

GULFSTREAM

Est. January 25, 1999 Newport Beach

OYSTERS FROM THE NORTH PACIFIC

*shucked to order and
served on the half shell**

½ DOZEN 20

- HEAVENLY BISCUITS *"worth the wait"* (2,4 or 6) 3/4/5
CHILLED JUMBO SHRIMP *cocktail & rémoulade sauces* (4 or 6) 21/27
SEAFOOD COCKTAIL *with jumbo lump crab, shrimp & avocado* 16
HOME SMOKED SALMON *chef's dressing, toasts* 18
FRIED OYSTERS *served with cowboy vinaigrette* 17
HOUSE-MADE HUMMUS *with toasted ciabatta* 8
GUACAMOLE *with warm, hand-cut tortilla chips* 8
SMOKED TROUT DIP *served with crackers* 8
DIP TRIO *all three dips with our own toasted ciabatta* 18

GRILLED ARTICHOKEs *limited availability! We grill only true Red Label heirloom artichokes from Castroville, CA. These unique plants yield artichokes of superior flavor and meatiness. AQ*

SANDWICHES & SALADS

- CHEESEBURGER *freshly ground chuck steak, served all the way on a toasted bun** 20
GULFSTREAM HOUSE SALAD *field greens, tomato, chopped egg, rustic croutons* 9
CASHEW KALE SALAD *with sesame miso vinaigrette* 10
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)* 27
VINCE'S FRIED SHRIMP *with cocktail and rémoulade sauces, served with coleslaw* 26
SEARED TUNA STEAK *pan-seared #1 ahi tuna, firecracker ponzu, vine-ripened tomatoes and coleslaw** 30
CEDAR PLANK ROASTED SALMON *with creole mustard butter, mashed potatoes and coleslaw* 32
JUMBO LUMP CRAB CAKES *Pommery mustard sauce and coleslaw* 38
PACIFIC SNAPPER *with rock shrimp, zydeco sauce and mashed potatoes and coleslaw (limited)* 34
MUSTARD BARBECUE BEEF RIBS *fall-off-the-bone tender, with shoestring fries and coleslaw* 30
RUTHERFORD RIB-EYE *served with thick sliced tomatoes and blue cheese** 52
'THE DUKE' FILET MIGNON *USDA prime center-cut tenderloin, with mashed potatoes and broccolini** 46
TRUE DOVER SOLE *lightly breaded and pan-fried, served with tartar sauce (Thurs - Sat only) AQ*
Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile.

SIDES

- RAINBOW SWISS CHARD 8 • HEIRLOOM CAULIFLOWER 8 • COLESLAW 8
BROCCOLINI WITH REGGIANO 8 • SHOESTRING FRENCH FRIES 7 • VERY WILD RICE 8

AFTER DINNER

- HOUSE-MADE HOT FUDGE SUNDAE 12 • TRES LECHES 14 • LEMON MERINGUE PIE 14



*We take pride in preparing our food from scratch every day. Some items may have limited availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies please alert us as not all ingredients are listed. Enjoy your time with us. Bon Appétit!*

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