

# Balboa

## SURF CLUB

### Starters

#### BAJA SEAFOOD COCKTAIL

jumbo lump crab, shrimp and avocado in citrus cocktail sauce 22

**GUACAMOLE** made to order and served with warm tostadas 14

**CHOPPED NAPA SALAD** kale macadamia nuts, carrots, honey sesame vin 13

**CRISPY OYSTERS** served with Flower Street vinaigrette and lemon 24

**COCONUT SHRIMP** toasted coconut battered rock shrimp, with spicy mayo 17

**CORN CHOWDER** jumbo lump crab, potatoes, bacon and shiitake 13

## Sushi

### Hand Rolls

#### KING CRAB

Alaskan king crab leg 19

#### SPICY SCALLOP \*

serrano, cilantro,  
& garlic chips 15

#### SANTA BARBARA UNI \*

sea urchin & shiso (limited) 17

### Cut Rolls

#### THAI SHRIMP

carrots, green papaya, fresno chilies & cashews 19

#### AVOCADO

avocado, cucumber & sesame seeds 15

#### SPICY AHI TUNA \*

#1 ahi tuna, avocado, serranos & cucumber 23

#### VEGGIE

soy paper, avocado, carrots, cashews, kosho 15

#### RAINBOW \*

Cali roll, topped with tuna, salmon, & yellowtail 21

#### SALMON\*

avocado, crunchy apple & ginger 20

#### CALIFORNIA

the classic, with avocado & cucumber 17

#### NIGIRI PLATE\*

dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice (add uni + 12) 22

### Sides 9 EACH

**FRENCH FRIES**

**CREAMED CORN**

**JALAPEÑO COLESLAW**

**POTATO PURÉE**

**CUCUMBER SALAD**

**ROASTED PEPPERS**

### Salads + Sandwiches

#### SASHIMI SALAD

#1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad \* 25

#### ICEBERG WEDGE

crisp iceberg, bacon, warm tomatoes, herbs, Pt. Reyes Blue cheese (USDA Prime filet\* +12) 17

#### SHRIMP LOUIE

jumbo gulf shrimp, hearts of palm, avocado, endive, tomatoes, orange vin and Louie sauce 27

#### THE MOROCCAN

roasted chicken, mixed greens, dates, herbs, roasted carrots, pistachios and French feta 23

#### SEARED TUNA NIÇOISE

#1 ahi tuna, mixed greens, potatoes, green beans, egg, almonds, Kalamata olives, and tomatoes\* 27

#### TUNA BURGER

pan seared #1 ahi tuna, avocado, pickled onions and jalapeño coleslaw (limited)\* 21

#### CHEESEBURGER

house ground chuck, jack cheese, LTO, pickles and Channel Island sauce\* 18

#### EL PESCADOR

crispy grouper, pickles and tartar sauce on a toasted bun\* 24

### Entrées

#### RAINBOW TROUT

grilled, topped with shiitake leek ponzu, served with jalapeño slaw & potato purée 29

#### ROASTED CHICKEN

herbed chicken with potato purée and pan drippings 27

#### GRILLED SCALLOPS

wild caught, served over creamed corn with salsa verde, bacon and tomatoes\* 37

#### THE CRAB CAKE

jumbo lump crab, served over lemon dill sauce with French fries 45

#### MISO SALMON

sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad\* 36

#### LINE CAUGHT SWORDFISH

grilled over hardwood, topped with herb butter, with potato purée and roasted peppers\* 38

#### CENTER CUT FILET

hand cut USDA Prime, served over béarnaise sauce with French fries\* 59

#### POST OAK RIBEYE

vaquero spiced, USDA Prime, and served with potato purée\* 52

HOUSTON, TEXAS



DINNER MENU

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have food allergies please notify us as not all ingredients are listed.