



When completed in 1872, Stearns Wharf became the longest deep-water pier between Los Angeles and San Francisco. Named for its builder, local lumberman John P. Stearns, the wharf served the passenger and freight shipping needs of California's South Coast for over a quarter century. During December 1878, storms destroyed and washed away more than 1,000 feet of the wharf.

The "anchor" of this famous pier is one of Santa Barbara's most popular eateries, the Harbor Restaurant. The 150-year-old pier was a working pier from its infancy. It housed the Santa Barbara Yacht Club in 1929, and the pier's first restaurant opened in 1941, which was owned by famous actor and nearby San Ysidro Ranch owner, Ronald Colman. Colman sold the restaurant to another famous actor, James Cagney, who later sold the restaurant to the Castagnola family in 1955. Stearns Wharf stands today as Santa Barbara's most visited landmark. The Harbor Restaurant and Stearns Wharf were destroyed by a fire in 1971 and were rebuilt in 1981, during which the Williams family operated the Harbor Restaurant, until selling to its current owner in 1988.

Relax and enjoy one of Santa Barbara's treasures - the Harbor Restaurant on Stearns Wharf.

WINES BY THE GLASS

WHITE

SPARKLING	\$11
Kenwood Cuvee Brut	
CHARDONNAY	\$11
Seaglass, Santa Barbara County	
CHARDONNAY	\$12
Santa Barbara Winery, Santa Barbara	
CHARDONNAY	\$14
Qupe, Santa Ynez Valley	
WHITE ZINFANDEL	\$9
Beringer, California	
RIESLING	\$10
Chateau Ste. Michelle, Washington	
SAUVIGNON BLANC	\$12
Santa Barbara Winery, Santa Barbara	
SAUVIGNON BLANC	\$13
Summerland, Santa Barbara	
PINOT GRIGIO	\$10
Estancia, California	
PINOT GRIGIO	\$12
Ferrari Carano, Sonoma County	
ROSE	\$10
Listel, France	

RED

SYRAH	\$12
Summerland, Santa Barbara County	
SYRAH	\$13
Qupe, Santa Ynez Valley	
PINOT NOIR	\$12
Wild Horse, Central Coast	
PINOT NOIR	\$14
Meiomi, Central Coast	
MERLOT	\$10
Firestone, Santa Ynez Valley	
MERLOT	\$11
Summerland, Santa Barbara	
ZINFANDEL	\$10
Ravenswood, Sonoma County	
CABERNET SAUVIGNON	\$11
Paso Creek, Paso Robles	
CABERNET SAUVIGNON	\$12
Wild Horse, Central Coast	
RED BLEND	\$10
Dead Bolt, California	



SPECIALTY MARTINIS

CAJUN MARTINI \$13.95
Absolut Peppar Vodka, Dry Vermouth
& peppers

LEMON DROP \$13.95
Absolut Citron Vodka & fresh lemon
in a sugar rimmed glass

BELLINI \$13.95
Absolut Vodka & Peach Schnapps

NEGRONI \$13.95
Gin, Sweet Vermouth & Campari
Garnished with a lemon twist

MANHATTAN \$13.95
Makers Mark & Sweet Vermouth
Garnished with a maraschino cherry

POMEGRANATE MARTINI \$13.95
Absolut Citron Vodka, Pomegranate Liqueur,
POM & Triple Sec

APPLETINI \$13.95
Absolut Vodka & Apple Schnapps Garnished with a
maraschino cherry

COSMOPOLITAN \$13.95
Absolut Vodka, Citronage,
cranberry juice & lime

DIRTY MARTINI \$13.95
Cutlers Santa Barbara Vodka, Dry Vermouth
& a splash of olive juice

ROB ROY \$13.95
Chivas Scotch & Sweet Vermouth with a dash of
bitters Garnished with a maraschino cherry

SPECIALTY COCKTAILS

CLASSIC GIN & TONIC \$13.95
Cutlers Santa Barbara Gin, Fever Tree Tonic & lime

MOSCOW MULE \$13.95
Beluga Russian Vodka, Fever Tree Ginger Beer
& a squeeze of fresh lime

LAVA FLOW \$11.95
Cruzan Rum, Coconut, ice cream & a Chambord float

THE HARBOR MARY \$12.95
Our original house made Bloody Mary
Served with a jumbo shrimp on the rim

THE MEAN TAI \$14.95
Longboard's Version of the Mai Tai!
Keep the signature glass for \$5

THE TROPICAL ITCH \$13.95
If this doesn't scratch your itch, the backscratcher will!
A blend of tropical fruits, fruit juices & 3 different rums

THE HARBOR MARGARITA \$12.95
Our top shelf Cadillac Margarita made with Hornitos Blanco
¡Viva la Fiesta!

SKINNY MARGARITA \$12.95
Our slimmed down version of your favorite Fiesta cocktail!
Made with Hornitos Blanco, Agave Nectar & Lime Juice

THE STEARNS WHARF MARY \$15.95
Our 22 oz. house made Bloody Mary with Titos Vodka
Garnished with a jumbo shrimp & slice of bacon on the rim

THE WIPEOUT \$34.95
Longboard's famous 38 oz. assortment of 5 rums & fresh fruit juices
Plenty for two & a complete WIPEOUT for one!
You keep the signature glass - Bring it back next time for \$24.95 refill!



FRESH OYSTERS

BLUE POINT

½ Dozen - \$21 Dozen - \$36

FANNY BAY

½ Dozen - \$24 Dozen - \$38

KUMAMOTO

½ Dozen - \$28 Dozen - \$41

APPETIZERS

AHI SASHIMI \$24

Soy sauce, ginger & wasabi

COLOSSAL SHRIMP COCKTAIL \$21

Steamed & chilled colossal shrimp over a bed of cabbage

Served with cocktail sauce, saffron aioli & lemon

FRESH MAINE LOBSTER COCKTAIL \$29

Steamed & chilled fresh Maine Lobster meat over a bed of cabbage

Served with lemon, cocktail sauce & drawn butter

THE SANTA BARBARA ROLL \$14

Grilled chicken, avocado, tomato, red onion, spinach, sour cream, & cheese

Rolled in a flour tortilla, served with fresh guacamole & salsa

STEAMED MANILA CLAMS \$21

Fresh basil, lemon, garlic & white wine

LOCAL HOPE RANCH MUSSELS \$21

Roasted chile sauce, basil, garlic, extra virgin olive oil & tomato

FRIED CALAMARI \$19

Panko breaded & sliced calamari steaks

LOBSTER MAC & CHEESE \$21

Maine Lobster, goat cheese & truffle oil

SEAFOOD TOWERS

½ Fresh Maine Lobster Tail, 2 King Crab Legs, 3 Jumbo Shrimp, 3 Oysters, 3 Littleneck Clams & 3 Mussels

SINGLE \$59

DOUBLE \$79

TRIPLE \$99

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Cup - \$8 Bowl - \$12 Loaf - \$14

GRILLED CHICKEN CAESAR SALAD \$19

HEARTS OF ROMAINE CAESAR \$15

GRILLED SALMON SALAD \$26

Grilled fresh Atlantic Salmon with tomato, cucumber, jicama, carrots, Kalamata olives, artichoke hearts & feta cheese
Tossed in balsamic vinaigrette

HARBOR SALAD \$21

Shrimp, avocado, mixed cheese, jicama, cucumber, carrots & tomato
Tossed in our House dressing

½ HARBOR SALAD \$16

NEWPORT WEDGE SALAD \$16

Maytag bleu cheese crumbles & bleu cheese dressing, bacon, red onion & tomato



MAINS

POTATO CRUSTED

FRESH ATLANTIC SALMON \$38

Fresh Atlantic Salmon served over creamed potatoes & leeks, sautéed spinach, cabbage & a lobster sauce

CHAR-GRILLED FRESH SWORDFISH \$44

Center-cut & char-grilled fresh Swordfish
Served with scalloped potatoes & fresh seasonal vegetables

STUFFED CHICKEN BREAST \$29

Stuffed with fresh mushrooms, spinach & Brie cheese
Served with mashed potatoes & fresh seasonal vegetables

COLOSSAL FRIED SHRIMP \$41

Panko crusted & deep fried Colossal Shrimp
Served with coleslaw & seasoned French fries

SHRIMP SCAMPI \$41

Colossal shrimp in house made scampi butter
Served with rice pilaf & fresh seasonal vegetables

SEARED FRESH #1 AHI TUNA \$48

Sesame crusted & seared fresh Ahi Tuna
Served with wasabi mashed potatoes, fresh julienne vegetables & a yuzu sauce

THE HARBOR PLATTER \$46

Deep fried Calamari, Shrimp, Fish & Maui Rings
Served with coleslaw & seasoned French fries

SURF & TURF \$99

USDA Prime Filet Mignon & Australian Lobster tail
Served with mashed potatoes & fresh seasonal vegetables

AUSTRALIAN LOBSTER TAIL \$67

Broiled & served with mashed potatoes, fresh seasonal vegetables, drawn butter & lemon

TWO TAILS \$105

USDA PRIME CUTS

USDA PRIME FILET MIGNON \$54

Mashed potatoes, asparagus & a Cabernet demi-glace

USDA PRIME PETITE FILET MIGNON \$49

Mashed potatoes, asparagus & a Cabernet demi-glace

USDA PRIME SIZZLING SIRLOIN \$39

Sautéed mushrooms & onions, mashed potatoes & fresh seasonal vegetables
Served on a sizzling platter

USDA PRIME NEW YORK STEAK \$49

Scalloped potatoes, fresh seasonal vegetables & a brandy green peppercorn sauce

YACHT CLUB MENU

USDA PRIME CHEESEBURGER \$19

USDA Prime burger with American cheese, lettuce, tomato, onion, pickle & 50/50 sauce
Served with seasoned French fries

FISH & CHIPS \$21

Fried crispy golden brown
Served with coleslaw & seasoned French fries

SANTA BARBARA BURGER \$23

Fresh ground turkey burger on a whole wheat bun with Swiss cheese & avocado
Served with seasoned French fries

USDA PRIME RIB BEEF DIP \$24

Slow roasted USDA Prime Rib on a French roll au jus
Served with seasoned French fries & creamed horseradish

FRESH MAINE LOBSTER ROLL \$24

Fresh Maine Lobster salad on a grilled & buttered brioche roll
Served with seasoned French fries