

Balboa

SURF CLUB

HOUSTON

TEXAS

Starters

- 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 19
- 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 26

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, tartar sauce, jalapeño coleslaw + *potato purée at dinner* (limited) 33
- GRILLED REDFISH** topped with jumbo lump crab & lemon butter sauce, with savoy spinach + *potato purée at dinner* 45
- MISO SALMON** sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad* 37
- ROASTED CHICKEN** herbed half chicken with cucumber salad at lunch or potato purée & pan drippings at dinner 29
- CITRUS GRILLED JUMBO SCALLOPS** Thai Herb salad with cashews, avocado, Savoy cabbage & pickled fresnos * 44
- THE CRAB CAKE** jumbo lump crab, served over lemon dill sauce with French fries 46
- STICKY SOY SHORT RIBS** USDA Prime, ginger, scallion, sesame, with jalapeño coleslaw + *potato purée at dinner* 42
- CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries* 62

Sides 9 EACH

- SEASONED FRENCH FRIES** **CUCUMBER SALAD** soy & sesame **POTATO PURÉE** after 4pm
- CREAMED CORN** **GRILLED BROCCOLI** French feta **HOUSEMADE TORTILLAS** \$5
- JALAPEÑO COLESLAW** **SAVOY SPINACH** Reggiano, pine nuts

*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.