



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
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 - \$19 Dozen - \$34

FANNY BAY

½ Dozen - \$23 Dozen - \$36

KUMAMOTO

½ Dozen - \$26 Dozen - \$39

APPETIZERS

AHI SASHIMI \$23

Soy sauce, ginger & wasabi

FRESH MAINE LOBSTER COCKTAIL \$29

COLOSSAL SHRIMP COCKTAIL \$19

STEAMED MANILA CLAMS \$19

Fresh basil, garlic & white wine

LOCAL HOPE RANCH MUSSELS \$19

Roasted chile sauce, extra virgin olive oil & tomato

MAUI ONION RINGS \$11

FRIED CALAMARI \$19

Panko breaded & sliced calamari steaks

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

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

SOURDOUGH CHOWDER LOAF \$14

LOAF & CAESAR SALAD \$19

NEWPORT WEDGE SALAD \$15

Iceberg lettuce with Maytag bleu cheese crumbles & bleu cheese dressing, bacon, red onion & tomato

NIÇOISE SALAD \$26

Seared fresh Ahi Tuna with fingerling potatoes, hard boiled egg, anchovies & greens beans
Tossed in a mustard vinaigrette

GRILLED SALMON SALAD \$24

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

COBB SALAD \$19

Prepared in the classic style
Tossed in bleu cheese dressing

HARBOR SALAD \$19

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

½ HARBOR SALAD \$15

GAUCHO SALAD \$21

Grilled chicken, iceberg lettuce, beans, olives, tomato, jalapeños, sour cream, avocado & cheese
Served in a tortilla shell & tossed in avocado ranch dressing

HEARTS OF ROMAINE CAESAR \$14

GRILLED CHICKEN CAESAR SALAD \$19



SANDWICHES & BURGERS

Served with seasoned French fries & house made coleslaw

ROASTED TURKEY SANDWICH \$19

Served on whole wheat bread with Swiss cheese, avocado, mayonnaise, lettuce & tomato

SHRIMP SALAD SANDWICH \$21

Shrimp salad on toasted whole wheat bread with Swiss cheese, lettuce & tomato

AHI TUNA SALAD SANDWICH \$23

Fresh #1 Ahi Tuna salad on toasted whole wheat bread with Swiss cheese, lettuce & tomato

BBQ CHICKEN SANDWICH \$19

Served on grilled sourdough bread with Kona BBQ sauce & Jack cheese

PATTY MELT \$19

USDA Prime burger on rye bread with caramelized onions & Swiss cheese

SANTA BARBARA BURGER \$19

Fresh ground turkey burger on a whole wheat bun with Swiss cheese & avocado

USDA PRIME CHEESEBURGER \$18

USDA Prime burger with American cheese, lettuce, tomato, pickle, onion & 50/50 sauce

ALOHA BURGER \$19

USDA Prime burger with Kona BBQ sauce, Jack cheese & a pineapple ring

MAYTAG BACON BLEU BURGER \$19

USDA Prime burger with Maytag bleu cheese crumbles & bacon

PRIME RIB BEEF DIP \$24

Slow roasted USDA Prime Rib
Thinly sliced & served on a French roll au jus

TACOS

BAJA FISH TACOS \$19

Fried crisp on flour tortillas
Served with fresh guacamole & salsa

BLACKENED SALMON TACOS \$21

Served on flour tortillas with cabbage relish, saffron aioli & avocado-cilantro salsa

MAINS

FISH & CHIPS \$21

Fried crispy golden brown
Served with coleslaw & seasoned French fries

SEARED FRESH #1 AHI TUNA \$44

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

HARBOR PLATTER \$42

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

CENTER-CUT FRESH SWORDFISH \$39

Char-grilled & center-cut fresh Swordfish
Served with scalloped potatoes & fresh seasonal vegetables

AUSTRALIAN LOBSTER TAIL \$64

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

SHRIMP SCAMPI \$36

Served with rice pilaf & fresh seasonal vegetables

POTATO CRUSTED FRESH SALMON \$34

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

STUFFED CHICKEN BREAST \$27

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

COLOSSAL FRIED SHRIMP \$36

Panko crusted & deep fried shrimp
Served with coleslaw & seasoned French fries

USDA PRIME SIZZLING SIRLOIN \$34

USDA Prime Sirloin with sautéed mushrooms & onions, mashed potatoes & fresh seasonal vegetables
Served on a sizzling platter