

Chuck's

Waterfront Grill

STARTERS

FRESH PACIFIC OYSTERS ON THE HALF SHELL

3.00 each or 17.00 half dozen

AWARD WINNING – CLAM CHOWDER

Cup 7.50 Bowl 9.50
in Sourdough Bread Bowl 12.50

LOBSTER BISQUE

Creamy bisque with lobster & sherry
Cup 7.50 Bowl 9.50
in Sourdough Bread Bowl 12.50

CLASSIC CAESAR SALAD

Crisp chopped romaine lettuce, shaved
Parmesan cheese & homemade croutons 9.50

BEET SALAD

Mixed greens, beets, goat cheese, candied
walnuts, lemon vinaigrette 12.99

BURRATA

Heirloom tomatoes, cucumbers, arugula, lemon
vinaigrette, tomato jam, crostini 14.50

GRILLED ARTICHOKE

Chipotle-lime mayo & drawn butter 13.50

SAUTÉED CALAMARI

Tender calamari steak strips, baby field greens,
chipotle lime-mayo 15.50

CRAB CAKES

Wild-caught red crab, roasted red
pepper sauce with Asian slaw 15.99

TUNA TARTARE

Ginger, lemon, cucumber, arugula, guacamole,
& wontons 15.99

SUNSET DINNER SPECIALS

(Served Monday-Thursday 5-6:30)

FRESH PACIFIC ROCKFISH PICCATA

Lemon, butter, garlic, cream & capers. Linguine with veggies 14.50

The following include fresh vegetables & teriyaki rice:

HAWAIIAN CHICKEN

Boneless teriyaki marinated chicken breast grilled, pineapple 15.50

GRILLED FRESH SALMON

Butter & lemon 16.50

PRIME TOP SIRLOIN STEAK

7 oz. cut 17.50

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MAINS

BISTRO PLATES

FRESH PETITE GRILLED SALMON

4 oz Salmon, mixed greens, lobster bisque
20.50

PETITE FILET MIGNON

4 oz Filet, grilled sourdough, mixed greens,
lobster bisque 23.99

Add soup or salad 4.99

THE BURGER

White cheddar, arugula, bacon caramelized
onion jam, tomato, on local brioche bun,
& served with fries 14.99

FRESH PACIFIC ROCKFISH PICCATA

Lemon, butter, garlic, cream & capers.
Linguine with veggies 20.50

MUSHROOM RAVIOLI

Sherry garlic cream sauce 20.50

HAWAIIAN CHICKEN

9 oz. boneless teriyaki marinated chicken
breast grilled, pineapple, & teriyaki rice 22.50

CHUCK'S CIOPPINO

Crab claw, shellfish, calamari, fresh fish,
tomatoes, veggies, red pepper flakes,
Parmesan cheese, & herbs 24.99

SEARED SALMON

Roasted vegetables, orange & carrot reduction,
citrus creme fraiche 27.50

SEARED AHI

Fresh Ahi, sesame crusted & seared rare,
wasabi sauce, teriyaki rice, & Asian slaw 30.50

WATERFRONT CRUSTED HALIBUT

Panko & Sesame crusted, seared & baked, lobster
miso sauce, teriyaki rice, & Asian slaw 35.50

STEVE'S QUICK FIX

Prime top sirloin steak sandwich, open-faced
on toasted sourdough, blue cheese dressing,
lettuce, tomato, & baked potato 24.99

BEEF SHORT RIBS

braised for eight hours, red wine sauce, garlic
mashed potatoes, & seasoned vegetables 25.99

PRIME TOP SIRLOIN STEAK

7 oz. cut topped with blue cheese compound
butter, mashed potatoes, & roasted seasonal
vegetables 26.50

TERIYAKI RIBEYE STEAK

11oz. marinated in Chuck's teriyaki sauce,
mashed potatoes, & roasted seasonal vegetables
33.50

FILET MIGNON

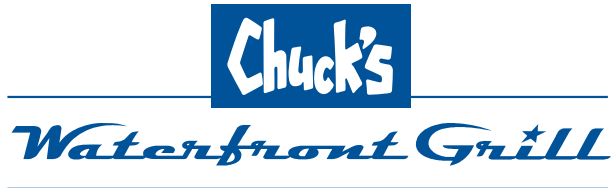
8 oz. cut with red wine sauce, garlic mashed
potatoes, & roasted seasonal vegetables 35.50

GRILLED LOBSTER TAIL

6 oz. Maine tail, drawn butter & lemon, twice
baked potato, & roasted vegetables 33.99

SIRLOIN & LOBSTER

7 oz. Prime Top Sirloin Steak & 6 oz. Lobster Tail,
twice baked potato, & roasted seasonal
vegetables 49.99



DRINKS

DRAFT BEERS

(10 oz) 5.00 (16 oz) 7.00 (22 oz) 9.00 (60 oz Pitchers) 22.00

DESCHUTES Mirror Pond Pale Ale (Bend, OR) 5.0% alc	MADE WEST IPA (Ventura) 7% alc	ENDLESS SUMMER Blonde Ale (S.B. County) 5.0% alc	FIRESTONE WALKER DBA (Paso Robles) 5.0% alc	PACIFICO Pilsner (Mexico) 4.5% alc	NITRO BEER Rotating tap Ask your server
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BOTTLE BEERS & SPECIALTY ITEMS

STONE Delicious IPA 12oz 7.7% alc (San Diego)	6.00
FIG MOUNTAIN Lizards Mouth Double IPA 9.2%	6.50
ENEGREN German Amber Valkyrie 12 oz 6.2% alc	6.00
SMOG CITY Coffee Porter 6.0% alc (L.A.)	6.00
HARD SELTZER (rotating flavor)	6.00
KOMBUCHA Flying Embers 16oz, 4.5% alc (Ventura)	7.00
BROOKS DRY CIDER 12oz 6.0% alc	6.00

SPECIALTY COCKTAILS

CHUCK'S FAMOUS MAI TAI Myers's Platinum Rum, Orange Curacao, our own Polynesian juice mix & a float of Myers's Dark Rum	11.00
CUTLER'S GERMAIN Cutler's Vodka, St. Germain, fresh lime juice, ruby red grapefruit juice & agave nector	11.00
APEROL SPRITZ Campo Viejo Cava Brut Reserva, Aperol & soda	11.00
CITRUS SPICY MARGARITA Ghost Tequila infused with ghost peppers & homemade sour	11.00
TITO'S POMEGRANATE MARTINI Tito's Handmade Vodka, Cointreau, fresh sour & pomegranate juice	11.00
HIBISCUS COOLER Aviation Gin, house "Hoobiscus" (Hibiscus) Syrup, lime juice, soda	11.00
WATERFRONT OLD FASHIONED Ron Zacapa 23 Aged Rum, Amaro di Angostura & Angostura Orange Bitters	13.00

WINES BY THE GLASS

WHITE

CHARDONNAY Endless Summer, 2016 (S.B. County)	9.00
CHARDONNAY Rusack, 2014 (S.B. County)	12.00
PINOT GRIGIO Ruffino, 2017 Veneto (Italy)	8.50
RIESLING Fess Parker, 2016 (S.B. County)	9.00
SAUVIGNON BLANC Brander, 2017 (Santa Ynez)	10.00
SAUVIGNON BLANC Brancott, 2016 (New Zealand)	9.00

SPARKLING

BRUT N.V. Roederer Estate (Anderson Valley)	11.00
BRUT ROSÉ Cava, Campo Viejo (Spain)	9.00
BRUT PRESTIGE N.V. Mumm (Napa Valley) (187.5ml)	14.00

RED

MERLOT Cannonball 2016 (Sonoma County)	9.00
PINOT NOIR Parker Station, 2016 (California)	9.00
PINOT NOIR Alma Rosa, 2014 (Santa Rita Hills)	12.00
SYRAH Chuck's, 2014 (Santa Ynez)	11.00
RED BLEND Rancho Sisquoc, 2016 (S.B. County)	10.00

RED ON TAP

CABERNET SAUVIGNON Old Soul, 2016 (Lodi, CA)	10.00
MALBEC Santa Julia Reserva, 2014 (Argentina)	10.00

ROSÉ

GRENACHE GRIS Curran, 2016 (S.B. County)	12.00
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DRAFT COFFEE

NITRO COLD BREW COFFEE (S.B.) Caribbean Coffee	5.00
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