



NAUTICAL COWBOY

FOR THE TABLE

BRUSCHETTA
Tomato, Toast Points, Pesto, Parmesan, Balsamic 10

GRILLED ARTICHOKE
Lemon Butter, Chipotle Aioli 12

COCONUT SHRIMP
Orange Marmalade 13

AHI WONTONS
Ahi Tuna, Mango Salsa 13

CALAMARI
House Made Cocktail Sauce 13

STEAM MANILLA CLAMS 15

STEAMED MEDITERRANEAN MUSSELS 15

HAND CUT FRIES
Plain or Sweet Potato 8

CRISPY LOADED POTATO SKINS
Cheddar, Bacon, Green Onion, Sour Cream, Salsa 12

MAC N' CHEESE
Homemade Cheese Sauce, Cavatappi Noodle, Diced Bacon 12

OYSTERS

OYSTERS ON THE HALF SHELL
House Cocktail Sauce, Vinaigrette
Single 3.5 Half Dozen 17 Dozen 34

GRILLED OYSTERS
Garlic & Butter
Trio 10.50 Half Dozen 18.25

SLIDERS

BRAISED LAMB
Kale Slaw, Bleu Cheese Dressing, Strawberry Sauce, Brioche 13

PULLED PORK
Apple Slaw, Braised Pork, House BBQ Sauce, Brioche 13

PRIME RIB
Horseradish Cream, Swiss Cheese, Au Jus, Caramelized Onion 15

SOUP

CLAM CHOWDER
Smoked Paprika, House Croutons 7/12

THREE BEAN CHILI
Served with cornbread 3/6

SALADS

**add chicken +5, shrimp +5, salmon +6, steak +6,
bacon +1.5, avocado +2**

HOUSE SALAD
Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons 8/10

CAESAR SALAD
Parmesan Crisp, Chopped Romaine, Spanish Anchovies, Croutons 12

DUNGENESS CRAB CAESAR SALAD 15

ICEBERG WEDGE
Avocado, Ranch, Tomato, Bacon, Onion, Bleu Cheese Crumbles 14

BEET SALAD
Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Orange Segments, Balsamic 14

SEARED AHI TUNA SALAD
Sushi Grade Ahi Tuna, Spring Mix, Fingerling Potatoes, Green Beans, Hard Boiled Egg, Kalamata Olives, Capers, Pesto Vinaigrette 16

TACO SALAD
Tortilla Shell, Re-fried Beans, Ground Beef, Lettuce, Tomato, Onion, Black Olive, Shredded Cheddar, Salsa, Crème Fraîche, Cilantro 15

VEGETARIAN

BLACK BEAN BURGER
Lettuce Tomato, Onion, 1000 Island, Brioche, Pickle Spear, Hand Cut Fries 13

PASTA PRIMAVERA
Marinara, Mushroom, Brussels Sprouts, Broccolini, Asparagus, Green Bean Capers, Parmesan, Garlic Bread 16

18% gratuity included for parties of 6 or more. \$2 charge for split plates. \$20 Corkage.

www.NauticalCowboy.com

805-461-5100

BURGER

All Burgers are Served on a Back Porch Bakery Brioche Bun and Come with a Pickle Spear and Hand Cut Fries

HAWAIIAN CHICKEN SANDWICH
Bacon, Swiss cheese, Pineapple and BBQ Sauce 14

FISH (SEASONAL) BURGER
Lemon-Caper Aioli, Lettuce, Tomato, Onion 16

CARLTON CHEESEBURGER
Cheddar, 1,000 Island, Lettuce, Tomato, Onion 16

BISON BURGER
Chipotle, Lettuce, Tomato, Onion, Cheddar 16

PASTA

CHICKEN ALFREDO
Grilled Chicken Breast, Fettuccine, Tomato, Broccoli, Mushroom, Green Onion, Garlic Bread 24

SHRIMP SCAMPI
Angel Hair Pasta, Shrimp, Caper, Tomato, Garlic, White Wine Lemon Garlic Sauce, Garlic Bread 26

CLAMS & LINGUINE
Steamed Clams, Spanish Chorizo, White Wine Lemon Garlic Sauce, Blistered Tomato, Garlic Bread 24

BUTTERNUT SQUASH RAVIOLI
Sage cream with toasted Pinenuts 24

SEAFOOD

LOBSTER TAIL (COLD WATER EAST COAST)
Wild Rice and Asparagus 60

SEARED SCALLOPS
Citrus Caviar, Blood Orange Beurre Blanc, Wild Rice, Baby Carrot 28

SEARED AHI TUNA STEAK
Wasabi Aioli, Asparagus, Garlic Mashed Potatoes 32

SALMON PICATTA
Seared Salmon, Lemon Caper Beurre Blanc, Fingerling Potato, Sauteed Brussels Sprouts, 28

CHILEAN SEA BASS
Black-Bean Salsa, Broccoli, Wild Rice 36

GRILLED SWORDFISH
Wild Rice, Broccoli & Herbed Cream Sauce & Toasted Pinenuts 28

PETRALE SOLE
Pan Fried in Lemon Caper Beurre Blanc Wild Rice and Asparagus 32

CIOPPINO
Crab, Mussels, Clams, Shrimp, Scallops, Red Snapper Served with Garlic Bread 26

GRILL ENTREES

All Grille Entrees Come With Your Choice of One Starch Side and One Vegetable Side

STARCH	VEGETABLE
Baked Potato (with Butter, Sour Cream & Chives)	Asparagus
Garlic Mashed Potatoes	Baby Carrots
Hand Cut Fries	Broccoli
Wild Rice	Brussels Sprouts
	Chili Lime Corn
	Green Beans

FARM GRILL

OVEN ROASTED CHICKEN BREAST
Brined With Luponon Distortion 22

RACK OF LAMB
Raspberry Gastrique 31

BONE-IN PORK CHOP
Apple Cider Glaze, Fried Shallots 24

RIB GRILL

BIG D'S BEEF RIBS
Seared and slow cooked beef ribs, hand rubbed seasoning, Big D's BBQ Sauce
Three Ribs 21 Five Ribs 28

COWBOY BABY BACKS
Slow Cooked Pork Ribs, Secret Rub Seasoning, Molasses BBQ Sauce
Half Rack 19 Full Rack 29

SHORT RIBS
Slow cooked for 8 hours
Mashed Potatoes and baby carrots 26

BEEF GRILL

add Shrimp Skewer For \$5
add Lobster Tail for \$25

BACON-WRAPPED FILET MIGNON
Red Wine Demi Glace 31

PRIME CUT TOP SIRLOIN (BASEBALL CUT)
Blackened, Bleu Cheese Crumbles 28

PRIME CUT NEW YORK STEAK
Chive Butter 41

RIB-EYE
Wild Mushrooms 36

BONE-IN PORTERHOUSE
Foie Gras Butter 34

T-BONE STEAK, 20-OZ
Pico de Gallo 31

TOMAHAWK PRIME RIB-EYE STEAK, 32-OZ
Demi-Glaze, (serves two) 60