

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 bay shrimp, avocado, tomato, hard-boiled egg, Louie dressing, 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

Halibut 38

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

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