

STARTERS

Seafood Martini

Baby lobster, Bay shrimp & salmon in a refreshing gazpacho style sauce.

Served up in a martini glass with a jumbo prawn & olive garnish 10.99

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

Oyster Shooter

With cocktail sauce, parmesan cheese, pepper, parsley & lemon 3.99

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

Buffalo Tenders

Four breaded & fries chicken tenders, spicy style, served with bleu cheese dressing & celery sticks 9.99

Crispy Calamari

Served with our bold & tangy jalapeno yogurt dipping sauce & cocktail sauce 10.99

Popcorn Shrimp

Served with 2 dipping sauces: zingy chipotle-lime mayo & cocktail sauce 12.99

SOUPS & SALADS

Chuck's Waterfront Clam Chowder

"The best clam chowder in Santa Barbara"
Cup 4.99 Bowl 6.99

John's Lobster Bisque

Creamy bisque with succulent lobster and sherry
Cup 4.99 Bowl 6.99

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 & green bell peppers, and 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 3.00

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 Cheese Burger

All natural vegetarian garden burger topped with sharp cheddar cheese, lettuce, tomato & red onion on a toasted bun 11.99

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

STEAKS

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

"WHITE MEAT"

Hawaiian Chicken

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

Sweet & Sour Baby Back Pork Ribs

Half rack of slow cooked, charbroiled & basted
with tangy sweet and sour BBQ sauce,
served with spiced apples 17.99

ADD TO ANY ENTREE

Sautéed Sliced Mushrooms & Onions 2.00

Melted Stilton Bleu Cheese 2.00

Sweet Teriyaki Glaze 2.00

**Burgundy Black Peppercorn
Cream Sauce 2.00**

Chimichurri 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

Sweet & Sour Baby Back Pork Ribs

Half rack served with spiced apples 14.99

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, Bordeaux strawberry & 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

Get Free Stuff!

**It's easy! Just fill out a comment card
(your server will supply you with one),
and we'll send you our monthly
Food For Thought Flyer with a FREE Gift
Certificate, news about the restaurant, our
monthly quiz, the stupid joke of the month,
and a bunch of other stuff...and it's FREE!**

Who Else Wants FREE Gift Certificates!?!?!

**Earn FREE Gift Certificates while you
dine with us! Find out how-
please ask your server about our
"Royalty Rewards" program.
There's no charge to sign up, and no
limit to the number of FREE Certificates
you can earn!**

**18% Service charge May Be Added To
Parties Of Eight Or More.**

**Separate checks are available, please alert
your server when placing your order.**