

# 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

#### JUMBO SCALLOP TOSTADA

raw, sliced scallops, radish, cucumber, herbs, citrus dressing\* 17

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

### Sushin

#### Hand Rolls

##### KING CRAB \*

Alaskan king crab leg 18

##### SPICY SCALLOP \*

serrano, cilantro,  
& garlic chips 15

##### HOKKAIDO UNI \*

sea urchin & shiso (limited) 17

#### Cut Rolls

##### SPICY AHI TUNA \*

#1 ahi, avocado, serranos, cucumber 23

##### THAI SHRIMP \*

carrots, green papaya, chilies, cashews 19

##### VEGGIE ROLL

soy paper, carrots, cashews, kosho 17

##### SALMON ROLL\*

avocado, crunchy apple & ginger 20

##### AVOCADO

avocado, cucumber & sesame seeds 15

##### NIGIRI PLATE\*

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

### Sides 9 EACH

#### FRENCH FRIES

#### JALAPEÑO COLESLAW

#### CUCUMBER SALAD

#### SEASONAL VEGETABLE

#### CREAMED CORN

#### POTATO PURÉE

#### ROASTED PEPPERS

### Salads + Sandwiches

#### BALBOA STARTER SALAD

kale, napa cabbage, roasted macadamia nuts, carrots, honey sesame vinaigrette 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

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

#### MISO SALMON

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

#### LINE CAUGHT SWORDFISH

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

#### 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.