The Ellwood

Starters

Tuna Poke 21
ahi tuna poke, eel glaze, avocado, cucumber, chili crisp, crispy wontons

Baked Feta Dip 15
spinach, castelvetrano olive, garden veggies, tortilla chips

Beach Brined Wings 15
six chicken wings, choice of spicy buffalo, BBQ, or char siu glaze

Warm Sourdough and Butter 9
Röckenwagner Bakery Sourdough, Vermont Creamery Butter, Sea Salt

Fried Shrimp Basket 19
crispy baja shrimp, ellwood cocktail sauce, pineapple slaw

Salt and Pepper Calamari 21
poblano remoulade, ellwood cocktail sauce

Local Favorites

Fish Tacos 18
grilled rockfish, shredded cabbage, chipotle crema, pineapple salsa, tortilla chips

Ellwood Tuna Melt 22
albacore tuna salad, tomato, american cheese, griddled marble rye, house potato chips

The Goleta Burger 19
prime beef patty, new school american, iceberg, tomato, ellwood sauce, pickles, fries **+ bacon $ 3, + fried egg $1, +avocado $2**

Market Crudité 18
petite fresh vegetables, house potato chips, french onion dip

Seafood Cioppino 32
local rockfish, mussels, clams, shrimp, tomato-fennel broth, grilled sourdough

Ellwood's Famous Clam Chowder 17
Santa Barbara Style with a Potato Cheddar Gratin

Grilled Chicken Club 21
grilled chicken breast, lettuce, tomato, bacon, avocado, fries

Fish & Chips 21
local catch, signature batter, fries, ellwood tartare sauce

Pierside Specials
11am - 3pm

Burger and a Beer
Goleta Burger, fries, and any draft or bottled beer

23

Lunch Combo
Ellwood's famous clam chowder with your choice of petite caesar or petite chopped salad

24

Parties of six of 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 that include eggs, meat, dairy, fish, shellfish, soy, gluten, peanuts, and treenuts

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Salads

+ grilled chicken $7, + grilled shrimp $12

Little Gem Caesar — 16
house made croutons, classic caesar, pecorino romano & parmesan

Chinese Chicken Salad — 23
crisp cabbage, greens, mandarin, cashew, crispy noodles and wontons, roasted chicken, sesame ginger dressing

Ellwood Chopped — 18
iceberg, romaine, avocado, pepper bacon, dates, citrus, cucumber, toasted almonds, point reyes blue cheese, green goddess dressing

Entrees

Roasted Half Chicken — 36
grilled broccolini, chicken jus

Slow Braised Beef Short Rib — 45
whipped potato, grilled asparagus, red wine jus

Santa Barbara Catch of the Day — MKT
channel caught, simply prepared

Linguine alla Vodka — 27
housemade creamy tomato sauce, garlic, basil, parmigiano-reggiano **+ grilled chicken $7, + grilled shrimp $12**

Petite Tenderloin Filet — 59
whipped potato, grilled asparagus, peppercorn sauce

Sides

Garlic Fries — 7
aioli, roasted garlic oil, herbs
+truffle oil $2

Side Salad — 9
greens, seasonal veggies, choice of dressing

Grilled Vegetables — 9
olive oil, lemon
choice of broccolini or asparagus

Whipped Potato — 8
butter, more butter, sea salt

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@theellwood
Private Events: sales@theellwood.com
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