

Balboa

SURF CLUB

Starters

BAJA SEAFOOD COCKTAIL

jumbo lump crab, shrimp and avocado in citrus cocktail sauce 21

GUACAMOLE made to order and served with warm tostadas 13

CHOPPED NAPA SALAD kale, macadamia nuts, carrots, honey sesame vin 12

CRISPY OYSTERS served with Flower Street vinaigrette and lemon 23

COCONUT SHRIMP toasted coconut battered rock shrimp, with spicy mayo 16

CORN CHOWDER jumbo lump crab, potatoes, bacon and shiitake 12

Sushi

Hand Rolls

KING CRAB
Alaskan king crab leg 18

SPICY SCALLOP *
serrano, cilantro,
& garlic chips 14

SANTA BARBARA UNI *
sea urchin & shiso (limited) 16

Cut Rolls

THAI SHRIMP
carrots, green papaya, fresno chilies & cashews 18

AVOCADO
avocado, cucumber & sesame seeds 14

SPICY AHI TUNA *
#1 ahi tuna, avocado, serranos & cucumber 22

VEGGIE
soy paper, avocado, carrots, cashews, kosho 15

RAINBOW *
Cali roll, topped with tuna, salmon & yellowtail 20

SALMON *
avocado, crunchy apple & ginger 19

CALIFORNIA
the classic, with avocado & cucumber 16

NIGIRI PLATE *
dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice (add uni + 12) 21

Sides 8 EACH

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| FRENCH FRIES | CREAMED CORN | JALAPEÑO COLESLAW |
| ROASTED PEPPERS | CUCUMBER SALAD | SEASONAL VEGETABLE |

Salads

SASHIMI SALAD

#1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad* 24

SHRIMP LOUIE

jumbo gulf shrimp, hearts of palm, avocado, endive, tomatoes, orange vin and Louie sauce 25

PRIME WEDGE

USDA Prime filet, crisp iceberg, warm tomatoes, herbs, bacon and Pt. Reyes Blue cheese* 27

THE MOROCCAN

roasted chicken, mixed greens, dates, herbs, roasted carrots, pistachios and French feta 22

SEARED TUNA NIÇOISE

#1 ahi tuna, mixed greens, potatoes, green beans, egg, almonds, Kalamata olives and tomatoes* 26

Sandwiches

TUNA BURGER

pan seared #1 ahi tuna, avocado, pickled onions and jalapeño coleslaw (limited)* 20

CHEESEBURGER

house ground chuck, jack cheese, LTO, pickles and Channel Island sauce* 17

EL PESCADOR

pan fried grouper, pickles and tartar sauce on a house made bun* 23

Entrées

RAINBOW TROUT

grilled and topped with shiitake leek ponzu, served with jalapeño coleslaw 27

ROASTED CHICKEN

herbed chicken with cucumber salad, radishes, pickled onions and sesame 25

GRILLED SCALLOPS

wild caught, served over creamed corn with salsa verde, bacon and tomatoes* 34

THE CRAB CAKE

jumbo lump crab, served over lemon dill sauce with French fries 39

MISO SALMON

sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad* 33

LINE CAUGHT SWORDFISH

grilled over hardwood, topped with herb butter and served with roasted peppers* 35

CENTER CUT FILET

hand cut USDA Prime, served over béarnaise sauce with French fries* 55

POST OAK RIBEYE

vaquero spiced, USDA Prime, and served with jalapeño coleslaw* 49

HOUSTON, TEXAS



LUNCH 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.