

## Starters

**Pan Seared Crab Cakes 17.50**  
*Served with roasted red pepper & herb coulis*

**Pan Seared Scallops 22**  
*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 22**  
*Sautéed farm-fresh vegetables, served over linguini with a basil infused sauce*

**Ahi Tuna Poke Bowl 26**  
*Coconut rice, cucumber salad, avocado, toasted sesame seeds and almonds*

**Shrimp Louie Salad 22**  
*Succulent shrimp, avocado, tomato, hard-boiled egg, Louie dressing on a bed of greens.*

## 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 32**

**King Salmon 36**

**Ahi Tuna (Seared Rare) 34**

**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 38**

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

**Seafood Pasta 36**

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

**Filet Mignon 38**

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

**Maine Lobster Tails 50**

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

**Shrimp Scampi 36**

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

**Pan Roasted Chicken 34**

*Pan-roasted, hand rubbed with herbs and spices*

**Surf & Turf 58**

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

## Additional Selections

*Served with choice of fries or salad*

**Fish & Chips 20**

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

**Angus Burger 18**

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

**Blackened Shrimp Tacos 24**

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

**Blackened Fish Tacos 20**

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

**Fried Prawns 24**

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