

Starters

Pan Seared Dungeness Crab Cakes 17.50

Served with roasted red pepper & herb coulis

Pan Seared Scallops 18.50

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

Oysters on the Half Shell 18 Rockefeller 24

Half dozen oysters, served on ice or Rockefeller style

Calamari Strips 16.50

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

Jumbo Prawn Cocktail 18

Chilled jumbo prawns served with Galley cocktail sauce

Steamed Clams - Galley Style 22

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

Soup & Salad, Etc.

Original Galley Clam Chowder Cup 10 Bowl 12

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

Seasonal Mixed Greens 10

Served with house-made mango vinaigrette

Caesar Salad 12.50

A classic Caesar Spanish anchovies, shaved parmesan, crostinis

Insalata Molina 12

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

Salmon Caesar Salad 22

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

Chef's Vegetarian Plate 20

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

Ahi Tuna Poke Bowl 24

Coconut rice, cucumber salad, avocado, toasted sesame seeds and almonds

Seafood Salad 30

Chilled lobster, jumbo prawns and crab served on mixed greens with choice of dressing

Our Philosophy

We believe that premium seafood is best served "naked", with a choice of 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.

Naked Fish

Blackened Pacific Rockfish 30

King Salmon 34

Ahi Tuna (Seared Rare) 32

Alaskan Halibut 36

All Entrées (except Seafood Pasta) served with choice of two sides: wild rice pilaf, crispy seasoned fries, seasonal mixed vegetables, grilled asparagus, garlic mashed potatoes

Entrées

Pan Seared Scallops 34

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

Seafood Pasta 32

Linguini with jumbo prawns, fresh catch, Cajun cream sauce, garlic bread.

Filet Mignon 36

Tender 8 oz premium filet, lightly seasoned, wrapped in bacon

Maine Lobster Tails 46

Maine tails, classic beurre blanc sauce and served with drawn butter

Shrimp Scampi 32

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

Pan Roasted Chicken 30

Pan-roasted, hand rubbed with herbs and spices

Surf & Turf 54

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

Additional Selections

Served with choice of fries or salad

Fish & Chips 17.50

Fresh Pacific cod, lightly breaded, served with house-made tartar sauce

Blackened Fish Tacos 18.50

Fresh Pacific cod, avocado, cabbage, diced tomato, queso fresco, mild cilantro riatta, corn tortillas

Lobster Roll 22

Maine lobster, avocado, tomato, green onion, lemon garlic aioli on French roll

Angus Burger 18

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

Blackened Shrimp Tacos 20

Jumbo Gulf prawns, avocado, cabbage, diced tomato, queso fresco, mild cilantro riatta, corn tortillas

Fried Prawns 24

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