



Bld Seafood Menu

<https://menuweb.menu>
Galveston, United States Of America
+14097622583 - <http://blvdseafood.com/>



The restaurant from Galveston offers **305** different **dishes and drinks** on [the menu](#) for an average price of \$15.5.

Bld Seafood Menu



Pasta

LINGUINE

Mains

REDFISH

\$29.0

Toast

AVOCADO TOAST

\$10.0

Fish Dishes

FISH OF THE DAY

Meat Dishes

SCALLOPED POTATOES

Rice

RISOTTO

Chicken Dishes

CHICKEN TENDERS

Beef Dishes

FILET MIGNON

\$44.0

Steaks

SURF AND TURF

Indian

PEPPER CHICKEN

Mexican Dishes

TACOS

Paleo Bars

PECAN PIE

American Food

MAC AND CHEESE

Lunch Menu

TUNA POKE BOWL

\$23.0

Warme Getränke

CAPPUCINO

\$5.0

Vodka

GREY GOOSE

Alkoholfreie Getränke - Smoothies

CARIBBEAN DREAM

\$6.0

Waffles

WAFFLES (2)

\$8.0

Sangrías

WHITE SANGRIA

\$7.0

Beverages

TOPO CHICO

\$4.0

Bread

GARLIC BREAD

Tea

MOROCCAN MINT

Bldv Seafood Menu



Sweets & Desserts

FRUIT CUP \$6.0

Add-Ons

BLEU CHEESE

Small Plates

SMOKED SALMON CROSTINI \$13.0

Hot And Cold Beverages

ICED TEA OR LEMONADE

Beef Burgers

THE WAVE \$9.0

Hot Tea

AGED EARL GREY

Coffee Beverages

BREAKFAST BLEND

Popular Items

BANANA NUT BREAD FRENCH TOAST \$12.0

Flights

WINE FLIGHTS \$15.0

Brunch Entrees

SHRIMP GRITS

Specialty Drinks

BLUSHING MIMOSA \$7.0

Dessert Wine

TAYLOR FLADGATE 10 YEAR OLD
TAWNY PORT – PORTUGAL

Liqueurs

CHAMBORD ROYALE \$7.0

Port

VAN ZELLARS LBV 2010 – DOURO,
PORTUGAL

Samplers

WATERFRONT SAMPLER \$41.0

Draft

DOS XX LAGER

Starches

RICE PILAF

Chicken Dish

3 PEPPER CHICKEN \$24.0

Hot Drink

HOT CHOCOLATE \$4.0

Cocktail

MARGARITA

The Boathouse Specialties

CRABBY CRAB CAKE

Bldv Seafood Menu



Specialty Coffees

HOUSE COFFEE \$2.0

Choose Two Mixed Grill

JAMAICAN JERK TUNA \$24.0

Whiskey Cocktails

CANADIAN OLD FASHIONED \$9.0

Gulf Oysters

BLVD

Moscato

GABBIANO TUSCANY, ITALY

Local

SHINER BOCK

Chinapie

THE CHOWDER

Steak Cuts

NY STRIP \$54.0

Hot Hors D' Oeuvres

SHRIMP DEJONGE \$17.0

Rose - Still & Sparkling

VEUVE CLIQUOT CHAMPAGNE, FRANCE

Salad & Starters

THE TUNA \$22.0

Bloodys

DLUX BLOODY MARY \$15.0

Alcohol-Free

BUDZERO

The Waffle Iron

CHICKEN AND WAFFLES \$17.0

Grilled To Perfection

CEDAR PLANK SALMON \$27.0

Frutti Di Mare / Seafood

CATCH OF THE DAY

Selection Of Tea

GINGER LEMON

American Merlot

CHARLES KRUG NAPA VALLEY, CA

Champagne & Sparkling Cocktails

OLD CUBAN \$6.0

Whole Foods

CRISP GREEN BEANS

Breakfast - Eggs

CAJUN EGGS BENEDICT \$16.0

Ontbijt

THE BREAKFAST BOWL \$14.0

Bld Seafood Menu



Sides

SWEET POTATO

Pancake Plus

PANCAKE STACK (3) \$8.0

Brunchfast A La Carte

HOMESTYLE POTATOES \$3.0

In The Shell

CHARGILLED

Amazing Beer Line-Up On Tap

GALVESTON BAY SUNNY DAY IPA

Malbec / Zinfandel

GASCON MENDOZA, ARGENTINA

New World Cabernet Sauvignon

STARMONT NAPA VALLEY, CA

Fins & Farm

COWBOY BONE IN RIB-EYE \$56.0

Bld. Favorite Add-Ons

WILD MUSHROOM BACON MADERIA

Bld Sides

SIDE BLVD HOUSE SALAD

Wine Dinners

WINE DINNERS

Mimosas And More

RED SANGRIA \$7.0

Other Teas In Our Afternoon Tea Range

GUNPOWDER GREEN

Leaves And Bowls

THE WEDGE \$12.0

Shrimp Combinations & Platters

CRAB STUFFED SHRIMP

Main Courses And Sides

GARLIC MASHED POTATOES

Vegetarian

GREEN BEANS

PARMESAN ASPARAGUS

Drinks

COCA-COLA

DRINKS

Fish

SMOKED SALMON

SEA BASS

Blvd Seafood Menu



Dessert

- CHEESECAKE
- BREAD PUDDING

Starters

- BLACKBERRY PORK CHOP \$38.0
- GULF RED SNAPPER

Hot Drinks

- COFFEE
- IRISH COFFEE

Coffee

- ESPRESSO \$3.0
- CAFE LATTE \$6.0

Bubbles

- VEUVE CLICQUOT BRUT – CHAMPAGNE, FRANCE
- MAN-MOSA

Benedicts

- B.S. BENEDICT \$15.0
- AVOCADO CRAB BENEDICT \$21.0

Import Bottles

- ANGRY ORCHARD APPLE CRISP CIDER
- DOS XX LARGE

Restaurant Category

- DESSERT
- FRENCH

Non Alcoholic Drinks

- ICED TEA \$2.0
- SPRITE
- SPRITE ZERO

Appetizer

- TEMPURA
- POKE BOWL
- SHRIMP TACOS

Spirits



- BOURBON
- SCOTCH
- MARTINI

Rose

- DEUTZ BRUT ROSE CHAMPAGNE, FRANCE
- TABLAS CREEK MERLOT ROSE PASO ROBLES, CA
- BESO DE VINO GARNACHA ROSE SPAIN

Draughts

- GALVESTON ISLAND BREWING TIKI WHEAT
- ST. ARNOLD'S SEASONAL
- SOUTHERN STAR BREWING BOMBSHELL BLONDE

Seafood Samplers

- BLVD SAMPLER \$42.0
- N'AWLINS SAMPLER \$32.0
- BAYFRONT SAMPLER (SEASONAL) \$30.0

Bld Seafood Menu



White Blends / Other Whites

MAR DE FRADES ALBARIÑO – RIAS BAIXAS, SPAIN

VINUM CELLARS WHITE ELEPHANT – CA

DOMAINE DE LA SOLITUDE, COTES DU RHÔNE BLANC – RHÔNE VALLEY, FRANCE

The Greens + Soups

THE BLVD. HOUSE \$11.0

THE MACEO \$13.0

THE JOBBER

Uncategorized

CHAMOMILE LEMON

SOUTHERN STAR BOMBSHELL BLONDE

RAMBLER SPARKLING WATER \$2.0

Salads

SALAD

TUNA SALAD

SIDE SALAD

WEDGE SALAD

Alcoholic Drinks

VODKA

GIN

RUM

TEQUILA

Malbec

TRAPICHE BROQUEL – MENDOZA, ARGENTINA

FINCA EL ORIGEN RESERVE – UCO VALLEY, ARGENTINA

TRAPICHE BROQUEL ARGENTINA

FINCA EL ORIGEN MALBEC UCO VALLEY, ARGENTINA

Shareables

BLVD. CAMPECHANA \$12.0

SEAWALL SCALLOPS \$23.0

SHRIMP QUAIL KISSES \$25.0

CRAB STUFFED SHRIMP BITES \$18.0

Zinfandel

MARIETTA CELLARS, ROMÁN ESTATE – SONOMA, CA

TITUS NAPA VALLEY, CA

EDMEADES MENDOCINO COUNTY NORTH COAST, CA

RAVENSWOOD LODI, CA

Mimosas

BLVD MIMOSA \$3.0

STRAWBERRY LEMON BASIL MIMOSA \$7.0

CREAMSICLE MIMOSA \$7.0

MENNING MIMOSA \$7.0

Dry Rose

MIRAVAL – PROVENCE, FRANCE

TABLAS CREEK – PASO ROBLES, CA

UNSHACKLED – NAPA VALLEY, CA

MARQUES DE RISCAL – RIOJA, SPAIN

Bld Cocktails

CANADIAN OLD FASHION \$6.0

Bld Seafood Menu



VANILLA STRAWBERRY MARTINI	\$6.0
BLVD. MUDSLIDE	\$6.0
COCONUT MARGARITA OR RUMARITA	\$9.0

Seafood



CALAMARI	\$15.0
BLACKENED TUNA	\$19.0
GULF GROUPER	

SHRIMP SCAMPI

CRAB CAKES

Cocktails

CUCUMBER MARTINI	\$6.0
MOSCOW MULE	\$6.0
D-LUX BLOODY MARY	\$12.0
SEAWALL SUNRISE MARTINI	\$10.0
BLOODY MARY	\$6.5

Soft Drinks

JUICE	\$3.5
DIET COKE	
LEMONADE	
DR PEPPER	
DR. PEPPER	

Main

BLVD BOB	\$11.0
ELIA'S CHILAQUILES	\$13.0
FLAGSHIP SHRIMP GRITS	\$22.0
CRAB CAKE WAFFLES	\$24.0
TRADITIONAL BREAKFAST	\$12.0

Merlot

TORTOISE CREEK – CLARKSBURG, CA
VELVET DEVIL – COLUMBIA VALLEY, WA
CYCLES GLADIATOR – PASO ROBLES, CA
BROWNE COLUMBIA VALLEY, WA
PASO CREEK PASO ROBLES, CA

Sauvignon Blanc

AMICI CELLARS – NAPA VALLEY, CA
CHATEAU ST. MICHELLE – COLUMBIA VALLEY, WA
EMMOLO – NAPA VALLEY, CA
THE CROSSINGS – MARLBOROUGH, NEW ZEALAND
CHATEAU ST. MICHELLE, HORSE HEAVEN HILLS COLUMBIA VALLEY, WA
THE CROSSING MARLBOROUGH, NEW ZEALAND

Plates

FLAGSHIP SHRIMP 'N GRITS	\$22.0
GULF COAST FLAT FISH STACK	\$32.0
CRUISER LINGUINI	
BLVD. WILD TEXAS SHRIMP	\$26.0
HOUSE CURED SALMON GRAVLOX	\$13.0
SNAPPER GRITS	\$24.0

Riesling

DOPFF IRION, ALSACE CUVÉE RENÉ – ALSACE, FRANCE
RICHTER – GERMANY
KARL ERBES – MOSEL, GERMANY
KUNG-FU GIRL RIESLING – WALLA WALLA, WA

Bld Seafood Menu

SEEBRICH BY KARL ERBES MOSEL,
GERMANY

KUNG FU GIRL RIESLING WALLA
WALLA, WA

Red Blend

CYRUS BY ALEXANDER VALLEY
SONOMA COUNTY, CA

TRESOR BY FERRARI SONOMA COUNTY,
CA

TREFETHEN DRAGON 'S TOOTH NAPA
VALLEY, CA

B SIDE NAPA VALLEY, CA

1448 BY JEFF RUNQUIST PLYMOUTH, CA

DONATI CLARET CENTRAL COAST, CA

Side Dishes



SAUTEED ASPARAGUS

GRITS

CLAM CHOWDER

BACON MACARONI CHEESE

CHEESY GRITS

RICE

MASHED POTATOES

Red Blends / Other Reds

ALEXANDER VALLEY CYRUS – SONOMA
COUNTY, CA

TREFETHEN DRAGON 'S TOOTH – NAPA
VALLEY, CA

GIRARD ARTISTRY BLEND – NAPA
VALLEY, CA

FEUDO PRINCIPI DI BUTERA SYMPOSIO
– SICILY, ITALY

ALEXANDER VALLEY HOMESTEAD –
SONOMA COUNTY, CA

DAOU PESSIMIST – PASO ROBLES, CA

CABEÇA DE TOIRO RESERVE – TEJO,
PORTUGAL

Entrées



CRAB CAKE \$24.0

SESAME TUNA \$18.0

JUMBO LUMP CRAB

SHRIMP KISSES

QUAIL KISSES

FRIED SHRIMP

SHRIMP COCKTAIL

FRIED OYSTERS

Sparkling

ROEDERER ESTATE BRUT – ANDERSON
VALLEY, CA

GLORIA FERRER PRIVATE CUVÉE –
SONOMA COUNTY, CA

DOPFF IRION, CRÉMANT D'ALSACE
BRUT – ALSACE, FRANCE

LA MARCA SPARKLING ROSÉ – VENETO,
ITALY

LA MARCA PROSECCO – VENETO, ITALY

RODERER ESTATE ANDERSON VALLEY,
CA

GLORIA FERRER PRIVATE CUVÉE
SONOMA COUNTY, CA

LA MARCA PROSECCO VENETO, ITALY

Pinot Grigio

SANTA MARGHERITA – TRENTINO, ITALY

PORTLANDIA PINOT GRIS –
WILLAMETTE VALLEY, OR

CASTEGGIO OLTREPO PAVESE –
LOMBARDY, ITALY

STEMMARI – SICILY, ITALY



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SANTA MARGHERITA TRENTINO, ITALY

SAN ANGELO TUSCANY, ITALY

CASTEGGIO OLTREPO PAVESE
LOMBARDY, ITALY

STEMMARI* SICILY, ITALY

Beer



BUD LIGHT

MICHELOB ULTRA

MODEL

ANGRY ORCHARD CRISP CIDER

MICHELADA

BARQ'S ROOT BEER

BUDWEISER

SAINT ARNOLD ART CAR IPA

COORS LIGHT

These Types Of Dishes Are Being Served



PORK CHOP

SALAD

BREAD

APPETIZER

OYSTERS

BURGER

DESSERTS

FISH

SOUP

CHICKEN

Pinot Noir

BELLE GLOS CLARK TELEPHONE –
SANTA MARIA VALLEY, CA

DROUHIN ROSE ROCK – EOLA AMITY
HILLS, OR

ALEXANDER VALLEY VINEYARDS –
SONOMA COUNTY, CA

BANSHEE – SONOMA COUNTY, CA

MEIOMI – SONOMA COUNTY, CA

SEA SUN VINEYARDS – NAPA VALLEY,
CA

J. LOHR FALCONS PERCH – MONTEREY,
CA

CLARK TELEPHONE SANTA MARIA
VALLEY, CA

LONG MEADOW RANCH SONOMA
COUNTY, CA

ALEXANDER VALLEY VINEYARDS
SONOMA COUNTY, CA

MEIOMI SONOMA COUNTY, CA

ACROBAT* COSTAL OREGON

Chardonnay

RAMEY CELLARS – SONOMA COAST, CA

SONOMA CUTRER RUSSIAN RIVER
RANCHES – CA

THE CALLING – RUSSIAN RIVER VALLEY,
CA

DOMAINE DROUHIN-VAUDON – CHABLIS,
FRANCE

A BY ACACIA UN-OAKED – SONOMA
COUNTY, CA

SEAN MINOR – CENTRAL COAST, CA

STAG 'S LEAP KARIA NAPA VALLEY, CA

FRITZ RUSSIAN RIVER VALLEY, CA

THE CALLING RUSSIAN RIVER VALLEY,
CA

SONOMA CUTRER RUSSIAN RIVER
VALLEY, CA

FESS PARKER, STA. BARBERA CO., CA

Blvd Seafood Menu

SISTER'S FOREVER UN OAKED
CENTRAL COAST, CA

FRANCISCAN* OAKVILLE, CA

Cabernet

ALTAMURA – NAPA VALLEY, CA

CAYMUS – NAPA VALLEY, CA

CROSSBARN BY PAUL HOBBS – NAPA
VALLEY, CA

SIMI LANDSLIDE VINEYARD –
ALEXANDER VALLEY, CA

OBSIDIAN RIDGE ESTATE – RED HILLS
LAKE COUNTY, CA

MOUNT VEEDER WINERY – NAPA
VALLEY, CA

SILENUS WINERY, TYROS – NAPA
VALLEY, CA

LOUIS MARTINI – SONOMA COUNTY

MITOLO JESTER – MCLAREN VALE,
AUSTRALIA

JUGGERNAUT – CA

FREAKSHOW BY MICHAEL DAVID –
LODI, CA

HIDDEN CRUSH – CENTRAL COAST, CA

BROADSIDE – PASO ROBLES, CA

ALTAMURA NAPA VALLEY, CA

CAYMUS RUTHERFORD, CA

CROSSBARN BY PAUL HOBBS NAPA
VALLEY, CA

ENOS ESTATE DRY CREEK VALLEY, CA

LOUIS MARTINI SONOMA COUNTY, CA

HIDDEN CRUSH, CENTRAL COAST, CA

DYNAMITE RED HILLS LAKE COUNTY,
CA

WILLIAM HILL* NORTH COAST, CA

Ingredients Used



ESCARGOT \$15.0

SALMON \$15.0

SOFT SHELL CRAB \$20.0

SHRIMP

RED SNAPPER

WHITE RICE

MILK \$3.5

SEAFOOD

BEANS

PORK MEAT

POTATOES

TUNA

COCONUT

SHRIMP

CARROTS

CHOCOLATE

CHEESE

SCALLOPS

SHRIMPS

SAUSAGE

RASPBERRY

BACON

GARLIC

LETTUCE

CUCUMBER

TOMATO

WATERMELON

AVOCADO

TOMATOES



Bld Seafood Menu



Bld Seafood

Galveston, United States Of America

Opening Hours:

Tuesday 11:00-21:00

Wednesday 11:00-21:00

Thursday 11:00-21:00

Friday 11:00-21:00

Saturday 11:00-21:00

Sunday 11:00-21:00

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