

# 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

#### JUMBO SCALLOP TOSTADA

raw, sliced scallops, radish, cucumber, herbs, citrus dressing\* 16

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

### Sushi

#### Hand Rolls

##### KING CRAB \*

Alaskan king crab leg 17

##### SPICY SCALLOP \*

serrano, cilantro,  
& garlic chips 14

##### HOKKAIDO UNI \*

sea urchin & shiso (limited) 16

#### Cut Rolls

##### SPICY AHI TUNA \*

#1 ahi, avocado, serranos, cucumber 22

##### THAI SHRIMP \*

carrots, green papaya, chilies, cashews 18

##### VEGGIE ROLL

soy paper, carrots, cashews, kosho 16

##### SALMON ROLL\*

avocado, crunchy apple & ginger 19

##### AVOCADO

avocado, cucumber & sesame seeds 14

##### NIGIRI PLATE\*

dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice 21  
add Hokkaido uni + 12

### Sides 8 EACH

#### FRENCH FRIES

#### JALAPEÑO COLESLAW

#### CUCUMBER SALAD

#### CREAMED CORN

#### ROASTED PEPPERS

#### SEASONAL VEGETABLE

### Salads

#### BALBOA STARTER SALAD

kale, napa cabbage, roasted macadamia nuts, carrots, honey sesame vinaigrette 12

#### 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

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

#### MISO SALMON

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

#### LINE CAUGHT SWORDFISH

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

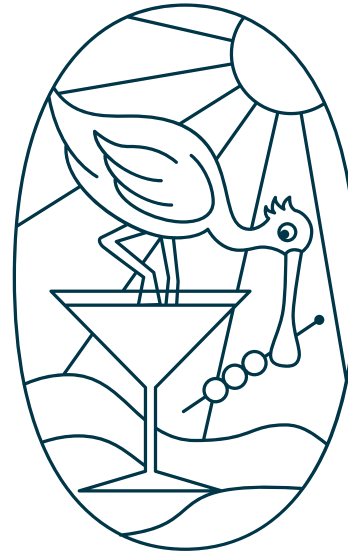
#### POST OAK RIBEYE

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

#### CENTER CUT FILET

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

HOUSTON, TEXAS



LUNCH MENU