

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

CRISPY OYSTERS served with Flower Street vinaigrette and lemon* 24

POACHED SHRIMP chilled jumbo shrimp with horseradish cocktail* 26

PACIFIC HALIBUT TOSTADA

raw, hand cut Pacific halibut, radish, cucumber, herbs, citrus dressing* 16

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

Sushi

KING CRAB HAND ROLL*

Alaskan king crab leg wrapped in seasoned rice and crispy nori (limited) 17

SPICY AHI TUNA ROLL*

#1 ahi tuna inside and out, avocado, serranos, cucumber and spicy mayo 23

THAI SHRIMP ROLL*

jumbo gulf shrimp, carrots, green papaya, fresno chilies and cashews 19

VEGGIE ROLL

avocado, cucumber, pickled carrots, fresno chilies, shiso and cashews 17

SALMON ROLL*

Patagonian salmon inside and out, with avocado, green apple and ginger 20

NIGIRI PLATE*

dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice 22

Sides 9 EACH

FRENCH FRIES

CREAMED CORN

JALAPEÑO COLESLAW

POTATO PURÉE

CUCUMBER SALAD

ROASTED PEPPERS

SEASONAL VEGETABLE

Salads + Sandwiches

ENDIVE SALAD

Belgian endive, Pecorino, walnuts, black pepper and mustard 13

ICEBERG WEDGE

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

JUMBO LOUIE

jumbo gulf shrimp and Maryland crab, hearts of palm, celery, tomatoes, and Louie sauce 27

THE MOROCCAN

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

SEARED TUNA NIÇOISE

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

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

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

with lemon dill sauce and served with French fries 45

MISO SALMON

sourced from Patagonia, filleted in-house daily, and served with cucumber salad* 36

PACIFIC HALIBUT

grilled over hardwood, resting on romesco sauce, potato purée and our seasonal vegetable* 41

DUROC PORK CHOP

burnt orange, achote, honey, grilled and served with jalapeño coleslaw and potato purée* 35

POST OAK RIBEYE

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

CENTER CUT FILET

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

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.