

GULFSTREAM

Est. January 25, 1999 Newport Beach

OYSTERS FROM THE NORTH PACIFIC

*shucked to order and
served on the half shell*

½ DOZEN 18 | DOZEN 34

- HEAVENLY BISCUITS “worth the wait” (2,4 or 6) 3/4/5
BURRATA ON TOAST *with roasted tomatoes and fresh herbs* 15
GULFSTREAM DIPS *hummus, guacamole or trout dip* 6 EA
SEAFOOD COCKTAIL *with jumbo lump crab, shrimp & snapper* 15
CHILLED JUMBO SHRIMP *cocktail & rémoulade sauces (4 or 6)* 21/27
HOME SMOKED SALMON *chef's dressing, toasts* 18
FRIED OYSTERS *served with cowboy vinaigrette* 17

GRILLED ARTICHOKE *gone for the season! We grill only true Red Label heirloom artichokes from Castroville, CA. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

SANDWICHES & SALADS

- CHEESEBURGER *freshly ground chuck steak, served all the way on a toasted bun* 18
GULFSTREAM HOUSE SALAD *field greens, tomato, chopped egg, rustic croutons* 9
CASHEW KALE SALAD *with sesame miso vinaigrette* 9
WHOLE LEAF CAESAR SALAD *crisp romaine, rustic croutons, Reggiano* 15 (add crispy oysters +8)
ICEBERG WEDGE & DANISH BLUE CHEESE *vine-ripe tomatoes, warm beets (add bacon, no charge)* 16
CHOPPED VEGETABLE SALAD *avocado, beets, grapes, chopped egg, macadamia nuts, fresh herbs* 20

ENTRÉES

- NEW ORLEANS BARBECUE SHRIMP *served with basmati rice and griddled toast* 31
ROTISSERIE CHICKEN *herb roasted with pan juices and mashed potatoes (limited availability)* 25
TRUE DOVER SOLE *lightly breaded and pan-fried, served with dill tartar (Thurs - Sat only) AQ*
Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.
Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.
VINCE'S FRIED SHRIMP *with cocktail and rémoulade sauces, served with coleslaw* 27
SEARED TUNA STEAK *pan-seared #1 ahi tuna, firecracker ponzu, vine-ripened tomatoes and coleslaw* 28
SCOTTISH SALMON *roasted on a cedar plank OR pan roasted and finished with white wine* 30
JUMBO LUMP CRAB CAKES *Pommery mustard sauce and coleslaw* 38
PACIFIC RED SNAPPER *with rock shrimp, zydeco sauce and mashed potatoes and coleslaw* 34
MUSTARD BARBECUE BEEF RIBS *fall-off-the-bone tender, with shoestring fries and coleslaw* 29
RUTHERFORD RIB-EYE *served with thick sliced tomatoes and blue cheese* 50
'THE DUKE' FILET MIGNON *USDA prime center-cut tenderloin, with mashed potatoes and broccoli* 46

SIDES

- RAINBOW SWISS CHARD 7 • HEIRLOOM CAULIFLOWER 7 • COLESLAW 7
BROCCOLI WITH REGGIANO 7 • SHOESTRING FRENCH FRIES 6 • VERY WILD RICE 7

AFTER DINNER

- HOUSE-MADE HOT FUDGE SUNDAE 12 • TRES LECHES 12 • LEMON MERINGUE PIE 12



We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared “medium well” or above. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!

please no cell phones in the dining room • split plate charge \$5