

# Balboa

HOUSTON, TX

SURF CLUB

LUNCH MENU

## Starters

**FRESHLY SHUCKED OYSTERS** 1/2 dozen North Atlantic, with mignonette & cocktail \* 25  
**SMOKED SALMON DIP** smoked in-house, with lemon & herbs, served with crackers 17  
**BAJA SEAFOOD COCKTAIL** jumbo lump crab, shrimp, avocado, cocktail sauce, tostadas 22  
**GUACAMOLE** made to order and served with warm, housemade tostadas 14  
**CRISPY OYSTERS** served with Flower Street vinaigrette and lemon 24  
**COCONUT SHRIMP** toasted coconut battered rock shrimp, with spicy mayo for dipping 17  
**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  
 25

LIMITED AVAILABILITY  
 "GRAB ONE IF YOU CAN"

**SPICY TUNA HANDROLL \***  
 diced #1 ahi, serrano, spicy mayo 14  
**SPICY SCALLOP HANDROLL \***  
 serrano, cilantro, & garlic chips 15  
**YELLOWTAIL HANDROLL \***  
 Japanese hamachi, chives, sesame 13  
**THAI SHRIMP ROLL**  
 carrot, green papaya, fresnos & cashews 19  
**SPICY AHI TUNA ROLL \***  
 #1 ahi, avocado, serranos & cucumber 24  
**NIGIRI SUSHI PLATTER \***  
 2 pcs of #1 ahi tuna, salmon, & scallop 22  
**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 17

## Salads

**CHOPPED NAPA SALAD** kale, napa cabbage, macadamia nuts, carrot, honey sesame vin 13  
**BOBBIE'S CAESAR** little gems, house-made croutons and Reggiano (add crispy oysters + 8) 14  
**SALMON POKE BOWL** avocado, cucumber, radish, serranos, green papaya, spicy mayo & ponzo (sub #1 ahi tuna + 8) 22  
**SASHIMI SALAD** #1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad\* 24  
**GREEN GODDESS LOUIE** jumbo gulf shrimp, hearts of palm, avocado, iceberg, tomatoes, and seeds 27  
**THE MOROCCAN** roasted chicken, mixed greens, dates, herbs, roasted carrots, pistachios and French feta 23

## Sandwiches SERVED A LA CARTE ON HOUSE BAKED BREAD

**TUNA BURGER** pan seared #1 ahi tuna, avocado, pickled onions and jalapeño coleslaw (limited)\* 21  
**CRISPY CHICKEN** baby Swiss, honey mustard coleslaw, pickles and red onion 18  
**CHEESEBURGER** house ground chuck, jack cheese, LTO, pickles and Channel Island sauce\* 18  
**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\* 32  
**BLACKENED TROUT** grilled with Cajun spices, served with tartar sauce and jalapeño coleslaw 30  
**GRILLED REDFISH** topped with jumbo lump crab and lemon butter sauce, with savoy spinach 39  
**MISO SALMON** sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad\* 36  
**ROASTED CHICKEN** herbed half chicken with cucumber salad, radishes, pickled onions and sesame 28  
**CITRUS GRILLED JUMBO SCALLOPS** Thai Herb salad with cashews, avocado, Savoy cabbage and pickled fresnos \* 37  
**THE CRAB CAKE** jumbo lump crab, served over lemon dill sauce with French fries 41  
**STICKY SOY SHORT RIBS** braised USDA Prime with ginger, scallion and sesame, served with jalapeño coleslaw 39  
**CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries\* 59

## Sides

**FRENCH FRIES** 8  
**CREAMED CORN** 8  
**CUCUMBER SALAD** 8

**JALAPEÑO COLESLAW** 8  
**SAVOY SPINACH** 8

**GRILLED BROCCOLI** 8  
**HOUSEMADE TORTILLAS** 5