



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

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

### RED

<b>SYRAH</b>	\$12
Summerland, Santa Barbara County	
<b>SYRAH</b>	\$13
Qupe, Santa Ynez Valley	
<b>PINOT NOIR</b>	\$12
Wild Horse, Central Coast	
<b>PINOT NOIR</b>	\$14
Meiomi, Central Coast	
<b>MERLOT</b>	\$10
Firestone, Santa Ynez Valley	
<b>MERLOT</b>	\$11
Summerland, Santa Barbara	
<b>ZINFANDEL</b>	\$10
Ravenswood, Sonoma County	
<b>CABERNET SAUVIGNON</b>	\$11
Paso Creek, Paso Robles	
<b>CABERNET SAUVIGNON</b>	\$12
Wild Horse, Central Coast	
<b>RED BLEND</b>	\$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  
Served 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 Liquor,  
POM juice & 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

### LAVA FLOW \$12.95

Cruzan Rum, ice cream, coconut & a Chambord float

### THE HARBOR MARY \$12.95

Our original house made Bloody Mary  
Served with a jumbo shrimp on the rim

### MOSCOW MULE \$13.95

Beluga Russian Vodka, Fever Tree Ginger Beer  
& a squeeze of fresh lime

### THE MEAN TAI \$15.95

Longboard's Version of the Mai Tai!  
Keep the signature glass for \$5.95

### THE TROPICAL ITCH \$13.95

If this doesn't scratch your itch, the backscratcher will!  
A blend of tropical fruits, juices & 3 different rums

### THE HARBOR MARGARITA \$12.95

Our top shelf Cadillac Margarita  
Made with Hornitos Blanco & Grand Marnier  
¡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 \$16.95

Our 22 oz. house made Bloody Mary with Titos Vodka  
Garnished with a jumbo shrimp & slice of bacon on the rim

### THE WIPEOUT \$36.95

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 \$26.95 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, 1 King Crab Leg, 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

Iceberg lettuce with 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