

HOUSTON, TX

Balboa

SURF CLUB

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

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 & ponzo (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

CUCUMBER SALAD 9

GRILLED BROCCOLI 9

CREAMED CORN 9

JALAPEÑO COLESALAD 9

HOUSEMADE TORTILLAS 6

POTATO PURÉE 9

SAVOY SPINACH 9

*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.