snapper pan-sautéed topped with amaretto toasted almonds. Served with a side and salad.	29
Jumbo Lump Crab Meat Sauté 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
Beluche Broiled snapper with mushrooms, green onions, shrimp and crabmeat in a light cream sauce. Served with a side and salad.	29
Tilapia Blackened, broiled or Greek style served with side and salad.	23
Athenian Tilapia Roasted tomato sauce, spinach and feta cheese served with a side and salad.	22
★ Christie's Pride Flounder fillet with our special wine seafood dressing and baked in foil served with a side and salad.	23
Stuffed Snapper Fillet Stuffed with our seafood dressing and drizzled with sherry cream sauce served with a side and salad.	32
Chicken Madeira Chargrilled chicken breast with our wine basil mushroom cream sauce, sautéed red onions - delicious! Served with a side and salad.	20
Chicken Alfredo Served with a salad.	19

★ *A Christie's Classic Dish*
Over 60 years on the menu!

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.

★ Famous Fried Shrimp (6) House salad and a side.	18
★ Famous Fried Shrimp (9) House salad and a side.	23
★ Shrimp Combination Two stuffed shrimp and four famous fried shrimp with house salad and a side.	19
★ Stuffed Fried Shrimp (5) Stuffed with our house crabmeat dressing with a house salad and a side.	19
Blackened or Pan Grilled Shrimp Served with dirty rice and salad.	19
Shrimp Creole Served with white rice and salad.	19
Shrimp in Lemon Butter Garlic Sauce Shrimp sautéed in garlic, parsley, wine & Greek lemon cream sauce. Served with white rice and salad.	19
Shrimp Santorini 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
Shrimp Cancun Sautéed peppers & bacon wrapped shrimp with jalapeño and cheese. Served with dirty rice and salad.	26
<i>~ Substitute a baked potato 3.00 ~</i>	
<h2>U.S. CHOICE STEAKS</h2>	
with house-made Au Jus	
10 oz. Strip Sirloin Topped with fresh sautéed mushrooms. Served with side and salad.	26
14 oz. Strip Sirloin Topped with fresh sautéed mushrooms. Served with side and salad.	30
10 oz. Rib Eye Topped with fresh sautéed mushrooms. Served with side and salad.	27
14 oz. Rib Eye Topped with fresh sautéed mushrooms. Served with side and salad.	31
Add Four Famous Fried Shrimp	+7.95
Add Alaskan King Crab Legs, 1 lb.	+35
Add Caribbean Lobster Tail	+29
Add 4 oz. Sautéed Jumbo Lump Crabmeat	+12
★ Lobster Thermidor 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

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

A TASTE OF LOUISIANA

Shrimp or Crawfish Étouffée Served with dirty rice and salad.	24
Cajun Seafood Pasta Cajun fettuccine Alfredo with shrimp, crawfish, artichoke hearts and peppers. Served with salad.	20
Opelousas 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
Salmon Royale Blackened salmon, peppers, mushrooms, crawfish and blackened shrimp topped with Cajun cream sauce. Served with salad and dirty rice.	28
Blackened Shrimp with Jumbo Lump Crabmeat Sautéed and served with salad and dirty rice.	29

PO BOYS & SANDWICHES

★ "1917 Famous Fish Sandwich" 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
Oyster BLT Po Boy Fried Gulf oysters with crispy bacon, lettuce, tomato and homemade chipotle ranch. Served with coleslaw and French fries.	Seasonal MKT
Shrimp or Catfish Po Boy Piled with shredded lettuce and tomatoes. Served with coleslaw and fries.	14.95
Christie's Juicy Chargrilled Angus Burger 1/2 lb. choice beef. Served with French fries. Add bacon 1.00.	11.95
Grilled Chicken Sandwich Lettuce, tomato, bacon and Swiss American cheese. Served with French fries.	11.95

~ Substitute coleslaw for salad 1.95 ~ Substitute a baked potato 3.00 ~