

Balboa

SURF CLUB

HOUSTON, TX

DINNER MENU

Starters

- BAJA SEAFOOD COCKTAIL** jumbo lump crab, shrimp, avocado, cocktail sauce, tostadas 22
- GUACAMOLE** made to order and served with warm, housemade tostadas 15
- CHOPPED NAPA SALAD** kale, napa cabbage, macadamia nuts, carrot, honey sesame vin 14
- 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

Oysters

NORTH ATLANTIC *

shucked to order,
served on the half shell with
mignonette & cocktail sauce

1/2 DOZEN 25

Sushi

THE King Crab HANDROLL

Alaskan King Crab,
seasoned rice, crispy nori 22

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

YELLOWTAIL HANDROLL *
Japanese hamachi, chives, sesame 14

SALMON POKE BOWL *
avocado, cucumber, radish, jalapeño
(sub #1 ahi tuna + 6) 22

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

AVOCADO ROLL
avocado, cucumber & sesame seeds 15

SPICY AHI TUNA ROLL *
#1 ahi, avocado, serranos & cucumber 24

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

RAINBOW ROLL *
with tuna, salmon & yellowtail 22

SALMON ROLL *
avocado, crunchy apple & ginger 21

CALIFORNIA ROLL
the classic, with avocado & cucumber 18

NIGIRI PLATE *
#1 ahi tuna, salmon and jumbo scallop 23

Salads

- BOBBIE'S CAESAR** little gems, house-made croutons and reggiano (add crispy oysters + 8) 14
- SASHIMI SALAD** #1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad* 25
- SHRIMP LOUIE** jumbo gulf shrimp, hearts of palm, avocado, endive, tomatoes, orange vin and Louie sauce 27
- ICEBERG WEDGE** crisp iceberg, warm tomatoes, herbs, bacon and Pt. Reyes Blue cheese (add USDA Prime filet +12)* 18
- THE MOROCCAN** roasted chicken, mixed greens, dates, herbs, roasted carrots, pistachios and French feta 24
- SEARED TUNA NIÇOISE** #1 ahi tuna, mixed greens, potatoes, green beans, egg, almonds, Kalamata olives and tomatoes* 29

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* 33
- RAINBOW TROUT** grilled and topped with shiitake leek ponzu, served with jalapeño coleslaw and potato purée 32
- GRILLED RED FISH** topped with jumbo lump crab, with lemon butter sauce, 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
- GRILLED SCALLOPS** wild caught, served over creamed corn with salsa verde, bacon and tomatoes* 39
- THE CRAB CAKE** jumbo lump crab, served over lemon dill sauce with French fries 46
- CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries* 59
- POST OAK RIBEYE** vaquero spiced, USDA Prime, served with potato purée* 57

Sides

- FRENCH FRIES** 9
- CREAMED CORN** 9
- POTATO PURÉE** 9
- CUCUMBER SALAD** 9
- JALAPEÑO COLESLAW** 9
- SAVOY SPINACH** 9
- HOUSEMADE TORTILLAS** 6
- SEASONAL VEGETABLE** 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.