

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

CRISPY OYSTERS served with Flower Street vinaigrette and lemon* 23

POACHED SHRIMP chilled jumbo shrimp with horseradish cocktail* 25

PACIFIC HALIBUT TOSTADA

raw, hand cut Pacific halibut, radish, cucumber, herbs, citrus dressing* 15

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

Sushi

KING CRAB HAND ROLL*

Alaskan king crab leg wrapped in seasoned rice and crispy nori (limited) 16

SPICY AHI TUNA ROLL*

#1 ahi tuna inside and out, avocado, serranos, cucumber and spicy mayo 22

THAI SHRIMP ROLL*

jumbo gulf shrimp, carrots, green papaya, fresno chilies and cashews 18

VEGGIE ROLL

avocado, cucumber, pickled carrots, fresno chilies, shiso and cashews 16

SALMON ROLL*

Patagonian salmon inside and out, with avocado, crunchy apple and ginger 19

NIGIRI PLATE*

dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice 21

Sides 8 EACH

FRENCH FRIES

CREAMED CORN

JALAPEÑO COLESLAW

ROASTED PEPPERS

CUCUMBER SALAD

SEASONAL VEGETABLE

Salads

ENDIVE SALAD

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

JUMBO LOUIE

jumbo gulf shrimp and Maryland crab, hearts of palm, celery, tomatoes, 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, dates, herbs, roasted carrots, pistachios and French feta 22

SEARED TUNA NIÇOISE

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

Sandwiches

TUNA BURGER

pan seared #1 ahi tuna, avocado 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 tarter sauce on a house made bun* 23

Entrées

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

with lemon dill sauce and served with French fries 39

MISO SALMON

sourced from Patagonia, filleted in-house daily, and served with cucumber salad* 33

PACIFIC HALIBUT

simply grilled over hardwood, resting on romesco sauce and served with jalapeño coleslaw* 37

CENTER CUT FILET

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

HOUSTON, TEXAS



LUNCH MENU