

STARTERS

Jumbo Prawn Cocktail

Six jumbo prawns with Chuck's Waterfront cocktail sauce & lemon 12.99

Cajun Seared Ahi

Fresh ahi dusted with Cajun spices & seared rare. Served over a bed of cabbage with chipotle-lime mayo & wasabi sauce 11.99

Grilled Artichoke

With chipotle-lime mayo, drawn butter & lemon 9.99

Sautéed Mushrooms

Baby mushrooms sautéed in vermouth, butter & garlic 7.99

Oysters On The Half Shell

6 fresh Pacific oysters (locally harvested when available) on the half shell 13.99

Chicken Tenders

Four breaded & fried chicken tenders served with BBQ & ranch dipping sauces 9.99

Crab Cakes

Three delicious crab cakes made with Dungeness crab, bread crumbs & seasonings served with roasted red pepper remoulade 11.99

Thai Tenders

Two skewers of tender filet mignon red pepper & red onion marinated in sherry garlic & ginger, grilled and served over a bed of teriyaki rice with Thai peanut sauce on the side 12.99

Sautéed Calamari

Tender calamari steak cut into strips, lightly spiced & sautéed in olive oil, garlic & lemon. Served over baby field greens with chipotle-lime mayo drizzle 11.99

SOUPS & SALADS

Chuck's Waterfront Clam Chowder

"The best clam chowder in Santa Barbara"
Cup 5.49 Bowl 7.49

John's Lobster Bisque

Creamy bisque with succulent lobster and sherry
Cup 5.49 Bowl 7.49

Classic Caesar Salad

Crisp chopped romaine lettuce with fresh grated and shaved parmesan cheese, homemade croutons and our own Caesar dressing 6.99

Our Classic Caesar topped with

Grilled chicken breast 14.99

Fresh grilled salmon 14.99

"Chuck's Style" Salad

Crisp iceberg lettuce, romaine & baby greens, cherry tomatoes, cucumber, garbanzo beans, carrots, bean sprouts, red onion, red bell peppers, & homemade croutons- it's a salad bar on a plate! 9.99

"Chuck's Style" Salad topped with

Grilled chicken breast 17.99

Fresh grilled salmon 17.99

SANDWICHES

All served with lettuce, tomato, Kosher pickle, and a baked potato. Add choice of soup or salad-add 4.00

Steve's Quick Fix

8 oz. prime top sirloin steak sandwich served open-faced on toasted sour dough with blue cheese dressing 17.99

The Rincon Burger

Half pound grilled Angus beef, topped with sharp cheddar cheese and red onion on a toasted bun 12.99

Add bacon +1.00 Add guacamole +2.00

Teriyaki Burger

Like the Rincon Burger above, but with teriyaki sauce, jack cheese, and pineapple slice 13.99

Garden Burger

All natural vegetarian garden burger, lettuce, tomato & red onion on a toasted bun 11.99

Add Cheese .50

Chuck's Waterfront Burger

Half-pound grilled Angus beef, topped with aged English stilton blue cheese & balsamic caramelized onions on a toasted bun 13.99

ENTRÉES

All entrées are served with seasonal vegetables & teriyaki rice;
and a choice of Waterfront clam chowder, John's lobster bisque,
Caesar salad or a "Chuck's Style" salad bowl.

A baked potato, Yukon Gold garlic mashed potatoes or Three cheese macaroni & cheese
may be added for an additional dollar ninety nine.

FROM THE LAND

Prime Top Sirloin

8 oz. cut 21.99

Filet Mignon

8 oz. cut 30.99

Black & Bleu Filet Mignon

8 oz. cut dusted with Cajun spices & topped
with melted Stilton bleu cheese 32.99

New York Steak

12 oz. cut 29.99

New York Pepper Steak

12 oz. cut smothered with a burgundy black
peppercorn cream sauce 30.99

Teriyaki Ribeye Steak

11 oz. marinated in Chuck's
teriyaki sauce 26.99

Vaquero Ribeye Steak

11 oz. grilled with sautéed mushrooms
& onions on top 29.99

Hawaiian Chicken

9 oz. boneless teriyaki marinated chicken
breast grilled with pineapple 17.99

ADD TO ANY ENTRÉE

Sautéed Sliced Mushrooms & Onions 3.00

Melted Stilton Bleu Cheese 2.00

Sweet Teriyaki Glaze 2.00

**Burgundy Black Peppercorn
Cream Sauce 2.00**

FROM THE WATER

FRESH FISH

Fresh Idaho Rainbow Trout

Charbroiled with butter and lemon 17.99

Fresh Wild Pacific Salmon

Charbroiled with butter and lemon 21.99

Sweet Teriyaki Glazed Wild Salmon

Glazed with a sweet teriyaki glaze
and grilled 22.99

Alaskan Halibut "Chuck's Style"

Fresh Alaskan halibut pan roasted with
butter, vermouth and special house
seasonings. A local favorite! 25.99

Crusted Halibut

Sesame crusted, seared and baked with
lobster miso sauce 27.99

Seared Ahi

Sesame crusted, seared rare with wasabi
sauce, served on a bed of snow pea and
red onion slaw 27.99

SHELLFISH

Jumbo Prawns

Pan broiled with garlic butter 27.99

Grilled Sea Scallops

Grilled with butter & lemon 27.99

Prawns & Sea Scallops

A combination of jumbo prawns, pan broiled
with garlic butter, and sea scallops, grilled
with butter & lemon 27.99

Grilled Maine Lobster Tail

5-6 oz. tail grilled and served with
drawn butter and lemon,
one tail 25.99, two tails 37.99

Sirloin & Jumbo Prawns

8 oz. prime top sirloin paired with
4 oz. of jumbo prawns 29.99

Sirloin & Sea Scallops

8 oz. prime sirloin with 4 oz. scallops 29.99

Sirloin & Maine Lobster Tail

8 oz. prime top sirloin paired with a 5-6 oz.
Maine lobster tail 37.99



SUNSET DINNER SPECIALS

Available from 5 to 6:30 nightly.
Served with teriyaki rice, seasonal
vegetables & choice of soup or salad

Hawaiian Chicken

9 oz. boneless teriyaki marinated chicken
breast grilled with pineapple 14.99

Fresh Boneless Idaho Trout

Charbroiled with butter and lemon 15.99

Grilled Fresh Wild Salmon

Charbroiled with butter and lemon 15.99

Prime Top Sirloin Steak

8 oz. cut 16.99

SIDES a la carte

Baked Idaho Potato 3.99

With butter, sour cream, &/or chives

Add applewood smoked bacon .75

or sharp cheddar cheese .75

(Add both - 1.50)

Yukon Gold Mashed Potatoes 3.99

Onion Rings 7.99

Three Cheese Macaroni & Cheese 3.99

Sautéed Mushrooms 7.99

French Fries 3.99

Sautéed Vegetables 3.99

Teriyaki Rice 2.99

Save Room for Dessert!

Death By Chocolate

Bavarian dark chocolate pie with a white chocolate garnish & raspberry sauce

"To die for!" 8.99

Chuck's Cheese Cake

Homemade cheese cake with a graham cracker crust served with raspberry sauce 7.99

McConnell's Ice Cream

Three flavors available: French vanilla bean, Brazilian coffee bean & Dutch chocolate 5.99

Crème Brulée

Classic crème brulée with a crispy top & a creamy center 7.99

Kauai Mud Pie

Made with McConnell's Brazilian coffee ice cream, toasted macadamia nuts, whip cream, Oreo cookie crust, all sitting in a pool of caramel and chocolate sauce, topped with a cherry! 8.99

Bombdiggity

Made with McConnell's French vanilla bean ice cream, rolled in graham cracker cookie crumbs, dipped in Bavarian dark chocolate, served on top of a chocolate wafer with

caramel, chocolate & raspberry sauce, 4.99

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