

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

Soup & Salad 16

A cup of our clam chowder or soup of the day with your choice of a side salad

Salmon Caesar Salad 18

Fresh salmon, lightly blackened and served over a classic Caesar salad

Seafood Salad 24

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

Chef's Vegetarian Plate 20

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

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 are served with choice of one side

Blackened Pacific Rockfish 22

Ahi Tuna (Seared Rare) 24

Alaskan Halibut 26

Petrale Sole 22

Pacific Swordfish 24

King Salmon 26

Lunch Entrées

All entrées served with choice of one side

Pan Seared Scallops 26

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

Fried Prawns 22

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

Calamari Steak 22

Lightly breaded, fried golden brown

Shrimp Scampi 25

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

Pan Roasted Chicken 22

Pan-roasted breast, hand rubbed with herbs and spices

Ribeye Steak 28

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

Filet Mignon 34

Tender 8 oz cut, wrapped in bacon

Rack of Lamb 36

Full New Zealand rack, served over Kalamata olive tapenade

Maine Lobster Tails 44

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

Surf & Turf 48

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

Seasonal Vegetables

Crispy Seasoned Fries

Fish & Chips

Fish & Chips 16.50

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

Lunch from The Galley

Includes choice of fries or salad

Fish Tacos 18.50

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

Angus Burger 16 with cheese 17.50

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

BLT! 16.50

Applewood smoked bacon, lettuce, tomato, avocado, roasted garlic aioli on sourdough

Grilled Fish Sandwich 16

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

Blackened Chicken Caesar Wrap 16.50

Blackened chicken, bacon, avocado, classic Caesar in a sun-dried tomato tortilla

Veggie Wrap 16

Chef's selection of seasonal mixed greens, vegetables and mozzarella cheese

California Chicken Sandwich 17.50

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

Lobster Wrap 22

Maine lobster, chopped celery, carrots, tomatoes, green onions, lemon aioli

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)