

Balboa

SURF CLUB

HOUSTON, TX

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 & ponzu (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

*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.