

Starters

Dungeness Crab Cakes 12

Served with roasted red pepper & herb coulis

Pan Seared Scallops 15

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

Oysters on the Half Shell 13 Rockefeller 15

Half dozen oysters, served on ice or Rockefeller style

Steamed Clams - Galley Style 15

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

Calamari Strips 11

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

Jumbo Louisiana Prawns 13

Extra large prawns served with Galley cocktail sauce

Mexican Shrimp Cocktail 10

Succulent shrimp, avocado, onion & cilantro in a spicy red sauce

Pizza of the Day 12

Thin crust Italian style. Ask your server about today's toppings

Soup & Salad

Original Galley Clam Chowder Cup 5 Bowl 7

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

Seasonal Mixed Greens 7

Served with house-made mango vinaigrette

Insalata Molina 8

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

Caesar Salad 10

A classic Caesar, with Spanish anchovies and shaved parmesan

Soup & Salad 12

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

Blackened "Catch of the Day" Salad 16

Catch of the Day, lightly blackened, served on a bed of mixed greens with toasted almonds, tomato, cucumber and house-made mango vinaigrette

Seafood Salad 18

Maine lobster, large Louisiana Gulf prawns and crab served on a bed of mixed greens

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.

Fresh Naked Fish

All "Naked Fish" selections are served with choice of one side

Blackened Pacific Snapper 18

Hawaiian Ahi (Seared Rare) 19

Alaskan Sockeye Salmon 19

Pacific Swordfish 20

Local White Seabass 21

Alaskan Halibut 21

Lunch Entrées

All entrées served with choice of one side

Pan Seared Scallops 18

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

Maine Lobster Tails 34

Two Maine lobster tails served with drawn butter -- succulent and juicy!

Calamari Steak 18

Lightly breaded and fried golden brown

Surf & Turf 41

Tender 8 oz. filet and Maine lobster tail

Rack of Lamb 27

Full New Zealand rack, served over Kalamata olive tapenade

Chef's Vegetarian Plate 16

Chef's selection, from our farm and local farmers' markets

Flat Iron Steak 24

10 oz prime grade, lightly rubbed with fresh herbs and olive oil, grilled to perfection

Polynesian Chicken 17

Marinated double breast, grilled, teriyaki glaze, slice of pineapple

Filet Mignon 26

Tender 8 oz cut, wrapped in bacon

Shrimp Scampi 18

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

Sides

Also available a la carte

Wild Rice Pilaf

Seasonal Vegetables

Crispy Seasoned Fries

The Galley Seafood Grill & Bar

Lunch from the Galley

Includes choice of fries or salad

Fish & Chips 12

Lightly breaded, served with the Galley's house-made tartar sauce

Blackened Fish Tacos 13

Catch of the day, avocado, cabbage, Mozzarella, diced tomato, mild cilantro riata

Fried Prawns & Chips 16

Butterflied and lightly breaded, served with cocktail sauce

Grilled Fish Sandwich 12

Grilled catch of the day, tomato, lettuce, onion on a light bun

Veggie Wrap 9 with chicken or shrimp 12

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

Lobster Wrap 16

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

Turkey & Bacon Wrap 12

Oven-roasted turkey breast, bacon, Mozzarella cheese, mixed greens, avocado, tomato and red onion; tossed with Ranch dressing

Angus Burger 10 with cheese 11

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

Polynesian Chicken Sandwich 13

With grilled red onions, red bell pepper, pineapple, Mozzarella cheese, ciabatta roll

Desserts

Crème Brûlée 8

House-made with Grand Marnier!

House-Made Sorbet 7

Made with tropical fruits

Chocolate Lava Cake 9

With raspberry sauce and a scoop of Dreyer's vanilla bean ice cream!

Slice of Heaven Pie 10

House-made pie, served with a cloud of Dreyer's vanilla bean ice cream

Ice Cream Sundae 7

Dreyer's vanilla bean ice cream, chocolate sauce, whipped cream, cherry

Kid's Menu

For guests 12 and under, please

Pasta 6

With butter & parmesan cheese

Pizza 6 with pepperoni 7

Thin crust Italian style with cheese

Kid's Fish & Chips 6

The perfect kid-size portion

Chicken & Chips 6

Chicken strips with fries or salad