

Chuck's

Waterfront Grill

STARTERS

FRESH PACIFIC OYSTERS ON THE HALF SHELL

3.00 each or 17.00 half dozen

AWARD WINNING – CLAM CHOWDER

New England style voted “Best Chowder”
at Santa Barbara Chowderfest
Cup 7.99 Bowl 9.99
in Sourdough Bread Bowl 12.99

LOBSTER BISQUE

Creamy bisque with lobster & sherry
Cup 7.99 Bowl 9.99
in Sourdough Bread Bowl 12.99

CLASSIC CAESAR SALAD

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

BRUSSELS SPROUTS

Sautéed and baked with crisp bacon,
apple cider gastrique 10.99

GRILLED ARTICHOKE

Chipotle-lime mayo & drawn butter 13.99

SAUTÉED CALAMARI

Tender calamari steak strips, baby field greens,
chipotle lime-mayo 15.99

CRAB CAKES

Wild-caught red crab, roasted red pepper sauce
with Asian slaw 16.99

SUNSET DINNER SPECIALS

(Served nightly from 5-6:30pm)

FRESH PACIFIC ROCKFISH PICCATA

Lemon, butter, garlic, cream & capers.
Linguine with veggies 14.99

The following include fresh vegetables & teriyaki rice:

HAWAIIAN CHICKEN

Boneless teriyaki marinated chicken breast
grilled, pineapple 15.50

FRESH BONELESS IDAHO TROUT

Butter & lemon 15.50

GRILLED FRESH SALMON

Butter & lemon 16.50

PRIME TOP SIRLOIN STEAK

7 oz. cut 17.50

(Any substitutions made to these plates will be an additional \$1.99)

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MAINS

BISTRO PLATES

FRESH PETITE GRILLED SALMON

4 oz Salmon, mixed greens, lobster bisque
20.99

PETITE FILET MIGNON

4 oz Filet, grilled sourdough, mixed greens,
lobster bisque 24.99

Add soup or salad 3.99 Add Twice Baked Potato 4.99

THE BURGER

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

FRESH BONELESS IDAHO TROUT

Butter & lemon, teriyaki rice, & fresh vegetables 17.99

FRESH PACIFIC ROCKFISH PICCATA

Lemon, butter, garlic, cream & capers. Linguini with veggies 20.99

SHRIMP LINGUINI

White wine, garlic, mushrooms, tomatoes, shallots, shaved Parmesan cheese 22.99

HAWAIIAN CHICKEN

9 oz. boneless teriyaki marinated chicken breast grilled, pineapple, & teriyaki rice 22.99

CHUCK'S CIOPPINO

Crab claw, shellfish, calamari, fresh fish, tomatoes, veggies, red pepper flakes, Parmesan cheese, & herbs 25.99

PRIME TOP SIRLOIN STEAK

7 oz. cut topped with blue cheese compound butter, mashed potatoes,
& roasted seasonal vegetables 26.99

SEARED AHI

Fresh Ahi, sesame crusted & seared rare, wasabi sauce, teriyaki rice, & Asian slaw 30.99

GRILLED LOBSTER TAIL

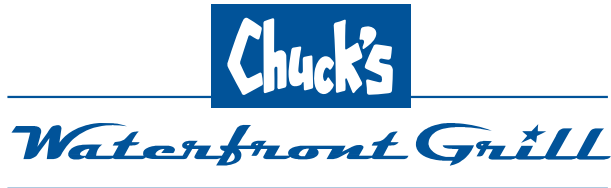
6 oz. Maine tail, drawn butter & lemon, twice baked potato, & roasted vegetables 34.99

WATERFRONT CRUSTED HALIBUT

Panko & Sesame crusted, seared & baked, lobster miso sauce, teriyaki rice, & Asian slaw 35.99

FILET MIGNON

8 oz. cut with red wine sauce, garlic mashed potatoes, & roasted seasonal vegetables 35.99



DRINKS

DRAFT BEERS

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

PACIFICO Pilsner (Mexico) 4.5% ABV	FIGUEROA MTN Mosaic Pale Ale (Buellton) 5.5% ABV	MADE WEST IPA (Ventura) 7% ABV	TELEGRAPH White Ale (Santa Barbara) 4.5% ABV	GOLDEN ROAD Mango Cart (Los Angeles) 4% ABV
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BOTTLE/CAN BEERS & SPECIALTY ITEMS

FIG MOUNTAIN Lizards' Mouth IPA (Can) 9.2%	6.50
FIRESTONE WALKER DBA 5.0%	6.00
FIRESTONE WALKER 805 Ale 4.7%	6.00
SIERRA NEVADA Pale Ale: 5.6%	6.00
STELLA ARTOIS Belgian Pilsner 5.2%	7.00
WHITE CLAW Hard Seltzer Grapefruit or Mango 5%	6.00
BROOKS Dry Cider 6.0%	6.00

ENDLESS SUMMER MARGARITAS 11.50

Made with our fresh house sweet and sour

CADILLAC: Hornitos, Orange Juice, Float of Grand Marnier

PASSION FRUIT: Hornitos, Passoa

SPICY: Ghost Habanero Infused Tequila

CHUCKS FAMOUS MAI TAIS 11.50

All prepared with our house made Polynesian juice

CHUCK'S FAMOUS: Myer's Platinum, Orange Curacao, & float of Dark Rum

COCONUT: Malibu Rum & Coco Lopez

HIBISCUS: Chuck's Famous with Hibiscus Syrup

HAWAIIAN MULE: Chuck's Famous with Ginger Beer

SIGNATURE COCKTAILS

CUTLER'S SALTED CARAMEL OLD FASHIONED 12.00
Cutler's 33 & Coffee Liqueur, Salted Caramel Syrup, Pecan Bitters

CUTLER'S PASSIONFRUIT MARTINI: 12.00
Cutler's Vodka, Passoa, Pineapple Juice, Orange Juice

WINES BY THE GLASS

WHITE

CHARDONNAY Endless Summer, 2018 (S.B. County)	9.00
CHARDONNAY S.B. Winery 2017 (S.B. County)	9.50
CHARDONNAY Rusack, 2016 (S.B. County)	12.00
PINOT GRIGIO Ruffino, 2017 Veneto (Italy)	8.50
RIESLING Fess Parker, 2017 (S.B. County)	9.00
SAUVIGNON BLANC Brander, 2017 (Santa Ynez)	10.00
SAUVIGNON BLANC Brancott, 2018 (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 S.B. Winery 2015 (Santa Rita Hills)	8.00
SYRAH Chuck's, 2016 (Santa Ynez)	11.00
RED BLEND Rancho Sisquoc, 2018 (S.B. County)	10.00

RED ON TAP

CABERNET SAUVIGNON Old Soul, 2016 (Lodi, CA)	10.00
PINOT NOIR J. Wilkes (Santa Maria Valley) 2016	12.00

ROSÉ

BRANDER ROSÉ Brander (S.B. County)	10.00
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DRAFT COFFEE

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

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