

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, house-smoked trout 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*
GRILLED ARTICHOKEs *with rémoulade (limited availability) 15*
FRIED OYSTERS *served with cowboy vinaigrette 16*

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-ripe 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

HEIRLOOM CAULIFLOWER 7 • COLESLAW 7 • SAUTÉED BROCCOLINI WITH REGGIANO 7
SHOESTRING FRENCH FRIES 6 • RAINBOW SWISS CHARD 7 • 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