

Starters

Pan Seared Dungeness Crab Cakes 12.50

Served with roasted red pepper & herb coulis

Pan Seared Scallops 15

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

Oysters on the Half Shell 13 Rockefeller 15

Half dozen oysters, served on ice or Rockefeller style

Steamed Clams - Galley Style 16

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

Calamari Strips 12

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

Jumbo Prawns 14

Chilled jumbo prawns served with Galley cocktail sauce

Mexican Shrimp Cocktail 11

Succulent bay shrimp, avocado, onion & cilantro in a mild 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 8.50

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

Caesar Salad 10.50

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, jumbo 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

Petrale Sole 19	
Hawaiian Swordfish 20	Hawaiian Ahi (Seared Rare) 19
Pacific King Salmon 20	Corvina Seabass 21

Lunch Entrées

All entrées served with choice of one side

Pan Seared Scallops 20 <i>Tender scallops, pan-seared with white wine, shallots, garlic and butter</i>
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Chef's Vegetarian Plate 16
Sautéed farm-fresh vegetables, served over linguini with a basil infused sauce

Polynesian Chicken 17.50
Marinated double breast, grilled, teriyaki glaze, slice of pineapple

Calamari Steak 18
Lightly breaded, fried golden brown

Shrimp Scampi 20
Jumbo prawns sautéed with garlic, white wine, lemon & butter

Maine Lobster Tails 36
Two Maine lobster tails served with drawn butter -- succulent and juicy!

Surf & Turf 41
Tender 8 oz. filet and Maine lobster tail

Flat Iron Steak 24
10 oz prime grade, lightly rubbed with fresh herbs and olive oil, grilled to perfection

Filet Mignon 28
Tender 8 oz cut, wrapped in bacon

Rack of Lamb 29
Full New Zealand rack, served over Kalamata olive tapenade

Sides

Also available a la carte

Wild Rice Pilaf
Seasonal Vegetables

Crispy Seasoned Fries

Fish & Chips

Fish & Chips 12.50

Pacific Snapper, lightly breaded, served with house-made tartar sauce. Substitute our mixed green salad for chips at no additional charge

Lunch from The Galley

Includes choice of fries or salad

Blackened Fish Tacos 13

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

Grilled Fish Sandwich 12

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

Angus Burger 11.50 with cheese 12.50

A juicy half-pounder with bacon, lettuce, tomato and onion

Veggie Wrap 9 with chicken or shrimp 12.50

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

Turkey & Bacon Wrap 12

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

Polynesian Chicken Sandwich 13.50

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

Lobster Wrap 16.50

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

Fried Prawns 16.50

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

Kid's Menu

For guests 12 and under, please

Fish & Chips 8

The perfect kid-size portion, served with fries

Pasta 7

With butter & parmesan cheese or marinara sauce

Chicken Strips 7

Tender strips of chicken, lightly breaded, served with fries

Grilled Chicken 8

Grilled half-breast of chicken served with fries or a mixed green salad

Pizza 7 with pepperoni 8

Thin crust Italian style with cheese