

## Starters

**Pan Seared Crab Cakes 18.50**  
*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 20 Rockefeller 24**  
*Half dozen oysters, served on ice or Rockefeller style*

**Calamari Strips 17.50**  
*Hand cut from steaks, lightly breaded and fried, served with tartar and cocktail sauce*

**Jumbo Prawn Cocktail 18.50**  
*Chilled jumbo prawns served with Galley cocktail sauce*

**Steamed Clams - Galley Style 24**  
*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 12**  
*Served with house-made mango vinaigrette*

**Caesar Salad 14**  
*A classic Caesar Spanish anchovies, shaved parmesan, crostinis*

**Insalata Molina 14**  
*Mixed greens, arugula, pear, chopped nuts, crumbled blue cheese, mango vinaigrette*

**Salmon Caesar Salad 24**  
*Fresh King salmon, lightly blackened and served over a classic Caesar salad with crostinis*

**Chef's Vegetarian Plate 24**  
*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 24**  
*Succulent shrimp, avocado, tomato, hard-boiled egg, Louie dressing on a bed of greens.*

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## 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 38**

All Entrées (except Seafood Pasta) served with choice of two sides: wild rice pilaf, crispy seasoned fries, seasonal mixed vegetables, grilled zucchini, 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 45**

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

**Maine Lobster Tails 55**

*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 36**

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

**Surf & Turf 60**

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

## Additional Selections

*Served with choice of fries or salad*

**Fish & Chips 22**

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

**Angus Burger 20**

*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 22**

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

**Fried Prawns 26**

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

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