

Starters

Pan Seared Dungeness Crab Cakes 16.50

Served with roasted red pepper & herb coulis

Pan Seared Scallops 18

Tender scallops pan-seared to perfection, with white wine, shallots, garlic and butter

Oysters on the Half Shell 16 Rockefeller 20

Half dozen oysters, served on ice or Rockefeller style

Steamed Clams - Galley Style 20

Served in a white wine, tomato, lemon & garlic broth

Calamari Strips 15

Hand cut from steaks, lightly fried, served with tartar and cocktail sauce

Jumbo Prawns 18

Chilled jumbo prawns served with Galley cocktail sauce

Mexican Shrimp Cocktail 16.50

Succulent bay shrimp, avocado, onion & cilantro in a mild red sauce

Soup & Salad, Etc.

Original Galley Clam Chowder Cup 8 Bowl 10

The same top-secret recipe we've been using since 1966!

Seasonal Mixed Greens 10

Served with house-made mango vinaigrette

Insalata Molina 12

Mixed greens, arugula, pear, chopped nuts, crumbled blue cheese, mango vinaigrette

Caesar Salad 12.50

A classic Caesar, with Spanish anchovies and shaved parmesan

Chef's Vegetarian Plate 22

Sautéed farm-fresh vegetables, served over linguini with a basil infused sauce

Seafood Salad 26

Chilled lobster, jumbo prawns and crab served on a bed of mixed greens

Our Philosophy

We believe that premium seafood is best served "naked", with a selection of light sauces on the side. We want you to experience the true flavor of the freshest seafood available. The Galley chefs work with the finest seafood purveyors to obtain only the highest quality seafood from local waters and beyond. We purchase wild-caught fish from Morro Bay's local fishermen whenever possible.

Naked Fish

All "Naked Fish" selections served with choice of two sides

Blackened Pacific Rockfish 30

Ahi Tuna (Seared Rare) 32

Alaskan Halibut 34

Petrale Sole 30

Pacific Swordfish 32

King Salmon 34

Dinner Entrées

All entrées served with choice of two sides

Pan Seared Scallops 32

Tender scallops, pan-seared with white wine, shallots, garlic and butter

Pan Roasted Chicken 28

Pan-roasted breast, hand rubbed with herbs and spices

Calamari Steak 24

Lightly breaded, fried golden brown

Fried Prawns 26

Jumbo prawns, butterflied and lightly breaded, served with house-made cocktail sauce

Shrimp Scampi 32

Jumbo prawns sautéed with garlic, white wine, lemon & butter

Ribeye Steak 32

10 oz premium-grade, 100% grass-fed ribeye steak -- delicious!

Filet Mignon 36

Tender 8 oz cut, wrapped in bacon

Rack of Lamb 38

Full New Zealand rack, served over Kalamata olive tapenade

Maine Lobster Tails 48

Maine lobster tails prepared with a classic beurre blanc sauce and served with drawn butter

Surf & Turf 54

Tender 8 oz. bacon-wrapped filet and Maine lobster tail prepared with beurre blanc sauce

Sides

Also available a la carte 6

Wild Rice Pilaf

Mixed Vegetables

Grilled Asparagus

Crispy Seasoned Fries

Garlic Mashed Potatoes

Fish & Chips

Fish & Chips 18

Fresh Pacific cod, lightly breaded, served with house-made tartar sauce. Substitute our mixed green salad for chips at no additional charge

Additional Dinner Selections

Includes choice of fries or salad

Fish Tacos 20

Fresh Pacific cod, lightly blackened, served with avocado, cabbage, queso fresco, diced tomato, mild cilantro riata

Angus Burger 18 with cheese 19.50

A juicy half-pounder with bacon, lettuce, tomato and onion on a French bun

California Chicken Sandwich 18.50

With Applewood smoked bacon, lettuce, tomato, grilled onions, avocado, pepper jack cheese, roasted garlic aioli on a French bun

Grilled Fish Sandwich 18

Grilled fresh Pacific cod, tomato, lettuce, onion on a French bun

Non-Alcoholic Beverages

Soda & Iced Tea 3

Coke, Diet Coke, Root Beer, Dr. Pepper, Sprite, Lemonade, Ginger Ale, Iced Tea

Juices 4

Grapefruit, Orange, Pineapple, Cranberry

Coffee / Hot Tea 3.50

Espresso 4

Cappuccino 5

Bottled Water 3 small 5 large

San Pellegrino, Italy (Sparkling)