

Starters

Pan Seared Dungeness Crab Cakes 16

Served with roasted red pepper & herb coulis

Pan Seared Scallops 18

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

Oysters on the Half Shell 16 Rockefeller 20

Half dozen oysters, served on ice or Rockefeller style

Steamed Clams - Galley Style 20

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

Calamari Strips 15

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

Jumbo Prawns 18

Chilled jumbo prawns served with Galley cocktail sauce

Mexican Shrimp Cocktail 16

Succulent bay shrimp, avocado, onion & cilantro in a mild red sauce

Pizza of the Day 16

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

Soup & Salad, Etc.

Original Galley Clam Chowder Cup 8 Bowl 10

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

Seasonal Mixed Greens 10

Served with house-made mango vinaigrette

Insalata Molina 12

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

Caesar Salad 12

A classic Caesar, with Spanish anchovies and shaved parmesan

Seafood Salad 24

Chilled lobster, jumbo prawns and crab served on a bed of mixed greens

Chef's Vegetarian Plate 20

Sautéed farm-fresh vegetables, served over linguini with a basil infused sauce

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.

Naked Fish

All "Naked Fish" selections served with choice of two sides

Blackened Pacific Rockfish 28	Petrale Sole 28
Pacific Swordfish 30	Ahi Tuna (Seared Rare) 30
Atlantic Halibut 32	King Salmon 32

Dinner Entrées

All entrées served with choice of two sides

Pan Seared Scallops 30 <i>Tender scallops, pan-seared with white wine, shallots, garlic and butter</i>	Ribeye Steak 32 <i>10 oz premium-grade, 100% grass-fed ribeye steak -- delicious!</i>
Polynesian Chicken 24 <i>Marinated double breast, grilled, teriyaki glaze, slice of pineapple</i>	Filet Mignon 36 <i>Tender 8 oz cut, wrapped in bacon</i>
Calamari Steak 24 <i>Lightly breaded, fried golden brown</i>	Rack of Lamb 38 <i>Full New Zealand rack, served over Kalamata olive tapenade</i>
Fried Prawns 25 <i>Jumbo prawns, butterflied and lightly breaded, served with house-made cocktail sauce</i>	Maine Lobster Tails 48 <i>Maine lobster tails prepared with a classic beurre blanc sauce and served with drawn butter</i>
Shrimp Scampi 30 <i>Jumbo prawns sautéed with garlic, white wine, lemon & butter</i>	Surf & Turf 52 <i>Tender 8 oz. bacon-wrapped filet and Maine lobster tail prepared with beurre blanc sauce</i>

Sides

Also available a la carte 6

Wild Rice Pilaf

Mixed Vegetables
Grilled Asparagus

Crispy Seasoned Fries
Garlic Mashed Potatoes

Fish & Chips

Fish & Chips 18

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

Additional Dinner Selections

Includes choice of fries or salad

Fish Tacos 18

Fresh Pacific cod, lightly blackened, served with avocado, cabbage, queso fresco, diced tomato, mild cilantro riata

Angus Burger 18 with cheese 19.50

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

Polynesian Chicken Sandwich 17.50

With grilled red onions, red bell pepper, pineapple, mozzarella cheese

Grilled Fish Sandwich 18

Grilled fresh Pacific cod, tomato, lettuce, onion on a brioche bun

Veggie Wrap 15

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

Non-Alcoholic Beverages

Soda & Iced Tea 3

Coke, Diet Coke, Root Beer, Dr. Pepper, Sprite, Lemonade, Ginger Ale, Iced Tea

Juices 4

Grapefruit, Orange, Pineapple, Cranberry

Coffee / Hot Tea 3.50

Espresso 4

Cappuccino 5

Bottled Water 3 small 5 large

San Pellegrino, Italy (Sparkling)