



The Ellwood

Golden Hour

Daily 3pm - 5pm *(Until 6pm in the bar)*

Starters

Fried Shrimp Basket 15

crispy baja shrimp, ellwood cocktail sauce, pineapple slaw

Baked Feta Dip 12

spinach, castelvetrano olive, garden veggies, tortilla chips

Ellwood's Famous Clam Chowder 14

Santa Barbara Style with a Potato Cheddar Gratin

Market Crudite 14

spinach, castelvetrano olive, garden veggies, tortilla chips

Salt and Pepper Calamari 15

poblano remoulade, ellwood cocktail sauce

Beach Brined Wings 12

six chicken wings, choice of spicy buffalo, BBQ, or char siu glaze

Half Dozen Oysters 18

chef's daily selection, mignonette

Shrimp Cocktail 19

four jumbo shrimp, ellwood cocktail sauce, horseradish

Local Favorites

Fish Tacos 15

grilled rockfish, shredded cabbage, chipotle crema, pineapple salsa, grilled local tortillas

The Goleta Burger 15

prime beef patty, new school american, iceberg, tomato, ellwood sauce, pickles, fries.

Drinks

Goletarita 12

+ \$2 liqueur float: watermelon, peach, raspberry, grapefruit, blue curaçao

Ellwood's Classic Cocktails 14

margarita, paloma, vesper, cosmo, negroni, old-fashioned, manhattan

Draft Beer 7

House Wine 10

chardonnay, rose, pinot noir

Parties of six or more guests will have an added gratuity of 20%. Consuming raw or undercooked meat, eggs, or fish can increase risk of foodborne illness. Food prepared in a scratch kitchen that uses ingredients including eggs, meat, dairy, fish, shellfish, soy, gluten, peanuts, and tree nuts.