

Balboa

SURF CLUB

HOUSTON, TX

LUNCH MENU

Starters

- BAJA SEAFOOD COCKTAIL** jumbo lump crab, shrimp, avocado, cocktail sauce, tostadas 21
- GUACAMOLE** made to order and served with warm, housemade tostadas 14
- CHOPPED NAPA SALAD** kale, napa cabbage, macadamia nuts, carrot, honey sesame vin 13
- 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

Oysters

NORTH ATLANTIC *

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

1/2 DOZEN 25

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 23

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

RAINBOW ROLL *
with tuna, salmon & yellowtail 21

SALMON ROLL *
avocado, crunchy apple & ginger 20

CALIFORNIA ROLL
the classic, with avocado & cucumber 17

NIGIRI PLATE *
#1 ahi tuna, salmon and jumbo scallop 22

Salads

- BOBBIE'S CAESAR** little gems, house-made croutons and reggiano (add crispy oysters + 8) 13
- SALMON POKE BOWL** avocado, cucumber, radish, serranos, green papaya, spicy mayo & ponzu (sub #1 ahi tuna + 6) 21
- SASHIMI SALAD** #1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad* 24
- SHRIMP LOUIE** jumbo gulf shrimp, hearts of palm, avocado, endive, tomatoes, orange vin and Louie sauce 25
- PRIME WEDGE** USDA Prime filet, crisp iceberg, warm tomatoes, herbs, bacon and Pt. Reyes Blue cheese* 29
- 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* 31
- RAINBOW TROUT** grilled and topped with shiitake leek ponzu, served with jalapeño coleslaw 29
- GRILLED RED FISH** topped with jumbo lump crab, with lemon butter sauce, with savoy spinach 39
- MISO SALMON** sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad* 34
- ROASTED CHICKEN** herbed half chicken with cucumber salad, radishes, pickled onions and sesame 27
- GRILLED SCALLOPS** wild caught, served over creamed corn with salsa verde, bacon and oven dried tomatoes* 36
- THE CRAB CAKE** jumbo lump crab, served over lemon dill sauce with French fries 41
- CENTER CUT FILET** hand cut USDA Prime, served over béarnaise sauce with French fries* 55

Sides

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| FRENCH FRIES 8 | JALAPEÑO COLESLAW 8 | HOUSEMADE TORTILLAS 5 |
| CREAMED CORN 8 | SAVOY SPINACH 8 | SEASONAL VEGETABLE 8 |
| CUCUMBER SALAD 8 | GRILLED BROCCOLI 8 | |

*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.