

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.

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** 3.25, Refills 1.50
Ask server for flavors
- 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

Thank you for dining with us!

It is truly our pleasure to have served you for the past 100 years and we are looking forward to the next 100!

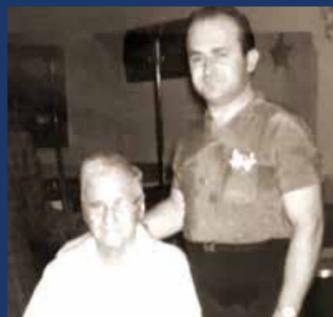
~ The Christie Family



Christie's

GULF COAST SEAFOOD • STEAKS • PO BOYS & SANDWICHES

Proudly serving Houston since 1917



Mr. Theodore Christie with James Priovolos (soon to be James Christie) circa 1966.

The story of Christie's Restaurant begins roughly a half century earlier, when Theodore Christie arrived in America from his birthplace in Constantinople (now Istanbul). In 1905, the 20 year old graduate of Turkey's prestigious Robert College found work as a court interpreter in New York City and was later introduced to the world of hotel and restaurant management.

On the advice of a friend, Christie moved to Galveston, where legal gambling and a bustling tourist trade fueled a booming local economy and other Greek immigrants were prospering. He opened a sandwich shop in the Tremont Hotel, where his fried fish sandwiches

THE CHRISTIE'S TRADITION

Serving Family, Friends, and Fabulous Food

In 1955, two cousins from the Greek city of Tripoli, with more hope in their hearts than money in their pockets, had a chance encounter with a restaurant owner that would forever change the lives of all three men.

on toasted Po-boy bread made Christie's an instant hit.

Galveston Island remained home to Christie's until 1934, when its successful founder once again followed a friend's advice and moved to Houston. Soon, Theodore Christie had three full-service restaurants located in Bellaire, South Post Oak, and the original on Main Street. He owned the land on which the current Westheimer location sits, but did not have an operating restaurant there until 1970. (A restaurant in San Antonio was also called Christie's but was not a part of Mr. Theodore Christie's enterprises and it is no longer in existence.)

One Sunday after church, cousins James Priovolos and Steve Zoes dropped by the Christie's on Main, advised by James Petheriotes, the local owner of Royal York Coffee, to "go work for 'old man' Christie". Finding all three dining rooms packed with guests, the two immediately made themselves useful, clearing tables and seating guests. When Mr. Christie emerged from the kitchen, overwhelmed by their generous but

unsolicited assistance, he declared, in their mutually native Greek, "You are a Godsend" and immediately put them on this payroll. Thus began a new chapter in the Christie's restaurant story.

In 1967, Theodore Christie presented an offer to the two cousins from Tripoli to sell them his restaurants, with one condition: with no children bearing his name, the seasoned entrepreneur hoped to ensure the legacy of his endeavors and asked his trusted co-workers to change their last names to Christie. The cousins agreed and the rest is Texas restaurant history.

James Christie worked until his passing in 2013. Steve Christie retired in the early 1990s. Today, the children of James and Alexandra Christie handle the daily operations of the remaining Christie's Restaurant on Westheimer. With each day, they honor their family's century old commitment to serving the finest quality steaks and seafood in a family-friendly fashion.

- 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.
- Please let us know about any allergies before ordering.
- Welcome...For the comfort of all guests, please silence all electronic devices. Thank you!

WE HAVE A PICK-UP WINDOW FOR YOUR NEXT ORDER TO GO! CALL AHEAD AND PLACE YOUR ORDER - YOU CAN PICK IT UP!

All to-go orders include a packaging charge. Large orders must be paid by credit card before pickup.

BULK ORDERS TO-GO AVAILABLE - PLEASE CALL 713-978-6563.

6029 Westheimer Road • Houston, Texas 77057 • 713.978.6563

www.christies-restaurant.com Christie's Seafood & Steaks @ChristiesSfd ChristiesSfd

APPETIZERS

Oysters Thermidor (6) Sautéed oysters and crabmeat in a creamy Chardonnay sauce crowned with melted cheese.	15
Oysters Rockefeller (6) 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
Dozen Raw Oysters Gulf Coast	Seasonal MKT
Boiled Shrimp (6) & Raw Oysters (6)	Seasonal MKT

*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

SALADS

Choose one of our house-made salad dressings:

Chunky Bleu Cheese • Homestyle Ranch • Chipotle Ranch • Caesar
Thousand Island • Italian Vinaigrette • Honey Mustard • French

Add Chicken to any Salad Grilled or blackened +4.95

Add Salmon to any Salad Grilled, blackened or Greek-style +7.95

Add Shrimp to any Salad Sautéed, blackened or cold-boiled +6.95

Add Calamari to any Salad Fried +4.95

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

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

SOUPS

Our soups are made in-house everyday.
Substitute entrée salad for a cup of soup 3.50

Crawfish Bisque Creamy bisque with crawfish tails	cup 7.95 bowl 9.95
★ Seafood Gumbo The original 1917 recipe	cup 7.95 bowl 9.95
Shrimp Chowder - contains Bacon	cup 7.95 bowl 9.95
Oyster Stew <i>41's Favorite!</i> Made to order the old fashioned way... with heavy cream and seasonings!	Seasonal MKT

HOUSE SPECIALTIES

★ 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 - Two Ways Jumbo chunks of wild Gulf of Mexico crabmeat. Your choice: Sautéed with our house wine butter ~or~ au gratin style with thermidor sauce and melted cheddar cheese. Served with a side and salad.	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

SIDES

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

U.S. CHOICE STEAKS

All steaks made with house-made Au Jus and topped with fresh, sautéed mushrooms. Served with side and salad.

10 oz. Strip Sirloin	26
14 oz. Strip Sirloin	30
10 oz. Rib Eye	27
14 oz. Rib Eye	31

Add Our Famous Fried Shrimp (4)	Add Alaskan King Crab Legs (1 lb)	Add Caribbean Lobster Tail	Add Sautéed Jumbo Lump Crabmeat (4 oz) (add to any item)
+7.95	+35	+29	+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
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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 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 fries. ~ Substitute coleslaw for salad 1.95 ~ Substitute a baked potato 3.00 ~	11.95

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) shrimp 18 (9) shrimp 23 House salad and a side.	
★ 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. <i>*Substitute a baked potato 3.00</i>	26

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. ~ Substitute a baked potato 3.00 ~	18

A LA CARTÉ

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

★ Original menu item