

# Balboa

## SURF CLUB

HOUSTON, TX

DINNER MENU

### Starters

- FRESHLY SHUCKED OYSTERS 1/2 dozen North Atlantic, with mignonette & cocktail \* 26
- SMOKED SALMON DIP smoked in-house, with lemon & herbs, served with crackers 18
- BAJA SEAFOOD COCKTAIL jumbo lump crab, shrimp, avocado, cocktail sauce, tostadas 23
- GUACAMOLE made to order and served with warm, housemade tostadas 15
- CRISPY OYSTERS served with Flower Street vinaigrette and lemon 25
- COCONUT SHRIMP toasted coconut battered rock shrimp, with spicy mayo for dipping 18
- TODAY'S FEATURED SOUP rotating selection AQ

### Stone Crab Claws

FRESH FROM FLORIDA

served with  
Florida mustard sauce.

AQ  
LIMITED AVAILABILITY

### Sushi

#### THE *King Crab* HANDROLL

The premium "merus cut" of Alaskan Red King Crab

poached in butter & dressed simply, with seasoned rice & nori

27

LIMITED AVAILABILITY  
"GRAB ONE IF YOU CAN"

**SPICY TUNA HANDROLL \***  
diced #1 ahi, serrano, spicy mayo 15

**SPICY SCALLOP HANDROLL \***  
serrano, cilantro, & garlic chips 16

**YELLOWTAIL HANDROLL \***  
Japanese hamachi, chives, sesame 14

**THAI SHRIMP ROLL**  
carrot, green papaya, fresnos & cashews 20

**SPICY AHI TUNA ROLL \***  
#1 ahi, avocado, serranos & cucumber 25

**NIGIRI SUSHI PLATTER \***  
2 pcs of #1 ahi tuna, salmon, & scallop 23

**VEGGIE ROLL**  
soy paper, avocado, carrot, cashew, 16

**RAINBOW ROLL \***  
with tuna, salmon & yellowtail 23

**SALMON ROLL \***  
avocado, crunchy apple & ginger 22

**CALIFORNIA ROLL**  
the classic, with avocado & cucumber 18

### Salads

- CHOPPED NAPA SALAD kale, napa cabbage, macadamia nuts, carrot, honey sesame vin 14
- BOBBIE'S CAESAR little gems, house-made croutons and Reggiano (add crispy oysters + 8) \* 15
- SALMON POKE BOWL avocado, cucumber, radish, serrano, green papaya, spicy mayo & ponzu (sub #1 ahi tuna + 8) \* 23
- SASHIMI SALAD #1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad\* 25
- GREEN GODDESS LOUIE jumbo gulf shrimp, hearts of palm, avocado, iceberg, tomatoes, and seeds 29
- THE MOROCCAN roasted chicken, mixed greens, dates, herbs, roasted carrots, pistachios and French feta 24

### Sandwiches SERVED A LA CARTE ON HOUSE BAKED BREAD

- TUNA BURGER pan seared #1 ahi tuna, avocado, pickled onions and jalapeño coleslaw (limited)\* 22
- CRISPY CHICKEN baby Swiss, honey mustard coleslaw, pickles and red onion 18
- CHEESEBURGER house ground chuck, jack cheese, LTO, pickles and Channel Island sauce\* 19
- EL PESCADOR pan fried grouper, pickles and tartar sauce on a house made bun 24

### Entrées

**TUNA FRITES** #1 ahi tuna, seared rare, over Aji verde sauce, served with french fries\* 34

**BLACKENED TROUT** grilled with Cajun spices, served with tartar sauce, jalapeño coleslaw and potato purée 33

**GRILLED REDFISH** topped with jumbo lump crab and lemon butter sauce, with savoy spinach and potato purée 44

**MISO SALMON** sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad\* 37

**ROASTED CHICKEN** herbed half chicken with potato purée and pan drippings 29

**CITRUS GRILLED JUMBO SCALLOPS** Thai Herb salad with cashews, avocado, Savoy cabbage and pickled fresnos \* 41

**THE CRAB CAKE** jumbo lump crab, served over lemon dill sauce with French fries 46

**STICKY SOY SHORT RIBS** braised USDA Prime, ginger, scallion and sesame, with jalapeño coleslaw and potato purée 42

**CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries\* 62

### Sides

- FRENCH FRIES 9

CREAMED CORN 9

POTATO PURÉE 9
- CUCUMBER SALAD 9

JALAPEÑO COLESLAW 9

SAVOY SPINACH 9
- GRILLED BROCCOLI 9

HOUSEMADE TORTILLAS 6

\*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.