

HOUSTON, TX

# Balboa

SURF CLUB

LUNCH MENU

## Sushi

### SALMON POKE BOWL

avocado, cucumber, radish (sub tuna + 6) 21

### KING CRAB HANDROLL

Alaskan king crab leg, seasoned rice 18

### SPICY SCALLOP HANDROLL \*

serrano, cilantro, & garlic chips 14

### YELLOWTAIL HANDROLL \*

Japanese hamachi, chives, sesame 12

### THAI SHRIMP ROLL

carrot, green papaya, fresnos & cashews 18

### AVOCADO ROLL

avocado, cucumber & sesame seeds 14

### SPICY AHI TUNA ROLL \*

#1 ahi, avocado, serranos & cucumber 22

### VEGGIE ROLL

soy paper, avocado, carrot, cashew, kosho 15

### RAINBOW ROLL \*

Cali roll, with tuna, salmon & yellowtail 20

### SALMON ROLL \*

avocado, crunchy apple & ginger 19

### CALIFORNIA ROLL

the classic, with avocado & cucumber 16

### NIGIRI PLATE \*

#1 ahi tuna, salmon and jumbo scallop 21

## Starters

**BAJA SEAFOOD COCKTAIL** jumbo lump crab, shrimp and avocado in citrus cocktail sauce, with housemade tostadas 21

**GUACAMOLE** made to order and served with warm, housemade tostadas 13

**CHOPPED NAPA SALAD** kale, napa cabbage, macadamia nuts, carrots, and honey sesame vin 12

**CRISPY OYSTERS** served with Flower Street vinaigrette and lemon 23

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

**TODAY'S FEATURED SOUP** rotating selection AQ

## Salads

**BOBBIE'S CAESAR** little gems, house-made croutons and reggiano (add crispy oysters + 8) 13

**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 **SERVED A LA CARTE ON HOUSE BAKED BREAD**

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

**CRISPY CHICKEN** baby Swiss, honey mustard coleslaw, pickles and red onion 18

**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

**TODAY'S FEATURED FISH** seasonal selection AQ

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

**TUNA FRITES** #1 ahi tuna, seared rare, over Aji verde sauce, served with french fries 29

**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

**CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries\* 55

## Sides

**FRENCH FRIES** 8

**CUCUMBER SALAD** 8

**SAVOY SPINACH** 8

**SEASONAL VEGETABLE** 8

**CREAMED CORN** 8

**JALAPEÑO COLESLAW** 8

**HOUSEMADE TORTILLAS** 5

\*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.