

— APPETIZERS —

CHARRED TUNA TARTARE

LEMON, CAPERS, CROSTINI 17

LOBSTER “ESCARGOT”

GARLIC BUTTER, PUFF PASTRY 22

SWEET CORN SOUP

CRAB, CHIVES 15

THYME SMOKED BEEF CARPACCIO

CRISPY ARTICHOKE, HEN OF THE WOOD, TRUFFLE AIOLI 17

CHILLED SAFFRON JUMBO PRAWNS

LIME COCKTAIL SAUCE 21

JUMBO LUMP CRAB CAKE

GRILLED HEARTS OF PALM SALAD, CAJUN REMOULADE 17

PAN SEARED SCALLOPS

SHELLING BEANS, SOFRITO, PARSLEY PISTOU 18

TABLE-SIDE PRIME STEAK TARTARE 18

GOAT CHEESE BAKLAVA

PISTACHIOS, BLACK TRUFFLES, FRISEE 16

PAN SEARED FOIE GRAS

CHEF’S INSPIRATION 28

YELLOWTAIL CRUDO

FRESNO PEPPER, SEA BEAN, RADISH 22

OYSTERS ON THE HALF SHELL

HALF DOZEN MKT

COLOSSAL BLUE CRAB COCKTAIL 24

— SEAFOOD PLATTER BALBOA —

MEDIUM (2-3 PEOPLE) 85 LARGE (4-5 PEOPLE) 160

— SALADS —

TABLE-SIDE CLASSIC CAESAR 15

BOA CHOP CHOP

ARTICHOKES, SALAMI, CHICK PEAS, PEPPERONCINIS, TOMATOES
OLIVES, TOASTED PINE NUTS, AGED PROVOLONE CHEESE 15

BLT

APPLEWOOD SMOKED BACON, CRISP LETTUCE, TOMATO
AVOCADO, CREAMY BACON DRESSING 14

THE WEDGE

CRISP ICEBERG, VINE RIPENED TOMATOES,
SHAFT BLUE CHEESE DRESSING 14

MIXED GREENS

CUCUMBER, TOMATO,
WHITE BALSAMIC VINAIGRETTE 13

— SURF —

AHI TUNA 36

CHILEAN SEABASS 41

FAROE ISLAND NATURAL SALMON 34

NOVA SCOTIA LOBSTER TAIL 62

LIVE WHOLE MAINE LOBSTER (2.5 LBS) 79

FISH OF THE DAY MKT

YOU CHOOSE THE STYLE: SAUTEED, OVEN ROASTED ON A CEDAR PLANK OR SIMPLY GRILLED
WITH LEMON-GARLIC-BUTTER, BLACKENED OR MORROCAN CHARMOULAH SAUCE

— VEGETABLES —

CREAMED KALE WITH CRISPY SHALLOTS

ZA'ATAR ROASTED HOT PEPPERS

SAUTEED SPINACH

BAMBOO STEAMED VEGETABLES

SMASHED BROCCOLI

CHIPOTLE LIME CORN

BRUSSELS SPROUTS & BACON

11

GRILLED JUMBO ASPARAGUS

SANTA MONICA FARMER'S MARKET VEGETABLES

SALSA VERDE CAULIFLOWER

SAUTEED SEASONAL MUSHROOMS

12

— POTATOES —

LOBSTER MASHED POTATOES 24

MASHED OR BAKED

SOUR CREAM & CHIVES

ROASTED GARLIC

SMOKED CHEDDAR & BACON

HAND-CUT CRISPY FRIES

SWEET POTATO FRIES

11

— SIGNATURE SIDES —

MAC N CHEESE 12

CRAB & BLACK TRUFFLE GNOCCHI 26

TRUFFLED CHEESE FRIES 18

THE ONION BRICK 11

— TURF —

40 DAY DRY AGED NEW YORK STRIP 48

21 DAY DRY AGED BONE-IN RIB EYE 51

CAJUN COWBOY RIB EYE 58

BONE-IN KANSAS CITY FILET MIGNON 59

CENTER CUT FILET MIGNON 48

PETITE FILET MIGNON 39

SUN FED RANCH TRUE ORGANIC PETITE FILET MIGNON 49

PORTERHOUSE 78

PREMIUM JAPANESE WAGYU MKT

PASTURE RAISED VEAL DELMONICO 44

COLORADO LAMB T-BONES 46

ORGANIC BREAST OF CHICKEN 31

ANY TURF CAN SURF WITH LOBSTER, KING CRAB LEGS,
PRAWNS, OR CRAB OSCAR STYLE

ALL SELECTIONS OF MEATS COME WITH YOUR CHOICE OF A RUB OR SAUCE
ADDITIONAL ADD \$2

— RUBS & CRUSTS —

TRI PEPPERCORN

BLACKENED

BLUE CHEESE

HERBED BUTTER

BACON JAM

— SAUCES —

OUR SIGNATURE J-1

CABERNET

BEARNAISE

CHIMICHURRI

CREAMY HORSERADISH

PEPPERCORN

— OTHER FAVORITES —

MARINATED SKIRT STEAK FRITES 36

ROASTED ALASKAN KING CRAB 68

CAJUN BUTTER, GRILLED LEMON