



Appetizers

Homestyle Potato Skins

Crisp bacon, cheddar and mozzarella blend,
green onions, sour cream

Whole order 12.99 Half order 9.99

Crispy Corn Fritters

Housemade honey butter 9.99

Crispy Tempura Shrimp

Hand-battered, lemon, cocktail sauce 13.99

Pretzel Bites

Served warm with nacho cheese sauce 9.99

Crispy Buttermilk Calamari

Garlic aioli, lemon 13.99

Oven Roasted Escargot*

Brandy infused, garlic butter, parmesan
cheese 10.99

Steamed Manila Clams

White wine broth, garlic butter, toasted French
bread 15.99

Alaskan Halibut Bites

Alaskan Amber beer battered, lemon,
tartar sauce 17.99

Fresh Pacific Oysters on the Half Shell*

Lemon, cocktail sauce 1 ea. 3 | 6 ea. 16.99

Baked Oysters Rockefeller*

Spinach, bacon, parmesan
1 ea. 3.5 | 6 ea. 17.99

Bacon Wrapped Scallops

Water chestnuts, tomatoes, garlic aioli 16.99

Pepper Jack Cheese Sticks

Housemade batter, panko crusted, served with
marinara 10.99

Oven Roasted Crab & Artichoke Dip

Grilled pita bread 14.99

Teriyaki Steak Tips*

Filet tips seared in our housemade teriyaki
sauce, garlic bread 16.99

Stuffed Button Mushrooms

Housemade crab & shrimp stuffing,
hollandaise sauce 12.99

Nachos Grande

Chicken or beef, jalapeño-cheddar cheese,
tomatoes, green onions, jalapeños, sour cream
Whole order 12.99 Half order 10.99

Galley Appetizer Platter*

Oven Roasted Crab & Artichoke Dip, Teriyaki
Steak Tips, Crispy Tempura Shrimp,
Halibut Bites 27.99

Wings

Boneless Kick'n Chicken

BBQ, Sweet & Spicy or Buffalo sauce,
celery, ranch dressing {Just like the jumbo
wings without the mess} 11.99

Chicken Wings

BBQ, Sweet & Spicy or Buffalo sauce,
celery, ranch dressing

Snack (1/2 Lb) 9.99

Large (1 Lb) 16.99

Sea Galley Soups & Salads

Clam Chowder

cup 5.99 | bowl 7.99

Soup of the Day

cup 4.99 | bowl 6.99

Crisp Lettuce Wedge

Iceberg lettuce, bacon, tomato,
dressing choice 7.99

Bay Shrimp Caesar

Romaine, Caesar dressing, croutons,
parmesan 8.99

Crispy Calamari Caesar

Romaine, Caesar dressing, tomatoes, croutons,
parmesan 15.99

Black & Bleu Salad

Sliced blackened chicken, fresh spinach, Craisins®
and candied pecans topped with housemade bleu
cheese 15.99

Wayne's Wedge

Lettuce wedge served with sliced flame broiled
chicken, topped with bacon bits, diced tomatoes
and choice of dressing 13.99

Chicken Caesar Salad

Fresh romaine lettuce tossed in our housemade
Caesar dressing, topped with parmesan cheese
and croutons 13.99

ENTREES

All entrees include your choice of any two sides.



Seafood

- Coconut Shrimp**
Coconut crusted tempura shrimp, sweet housemade colada sauce 27.99
- Shrimp Platter**
Tempura battered or scampi style shrimp. Served with lemon and cocktail sauce 26.99
- Jumbo Tempura Tiger Prawns**
Hand-battered, lemon and cocktail sauce 27.99
- Alaskan Wild Cod**
Cajun, pan fried or baked. Served on herbed white rice with lemon and tartar sauce 22.99
- Alaskan Salmon Fillet***
Pan fried or baked, served with lemon and cocktail sauce over herbed white rice 28.99
- Fish & Chips**
Beer battered and panko crusted Alaskan cod served with tartar sauce and lemon 25.99
- Alaskan Halibut & Prawns**
Panko crusted halibut, tempura shrimp, lemon, cocktail and tartar sauce 34.99
- Shrimp & Scallop Skewers**
Grilled shrimp, scallops and fresh vegetables served on skewers over herbed white rice 28.99
- Coconut Combo**
Coconut crusted cod, shrimp and a crab cake served with colada sauce 27.99
- Fisherman's Platter**
Tempura prawns, panko crusted Alaskan cod, crispy clam strips 24.99
- Alaskan Halibut Fillet**
Pan fried, baked or Cajun seasoned, served over herbed white rice 33.99
- Halibut Imperial**
Housemade crab & shrimp stuffing, oven baked, finished with hollandaise sauce 36.99
- Alaskan Halibut & Chips**
Alaskan Amber beer battered and panko crusted, served with lemon and tartar sauce 28.99
- Crab Entree**
Served with drawn butter
 - Alaskan Snow Crab** 1 lb. 31.99
 - King Crab** 1 lb. 48.99
- Lobster Tail**
12 oz., steamed, lightly seasoned, brushed ith butter 48.99

Sides			
Loaded Baked Potato	4.99	Rice	3.99
Tater Tots	4.99	Soup of the Day	4.99
French Fries	3.99	Clam Chowder	5.99
Twice Baked Potato	5.25	Caesar Salad	5.99
Asparagus	4.5	All-You-Can-Eat Salad Bar	11.99

A gratuity of 18% will be added to separate checks for parties of 6 or more.
A gratuity of 15% for one check will be added.

Steaks

Served with your choice of any two sides

Rib Eye*

Flame broiled, 12 oz. 29.99

Top Sirloin*

A tender flame broiled steak, 10 oz. 26.99

Filet Mignon*

Served with a side of housemade béarnaise sauce, 8 oz. 38.99

Slow Roasted Prime Rib*

Served with housemade horseradish sauce

8 oz. Helmsman Cut 27.99

12 oz. Admiral Cut 30.99

16 oz. Alaskan Cut 34.99

Steak Toppings

Sautéed Mushrooms 2.25

Sautéed Onions 2.25

Seafood Stuffing with Bearnaise 4.99

Accompaniments

Alaskan Snow Crab 8 oz. 16.99

Crab Feast Bucket 2 lb. 49.99
1/2 Lb King Crab, 1-1/2 Lb Snow Crab

Jumbo Shrimp 8.99

Tempura, Coconut or Garlic Shrimp 8.99

Petite Lobster Tail 10.99

Lobster Tail, 12 oz. 37.99

The Boardwalk Menu

An assortment of lighter dinner favorites.

Specialties, Street Tacos and Burgers Include choice of French fries, tater tots herbed white rice or vegetable. Add the All-You-Can-Eat salad bar for 8.99



Pasta

Tossed in Sea Galley’s own Alfredo sauce and served with garlic bread

Chicken Fettuccine

Topped with tender strips of chicken 17.99

Garlic Shrimp Fettuccine

Loaded with juicy shrimp 19.99

Seafood Fettuccine

Sautéed shrimp and scallops 23.99

Served with garlic bread

Seafood Jambalaya

Chicken, shrimp, hot link, Creole sauce, bell peppers and rice 18.99

Specialties

Louisiana Style Catfish

Rolled in our seasoned flour, then tempura battered and fried. Served with our Creole tartar and seasoned fries 15.99

Tempura Battered Chicken Strips

Honey mustard dipping sauce 13.99

Pacific Yearling Oysters

Hand breaded, pan fried or deep fried 19.99

Street Tacos

Seasoned, then topped with chipotle coleslaw and pico de gallo

Grilled Cod 13.99

Grilled Shrimp 15.99

Grilled Halibut 18.99

Burgers

Add caramelized mushrooms and onions for 1.5
Add avocado for 1.5

Bacon Cheeseburger*

Choose from Swiss, pepper jack, cheddar or American cheeses 13.99

Crispy Alaskan Cod Burger

Topped with jalapeño bacon tartar 13.99

Chipotle Chicken Burger

Cajun seasoned, topped with bacon, Swiss, lettuce, tomato, onion and chipotle ranch 14.99

Awesome Burger*

1/3 lb. patty on a fresh bun topped with jalapeño cheese, onion strings, BBQ sauce and bacon 14.99

Great Alaskan Burger*

1/3 lb., sautéed mushrooms and onions, bacon, Swiss and cheddar cheeses 14.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

PORTSIDE LIBERTY'S

COCKTAILS

Alaskan Teas

Limit of two per person, per day

The Original

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Grand Monarch, Coke, sweet & sour 14

AK Trash Can

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Blue Curaçao, Rockstar, sweet & sour 16.5

AK Grateful Dead

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Razzmatazz, Sprite, sweet & sour 15.5

AK A.M.F.

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Blue Curaçao, Sprite, sweet & sour 15.5

AK Strawberry Tea

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Grand Monarch, Coke, sweet & sour, sweet strawberries 15.5

AK Lemonade

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Grand Monarch, lemonade, Sprite, sweet & sour 14

Long Beach

Jose Cuervo, Smirnoff, Bacardi, Beefeater, splash of Grand Monarch, Sprite, cranberry juice, sweet & sour 14.5

Mojitos

Rum, fruit juice, mint, lime sour, splash of soda

Original 8

Cherry 9

Raspberry 9

Dragon Berry 9

Pineapple 9

Mango 9

Margaritas

Make it a Cadillac for 1.5

Alaskan Margarita

Jose Cuervo, fresh lime, orange juice, sweet & sour, Sprite, 22 oz. 13.5

Caliente Margarita

Jalapeño, cilantro, fresh lime 9.75

Scratch Margarita

Tequila, triple sec, housemade margarita mix, lime 8.25

Alaskan Bulldog

A margarita with a Corona submerged. The best of both worlds 14

BREWS

Drafts

Alaskan Amber

Alaskan White

Angry Orchard Hard Cider

Blue Moon

Bud Light

Bud

Coors Light

Heineken

Kassiks IPA

Kodiak Nut Brown

Miller Lite

Widmer Hefeweizen

Rotating Taps - ask your server

Stone IPA

Bottles & Cans

Budweiser

Bud Light

Michelob ULTRA

Coors Light

Miller Lite

Corona

Heineken

Guinness Stout

Moosehead

Shock Top Raspberry

Smirnoff Ice

Stella Artois

O'Doul's Non-Alcoholic

St. Pauli Girl Non-Alcoholic

Pabst Blue Ribbon Tall Can

Modelo

Non-Alcoholic Beverages

Coca Cola Products

Iced Tea

Juice

Hot Tea

Coffee

Milk

Red Bull

Monster

WINES

Beringer White Zinfandel CA
Copper Ridge Chardonnay CA
Woodbridge Sauvignon Blanc CA
Copper Ridge Cabernet Sauvignon CA
Barefoot Moscato CA
Woodbridge Merlot CA
Glass 7 | Half Carafe 14.25 | Full Carafe 28

WHITES

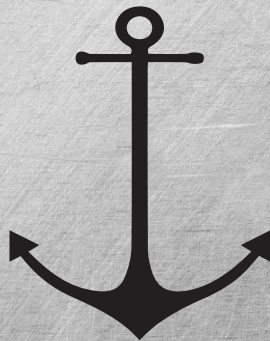
	GLASS	BOTTLE
Barefoot Bubbly Brut Cuvee CA (187 mL)		8.25
Chateau Ste Michelle Riesling WA	7.75	29
Wild Horse ChardonnayCA	9.25	35
King Estate Pinot Gris OR	9.75	37
Kendall-Jackson Vintner’s Reserve Chardonnay CA	9.75	37
Sonoma-Cutrer Chardonnay Sonoma County CA	10	38
Kali Hart Chardonnay CA	10.25	39

REDS

Kaiken Malbec ARG	7.25	27
BV Coastal Estates Cabernet Sauvignon CA	7.75	29
14 Hands Merlot WA	7.75	29
Marietta Old Vine Red CA	8.25	31
Bogle Merlot CA	8.75	34
Cartlidge & Browne Pinot Noir Sonoma CA	8.75	34
Ravenswood Zinfandel Lodi CA	8.75	34
Columbia Crest Grand Estates Cabernet Sauvignon Columbia Valley WA	8.75	34
Kendall-Jackson Vintner’s Reserve Cabernet Sauvignon CA	10.25	39

SeaGalley
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