

FIRST COURSE

BLUE POINT OYSTERS ON THE HALF SHELL	HALF DOZEN 16	DOZEN 28
FANNY BAY OYSTERS ON THE HALF SHELL	HALF DOZEN 18	DOZEN 30
KUMAMOTO OYSTERS ON THE HALF SHELL	HALF DOZEN 21	DOZEN 33

DUNGENESS CRAB COCKTAIL 24
COCKTAIL SAUCE, LEMON AND HORSERADISH

STEAMED MANILA CLAMS 17
LEMON, GARLIC, FRESH OREGANO AND WHITE WINE

FRESH LOCAL HOPE RANCH MUSSELS 16
GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL AND TOMATO

SANTA BARBARA ROLL 12
GRILLED CHICKEN, TOMATO, AVOCADO, SPINACH & SOUR CREAM, WRAPPED IN A FLOUR TORTILLA
SERVED WITH FRESH CHIPS

DUNGENESS CRAB CAKES 25
ROASTED CHILE SAUCE WITH SWEET CORN AND PAPAYA SALSA

JUMBO SHRIMP COCKTAIL 18
COCKTAIL SAUCE, LEMON AND SAFFRON AIOLI

FRESH MAINE LOBSTER COCKTAIL 27
CHILLED LOBSTER MEAT, LEMON, COCKTAIL SAUCE AND DRAWN BUTTER

FRIED CALAMARI 18
SQUID STEAKS SLICED, PANKO BREADED SERVED WITH TARTAR AND COCKTAIL SAUCE

LOBSTER MAC & CHEESE MAINE LOBSTER, GOAT CHEESE AND TRUFFLE OIL 22

SEAFOOD TOWERS

SINGLE 39	DOUBLE 59	TRIPLE 89
½ FRESH MAINE LOBSTER TAIL, 3 SHRIMP, 3 OYSTERS, 2 KING CRAB LEGS, 3 LITTLENECK CLAMS, 3 BLACK MUSSELS		

SALADS AND SOUP

NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 9 LOAF 12

HEARTS OF ROMAINE CAESAR SALAD 11

BABY ICEBERG WEDGE SALAD 11
WITH BACON, BLUE CHEESE, TOMATO & ONION

HARBOR SALAD 17 HALF 12
SHRIMP, AVOCADO, JICAMA, TOMATO, CARROTS & SHREDDED CHEESE, CHOICE OF DRESSING

CRAB LOUIE SERVED TRADITIONAL 27

GRILLED SALMON SALAD 21
FRESH GRILLED NORWEGIAN SALMON ON A BED OF BABY GREENS WITH KALAMATA OLIVES, FETA
CHEESE AND BALSAMIC VINAIGRETTE

MAINS

POTATO CRUSTED FRESH ATLANTIC SALMON 32
CREAMED POTATOES AND LEEKS WITH SAUTÉED SPINACH, CABBAGE AND LOBSTER SAUCE

FRESH SEARED #1 AHI TUNA 38
WASABI MASHED POTATOES, FRESH SEASONAL VEGETABLES AND YUZU SAUCE

FRESH CHAR GRILLED SWORDFISH 36
CENTER CUT AND CHAR GRILLED WITH SCALLOPED POTATOES, AND FRESH SEASONAL VEGETABLES

COLOSSAL FRIED SHRIMP 29
PANKO CRUSTED, SERVED WITH FRENCH FRIES AND COLE SLAW

SHRIMP SCAMPI 29
WITH RICE PILAF AND FRESH SEASONAL VEGETABLES

STUFFED CHICKEN BREAST 24
STUFFED WITH FRESH MUSHROOMS, BRIE CHEESE AND SPINACH COVERED IN A MUSHROOM SAUCE
WITH MASHED POTATOES AND FRESH SEASONAL VEGETABLES

HARBOR PLATTER 39
COLOSSAL FRIED SHRIMP, CALAMARI, MAHI MAHI, MAUI RINGS, FRENCH FRIES AND COLE SLAW

SURF AND TURF 79
USDA PRIME FILET MIGNON, AUSTRALIAN LOBSTER TAIL WITH MASHED POTATOES &
FRESH SEASONAL VEGETABLES

AUSTRALIAN LOBSTER TAIL 54 TWO TAILS 89
BROILED AND SERVED WITH MASHED POTATOES AND FRESH SEASONAL VEGETABLES
DRAWN BUTTER AND LEMON

USDA PRIME CUTS

SLOW ROASTED PRIME RIB 36
SERVED AU JUS WITH SCALLOPED POTATOES, FRESH SEASONAL VEGETABLES AND CREAMED
HORSERADISH

USDA PRIME FILET MIGNON 48 8 OZ USDA PRIME PETITE FILET 42
MASHED POTATOES, CABERNET DEMI-GLACE AND ASPARAGUS

USDA PRIME SIZZLING SIRLOIN 29
SAUTÉED MUSHROOMS, ONIONS, MASHED POTATOES AND FRESH SEASONAL VEGETABLES
SERVED ON A SIZZLING PLATTER

USDA PRIME NEW YORK STEAK 42
SCALLOPED POTATOES, FRESH SEASONAL VEGETABLES & BRANDY GREEN PEPPERCORN SAUCE

YACHT CLUB MENU

USDA PRIME CHEESEBURGER 16
HOUSE GROUND BURGER, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION AND PICKLES WITH
SEASONED FRIES

SANTA BARBARA BURGER 18
FRESH GROUND TURKEY ON A WHOLE WHEAT BUN WITH SWISS CHEESE, AVOCADO, LETTUCE, ONION
AND TOMATO SERVED WITH SEASONED FRIES

USDA PRIME RIB DIP 18
SLOW ROASTED PRIME RIB ON FRENCH ROLL AU JUS SERVED WITH SEASONED FRIES AND
FRESH HORSERADISH

FRESH MAINE LOBSTER ROLL 21
FRESH MAINE LOBSTER SALAD SERVED ON A FRESH GRILLED AND BUTTERED BRIOCHE ROLL WITH
SEASONED FRIES

MAHI MAHI FISH AND CHIPS 21
PANKO BREADED AND DEEP FRIED SERVED WITH SEASONED FRIES AND COLE SLAW