

# 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  
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* 17  
FRIED OYSTERS *served with cowboy vinaigrette* 16

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

- AHI TUNA BURGER *pan-seared with louie sauce on a homemade bun* 19  
CHEESEBURGER *freshly ground chuck steak, served all the way on a toasted bun* 17  
GULF COAST STYLE FISH SANDWICH *crispy grouper, slaw & pickles, with a field greens salad* 19  
*Sandwiches are served with your choice of hand-cut shoestring fries, creamy coleslaw or very wild rice*

## SALADS

- GULFSTREAM HOUSE SALAD *field greens, tomato, chopped egg, rustic croutons* 8  
CASHEW KALE SALAD *with sesame miso vinaigrette* 9  
WHOLE LEAF CAESAR SALAD *crisp romaine, rustic croutons, Reggiano* 14 *(add crispy oysters +8)*  
ICEBERG WEDGE & DANISH BLUE CHEESE *vine-ripened tomatoes, warm beets (add bacon, no charge)* 15  
CRAB CAKE SALAD *mixed greens, Star Ruby grapefruit, avocado, Champagne vinaigrette (limited)* 26  
CHOPPED VEGETABLE SALAD *avocado, beets, grapes, chopped egg, macadamia nuts, fresh herbs* 19

## ENTRÉES

- HARDWOOD GRILLED TROUT *Cajun seasoned, served with coleslaw* 26  
PAN-FRIED FISH *with coleslaw, vine-ripened tomatoes and dill tartar sauce* 25  
VINCE'S FRIED SHRIMP *with cocktail and rémoulade sauces, served with coleslaw* 25  
SEARED TUNA STEAK *pan-seared #1 ahi tuna, firecracker ponzu, vine-ripened tomatoes and coleslaw* 26  
SCOTTISH SALMON *roasted on a cedar plank OR pan roasted and finished with white wine* 29  
ROTISSERIE CHICKEN *herb roasted with pan juices and very wild rice (limited availability)* 22  
MUSTARD BARBECUE BEEF RIBS *fall-off-the-bone tender, with shoestring fries and coleslaw* 24  
'THE DUKE' FILET MIGNON *hand selected USDA prime center-cut tenderloin, served with mixed greens* 38

## SIDES

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



*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*