



NAUTICAL COWBOY

FOR THE TABLE

BACON WRAPPED DATES (6)
Stuffed with Goat Cheese **10**

BRUSCHETTA

Tomato, Toast Points, Pesto, Parmesan, Balsamic 10

CARLTON HAND CUT FRIES
cut daily 8

GRILLED ARTICHOKE

Lemon Butter, Chipotle Aioli 12

COCONUT SHRIMP

Orange Marmalade 13

FRIED CALAMARI

House Made Cocktail Sauce 13

STEAMED MANILLA CLAMS

White Wine-Garlic Broth, Lemon, Garlic Bread 14

STEAMED MEDITERRANEAN MUSSELS

White Wine-Garlic Lemon Butter Broth, Garlic Bread 14

CRISPY LOADED POTATO SKINS

Cheddar, Bacon, Green Onion, Sour Cream, Salsa 12

JUMBO SHRIMP COCKTAIL

House Made Cocktail Sauce 12

OYSTERS

OYSTERS ON THE HALF SHELL

House Made Cocktail Sauce, Vinaigrette

Single 3.5 Half Dozen 17 Dozen 34

OYSTERS ROCKEFELLER

Six baked Oysters topped with Spinach, Shallots, Bacon and Hollandaise 19.50

SLIDERS

LOBSTER SLIDER **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 8.50/13

LITTLE JOE'S MINESTRONE

Served with Saltine Crackers 7/11

SALMON BISQUE **8.50/13**

SALADS

HOUSE SALAD

Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons 8

CAESAR SALAD

Parmesan Crisp, Chopped Romaine, Spanish Anchovies, Croutons 12

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

DUNGENESS CRAB CAESAR SALAD

Fresh Dungeness Crab 15

SEARED AHI TUNA SALAD

Ahi Tuna, Spring Mix, Fingerling Potatoes, Green Beans, Hard Boiled Egg, Kalamata Olives, Capers, Pesto Vinaigrette 16

SALMON CLUB SALAD

Mixed Greens, Bacon, Tomatoes, Red Onions, Lemon Vinaigrette, Lemon Ranch 21

VEGETARIAN

GRILLED VEGGIE PLATE

Grilled Seasonal Vegetables 12

BLACK BEAN BURGER

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

SPINACH PAPPARDELLE PASTA PRIMAVERA

House made fresh Spinach Pasta with Free Ranged Chicken Eggs, Mushroom, Brussels Sprouts, Asparagus, Artichoke Hearts, Green Bean, Capers, Cherry Tomatoes, Parmesan & Garlic Bread - Tossed with a garlic olive oil. 16

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

2.75% added for minimum living wage increase for employees

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 Fresh Hand Cut Fries

HAWAIIAN CHICKEN SANDWICH

Bacon, Swiss cheese, Pineapple and BBQ Sauce 14

FISH (SEASONAL) BURGER

Lemon-Caper Aioli, Lettuce, Tomato, Onion 16

DELICIOUS CARLTON BACON 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, Mushroom, Green Onion, Garlic Bread 24

SHRIMP SCAMPI

House Made Fresh Angel Hair Pasta, Shrimp, Caper, Tomato, Garlic, White Wine Lemon Garlic Sauce, Garlic Bread 26

CLAMS & NERO SQUID INK LINGUINE

House made Fresh Pasta made with Local Free Range Chicken Eggs, 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 66

SEARED DIVER SCALLOPS

Caviar, Citrus Beurre Blanc, Wild Rice, Baby Carrot 30

SEARED AHI TUNA STEAK

Wasabi Aioli, Asparagus, Garlic Mashed Potatoes 28.99

SALMON PICATTA (ORA KING SALMON) NEW ZEALAND

Seared Salmon, Lemon Caper Beurre Blanc, Fingerling Potato, Sauteed Brussels Sprouts 30

CHILEAN SEA BASS

Black-Bean Salsa, Asparagus, 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 30.95

CIOPPINO

Crab, Mussels, Clams, Shrimp, Scallops, Red Snapper Served with Garlic Bread 25.99

GRILL ENTREES

All Grill Entrees Come With Your Choice of Two Sides

**Baked Potato (Butter, Sour Cream & Chives)
Garlic Mashed Potatoes
Hand Cut Fries
Wild Rice**

**Asparagus
Baby Carrots
Brussels Sprouts
Chili Lime Corn
Green Beans**

FARM GRILL

**SLOW ROASTED CHICKEN BREAST
Brined With Luponic Distortion IPA 22**

**GRILLED HERBED RACK OF LAMB
Mint Jelly 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

ALL CUTS CHOICE OR PRIME

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

FILET MIGNON WITH DUNGENESS CRAB OSCAR
Served with asparagus 36

BACON-WRAPPED FILET MIGNON

Red Wine Demi Glace 31

BONE-IN FILET MIGNON- 10 OZ.

Bernaise Sauce 46

PRIME CUT TOP SIRLOIN (BASEBALL CUT)

Blackened, Bleu Cheese Crumbles 29.99

PRIME CUT NEW YORK STEAK

Chive Butter 41

RIB-EYE

Wild Mushrooms 36

BONE-IN PORTERHOUSE 24 OZ

Chive Butter 49.95

TOMAHAWK PRIME RIB-EYE STEAK, 32-OZ

Demi-Glaze, (serves two) 60

BONE-IN PORTERHOUSE 50 OZ.

**Pico de Gallo, Served Family Style (cut and sliced on the bone for easy serving)
Serves 2 to 6 Persons 99.50**