

Sea Galley Favorites

Jumbo Clam Strips \$15.50
Jumbo clam strips quickly deep fried.

Fish & Chips \$14.25
Our guests all time favorite.

Cod & Chips \$16.75
Hand cut & beer battered, English style.

Sole Almondine \$16.50
Grilled sole topped with hollandaise and almonds.

Lemon Pepper Cod \$16.50
Deep water cod filet seasoned with lemon pepper, then baked.

Calamari \$13.25
This delicacy is lightly breaded and deep-fried.

Halibut & Chips \$19.99
The prize of the ocean, breaded and deep-fried.

Oysters \$16.50
Lightly breaded and deep-fried or grilled.

NW Honey Salmon \$16.50
Pacific salmon prepared with honey butter.

Scallops \$18.99
Breaded and deep-fried to a golden bread.

Cajun Style Tilapia \$13.25
Tender Tilapia grilled with bold Cajun spices.

Sea Galley Select

San Juan Snapper \$18.25
Lightly breaded, dipped in egg, and grilled, topped with hollandaise sauce & sauted mushrooms.

Crab & Shrimp Tilapia \$14.25
Moist Tilapia stuffed with with crab & shrimp, baked to perfection & topped with hollandaise.

Stuffed Cod \$17.75
Cod filet baked with our crab and shrimp stuffing, topped with hollandaise sauce.

Baked Salmon \$17.25
Salmon filet baked in wine and butter.

Baked Halibut \$25.25
Halibut filet baked in wine and butter.

Halibut Neptune \$25.25
Baked halibut topped with our crab and shrimp stuffing and hollandaise.

Golden Shrimp \$14.25
Golden shrimp in our own special breading.

Jumbo Coconut Prawns \$19.99
Jumbo prawns deep fried with a sweet coconut batter.

Gulf Shrimp \$15.25
Gulf shrimp, sauteed with vegetables or deep-fried.

Gulf Prawn Skewers \$21.49
Jumbo prawns lightly marinated and broiled.

Jumbo Prawns \$18.49
Jumbo prawns sauteed with vegetables or deep-fried.

Prawns Alfredo \$18.75
Jumbo prawns sauteed in garlic cream sauce.

Add a half pound slice of Prime Rib to any meal for only \$8.99

Seafood Combinations

Shrimp Trio \$17.50

Golden shrimp, deep-fried gulf prawns
and sauteed gulf shrimp

Fish & Gulf Prawns \$14.25

Deep-fried filets of fish and gulf prawns.

Triple Fish Platter \$15.25

Filets of fish, gulf prawns and clam strips.

Harvest of the Sea \$20.50

Filets of fish, gulf prawns, scallops,
oysters and jumbo clam strips.

Fried Combo \$25.50

Prawns, scallops, and Alaskan snow crab.

Neptune Combo \$22.50

Gulf prawns, oysters, scallops
and clam strips.

Steamed Clams & Crab Legs \$21.50

1/2 pound of fresh clams and 1/2 pound of Snow crab legs
steamed to perfection.

Top Sirloin & Gulf Prawns \$20.25

*Top Sirloin &
Snow Crab* \$24.99

Prime Rib & Gulf Prawns \$22.99

*Prime Rib &
Snow Crab* \$27.99

Oven Baked Combinations

Halibut & Scallops \$25.49

Baked halibut plus lemon-pepper
seasoned scallops.

*Salmon &
Lemon-Pepper Gulf Shrimp* \$18.50

The pride of the Northwest.

Prawns & Scallops \$17.50

Sauteed with fresh vegetables &
our special lemon pepper seasoning.

Halibut & Jumbo \$28.99

Skewered Prawns

Baked to perfection and seasoned with
a blend of herbs.

*Cod with Scallops
& Gulf Shrimp* \$20.99

Delicate cod, baked with scallops and
shrimp in a buttery wine sauce.

Reminder: There is a potential health risk consuming raw or undercooked meats, seafoods, or eggs.

All dinner entrees include your choice of All You Can Eat Salad Bar, Clam Chowder, Shrimp Caesar, or Bay Shrimp Cocktail.
Plus... your choice of Rice Pilaf, French Fries, Garlic Mashed Potato, Baked Potato or Fresh Steamed Veggies.

Pasta

Top Sirloin Steak Pasta \$18.50
Strips of sirloin steak and fresh sauteed veggies
in a seasoned Alfredo sauce over fettuccine.

Chicken Fettuccine \$16.50
Strips of fresh chicken breast, sauteed fresh vegetables
in a creamy Alfredo sauce over fettuccine.

Shrimp Primavera \$16.25
Loaded with baby shrimp, and sauteed fresh
vegetables tossed in a creamy Alfredo sauce
and served over pasta

Seafood Fettuccine \$16.99
Shrimp, scallops and Alaskan fish sauteed
with fresh vegetables in a creamy Alfredo sauce
and served over fettuccine.

Chicken

Teriyaki Chicken \$13.75
A marinated skinless chicken breast
broiled over an open flame.

Yakima Chicken \$10.99
Fried chicken strips dipped in egg
and coated with a mild spicy batter.

Chicken Parmesan \$15.25
Grilled chicken breast topped with marinara
sauce and mozzarella cheese, then baked.

Chicken Neptune \$15.75
Boneless breast of chicken filled with our crab
and shrimp stuffing, topped with hollandaise.

Sea Galley's Famous Prime Rib

Specially seasoned, slow roasted, served with au jus
Horseradish sauce available upon request.

1/2 Pound \$20.50

3/4 Pound \$25.50

Full Pound \$29.99

Rib Eye (10oz) \$22.99
Grilled to perfection

All of our Steaks and Prime Rib are available with
sauteed mushrooms .99 extra.

Hot Off the Broiler

Top Sirloin \$18.75
Lightly seasoned and broiled over an open flame.

Steak Neptune \$22.50
Top sirloin covered with our crab and
shrimp stuffing, topped with hollandaise.

12oz. New York Steak \$22.50
Tender & juicy USDA Choice, this steak's a hit.

8oz Filet Mignon \$24.50
USDA Choice, Hand cut, bacon wrapped.

Market Selections

Please ask your server for today's catch. All selections are subject to availability.

Fresh Fish of the Day
Fresh Steamer Clams
Alaskan Snow Crab

Dungeness Crab
Alaskan King Crab
Crab Trio

Lobster
Steak & Lobster
Prime Rib & Lobster

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Sea Galley Beverages

Cooling Off Drinks

- Alabama Slammer* \$6.75
Take a trip south with southern comfort, Amaretto Gin, Sloe Gin, with orange & pineapple juices.
- A-Lot-A-Coloda* \$6.00
Strawberries, rum, pineapple juice & coconut, blended.
- Cadillac Margarita* \$6.50
Cuervo Gold, triple sec, lime juice & sweet & sour, blended with a float or orange liquor on top.
- Maui Wowie* \$6.00
Tropical delight, Midori & Malibu rum mixed with orange and pineapple juices.
- Raspberry Brownie* \$5.25
Black raspberry liquor, dark creme de cacao & cream. A liquid delight!
- Galley Martini's & Manhattans* \$6.50
- Fuzzy Navel* \$5.25
Peach Schnapps & orange juice.

Warming Up Drinks

- Aleution Coffee* \$6.50
Kaluha, Tia Maria and Amaretto
- Ski Lift* \$5.25
Peppermint Schnapps & hot cocoa.
- Coffee Nudge* \$6.25
Brandy, coffee liquor & creme de cacao in rich coffee.
- Hot Buttered Rum* \$6.25
Meyers & white rums with our own homemade butter rum batter.
- Hot Apple Pie* \$6.00
Tuaca and hot cider topped with cream and cinnamon.
- Pirate's Pleasure* \$6.50
Hi-jack the tropical flavors of Orange liquor and dark rum with butter, brown sugar cinnamon and nutmeg.
- Shipwreck Coffee* \$6.50
Butterscotch Schnapps, coffee liquor, Irish cream and coffee topped with whipping cream.

Sea Galley Desserts

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| <i>Apple Crunch Sundae</i> | \$5.25 | <i>Carrot Cake</i> | \$5.50 |
| <i>Mudd Pie</i> | \$5.25 | <i>Ice Cream</i> | \$4.25 |
| <i>New York Style Cheesecake</i> | \$4.99 | • Vanilla | |
| <i>Strawberry Cheesecake</i> | \$5.25 | • Sherbert | |
| | | • Cookies & Cream | |
| | | • Mocha Almond Fudge | |

visit us online at seagalley.com

Sea Galley Appetizers

Jumbo Clam Strips \$8.25
Jumbo clam strips lightly breaded and deep fried.

Deep Fried Zucchini \$5.25
Served with ranch dressing.

Stuffed Mushrooms \$7.99
Baked with crab and shrimp stuffing topped with hollandaise.

Calamari Aioli \$6.25
Lightly breaded, deep-fried and served with Aioli sauce.

Deep Fried Cheese \$7.25
Deep-fried mozzarella sticks, served with marinara sauce.

Bay Shrimp Cocktail \$6.25
Petite shrimp served with cocktail sauce and lemon.

Potato Skins \$8.25
Half order \$6.25
Baked with cheddar cheese, topped with bacon and green onions, served with sour cream.

Fried Sampler \$7.75
Mozzarella cheese, zucchini and mushrooms lightly breaded and deep-fried.

Add All You Can Eat Salad \$6.50
Bar To Any Appetizer
Sorry - no sharing

Soups & Salad Bar

All You Can Eat Salad Bar \$9.99
Sorry - no sharing

All You Can Eat Soup \$10.99
& Salad Bar
Sorry - no sharing

Clam Chowder Cup \$2.99
Bowl \$5.25

Prime Rib Soup Cup \$2.99
Bowl \$5.25

Buffalo Wings \$7.50
A half-pound of buffalo wings, Spicy deep fried and crunchy

Jumbo Prawn Cocktail \$9.25
Chilled jumbo prawns served with cocktail sauce and lemon.

Galley Sampler \$9.25
Deep-fried tempura prawns, calamari and jumbo clam strips.

Nachos Grande \$9.25
Half Order \$7.25
Tortilla chips topped with chili, tomatoes, olives, jalapenos and melted cheddar cheese.

Fresh Steamer Clams \$9.25
Fresh Steamer clams with butter & lemon.

Crab & Shrimp Quesadillas \$9.25
Flour tortilla filled with crab, shrimp, cheddar cheese, tomatoes, and green onions.

Halibut Nuggets \$14.25
Tender halibut chunks dipped in beer batter and deep fried.

Galley Salads

Shrimp Caesar Salad \$9.75
A SeaGalley favorite..

Salmon Caesar \$10.25
Chunks of blackened or grilled salmon served over a Caesar salad.

Sauteed Seafood Salad \$10.25
Shrimp, scallops, fish and fresh veggies, sauteed in a tangy bacon dressing over fresh romaine. (no half size)

Dungeness Crab Louie \$17.25
Half order \$12.50
Same as our Shrimp Louie, but with Succulent crab.

Shrimp Louie \$9.25
Tender shrimp, cheese, egg, and fresh vegetables, on a bed of crisp lettuce.

California Chicken Caesar \$10.75
Chicken Caesar salad with sliced avocados.