

Eat Chow

1802 Newport Blvd The Entrance is on E. 18th Street 92627-2710 · +19496502469 · Updated: Jan 14, 2026

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SOUPS 2

Turkey Chili	\$5.00
Soup Of The Day	\$6.00

SALADS 7

Blackened Rare Ahi Salad	
chopped cabbage, corn, cilantro, carrots, baby arugala and ginger wasabi dressing.	
Chopped Fried Chicken Salad	\$12.00
panko crusted chicken breast, romaine hearts, bacon, tomato, avocado, parmesan, hardboiled egg, house made 1000 island dressing.	
Spanish Style Roasted Chicken Salad	\$12.00
romaine, shredded cabbage, avocado, sweet corn, goat cheese, almonds, medjool dates, peanuts smokey tomato vinaigrette.	
Bbq Salmon Salad	\$13.00
romaine hearts, mixed greens, roasted corn, red bell peppers, cilantro buttermilk dressing, bbq sauce, topped with crunchy tortilla strips.	
Ribeye Thai Beef Salad	\$14.00
marinated ribeye, lemon grass, basil, cilantro, mint, mixed greens, carrots, daikon, garlic lime ginger dressing, crispy onions, drizzled red pepper roulli.	
Warm Goat Cheese Salad	\$11.50
panko and almond crusted goat cheese, sweet red wine gastrique, basil oil and arugala.	
Ceviche De Mariscos	\$13.00
red snapper, gulf shrimp, bay scallops, japanese cucumber, red onion, tomato, cilantro, sweet red pepper, yuzu, lemon, pico jalapenos (not hot), and fresh tortilla chips.	

SMALL PLATES 12

Grilled Artichoke, Pesto Marinated, Garlic Balsamic Aioli, Meyer Lemon	\$13.00
Grilled Prawns, Garlic Aioli, Baby Arugala	\$10.00
Grilled Shrimp Stuffed Peppers	\$9.00
queso fresco, goat cheese, bacon, chipotle lime aioli.	
House Made Turkey Chili Cheese Fries	\$9.00

Fresh Made Chips	\$4.50
with roasted tomato salsa.	
Fried Green Tomatoes, Chili Herb Aioli	\$5.00
White Bean Hummus, House Made Corn Chips And Basil Oil	\$6.50
Beer Battered Onion Rings, Point Reyes Blue Cheese Dip	\$4.50
Sweet Potato Fries, Cojita Cheese And House Made Chipotle Ketchup	\$5.00
Truffle Parmesan Fries	\$5.00
Classic French Fries	\$3.50
Marinated Olives	\$3.50
HOT CHOW 14	
Shredded Ribeye Burrito	\$13.00
black beans, spanish rice, ranchero sauce, mexican crème, pico de gallo, and avocado.	
Baja Style Fish Tacos	\$12.00
grilled local mahi mahi with shredded cabbage, cotija cheese, salsa fresca, creamy chili sauce, vegetarian black beans and lime.	
Smokey Grilled Shrimp Tacos	\$14.00
shredded cabbage, cotija cheese, salsa fresca, creamy chili sauce, vegetarian black beans and lime.	
Crispy Beef Tacos	\$12.00
shredded ribeye, salsa fresca, cotija cheese, lettuce, side of black beans.	
Grilled Salmon Tacos With Curry Slaw	\$13.00
flour tortillas, avocado, pico de gallo, mexican crema, cotija cheese, side salad.	
The Three Amigos	\$16.00
3 enchiladas: ribeye, smokey tomato sauce, braised pork, green sauce, roasted chicken, mole; pico de gallo, crema, avocado, cotija cheese, side salad cilantro dressing.	
Vegetarian Tostada	\$10.00
black beans, shredded cabbage, cotija cheese, sour cream, guacamole and salsa macho.	
Shrimp And Scallop Paella With Sweet Corn	\$15.00
chorizo, smoked ham, poblanos, red bells, onion, lime cream, au gratin with panko and cotija cheese.	
Five Cheese Mac “n” Cheese	\$11.00
topped with herb croutons and lots of love.	
Truffle Mac “n” Cheese	\$13.00
oyster mushrooms, bacon and truffle oil.	
Steak Diane	\$18.50
seared tenderloin, shallots, mushroom, bordelaise, dijon, cauliflower mashed potatoes, garlic and shallot sautéed spinach.	

Herb Roasted Half Chicken	\$13.00
semi boneless, tomato, farmers market cucumber, olive, red onion, and french goat cheese salad.	
Ancho And Coffee Crusted 5 Oz. Petite Filet	\$18.00
w/shrimp and spinach enchilada, mixed greens with cilantro buttermilk dressing.	
Today's Fresh Fish	
ask your server about preparation.	

SANDWICHES - HOT AND COLD 19

French Dip	\$12.00
herb & sea salt rubbed prime ribeye, pan drip ajus, horseradish cream, served on a toasted brioche bun.	
Blta	\$8.50
applewood smoked bacon, tomato, baby greens, avocado, honey mustard, blue cheese aioli, served on a toasted brioche bun.	
Reuben	\$10.00
house made corned beef, imported swiss, 1000 island dressing, red cabbage kraut, served on grilled sour dough.	
Line Caught White Albacore Tuna	AVAILABLE OPTIONS
mixed greens, roma tomatoes, fennel, flat leaf parsley, served on choice of wheat or sour dough.	
	Half: \$6.50
	Whole: \$8.50
Simple Grilled Cheese	\$7.50
tillamook cheddar and muenster cheese, choice of wheat or sour dough.	
Grilled Cheese Combo	\$9.50
tillamook cheddar and muenster cheeses, avocado, tomato, your choice of soup or salad.	
Albacore Tuna Melt	\$9.50
line caught tuna salad, three cheeses, grilled on sour dough.	
Media Noche Cubano	\$9.00
slow roasted pork loin, smoked ham, imported swiss, house made pickles and spicy mustard.	
Panko Crusted Mahi Sandwich	\$13.00
red onion, shaved lettuce, house made 1000 island, served on a toasted brioche bun.	
Pan Seared Salmon Sandwich	\$13.00
grilled asparagus. shaved red onion, tarragon caper aioli, roma tomatoes, served on a toasted brioche bun.	
Grilled Meatloaf Sandwich	\$13.00
caramelized onions, whole grain mustard aioli, organic monterey jack cheese, smoked jalapeno ketchup, baby arugula on country french.	
Smokey Grilled Chicken Sandwich	\$11.00
swiss cheese, bacon, avocado, baby greens, smokey ranch, mustard seed aioli, on a brioche bun.	
Ahi Burger	
chili aioli, roma tomatoes, ginger wasabi slaw, served on a toasted brioche bun.	

Chow Club	\$10.00
daniel’s ham, herb roasted turkey, bacon, avocado, tomatoes, blue cheese aioli, served on a toasted brioche bun.	
Bajio Style Bbq Pulled Pork Sandwich	\$12.00
sweet and spicy slaw, whole grain mustard aioli, manchego cheese,toasted brioche bun, side salad.	
Ground Chuck Beef Burger	\$10.00
shredded lettuce, tomato, caramelized onions, house made pickles and 1000 island dressing, choice of cheese, served on a toasted brioche bun.	
Ground Turkey Burger	\$10.00
shredded lettuce, tomato, caramelized onions, house made pickles and 1000 island dressing, choice of cheese, served on a toasted brioche bun.	
Teri Burger	\$10.00
turkey or beef burger, glazed with house made teriyaki, red onion, tomatoes, swiss, shredded lettuce, house made 1000 island, served on a toasted brioche bun.	
Chow Bbq Burger	\$11.00
house made bbq sauce, smoked gouda, crispy onions, mayo, shredded lettuce, tomatoes, bacon, served on a toasted brioche bun.	

DESSERTS 7

Traditional Flan	\$8.00
strawberries and powdered sugar.	
Banana Chocolate Chip Bread Pudding	\$8.00
fresh caramel sauce, fresh whipped cream, and powdered sugar.	
Choco Taco	\$8.00
fresh sugar and cinnamon tortilla, stuffed with chocolate chip ice cream, and drizzled with fresh chocolate and caramel sauce.	
Francisco’s Cheesecake	\$8.00
berry compote, powdered sugar and a lot of love.	
Lemon Cookie Cake	\$8.00
not too sweet, house made lemon curd and fresh berries.	
Vanilla Lavender Pot Du Crème	\$8.00
fresh berry compote, whipped cream.	
Petite Chocolate Cake	\$8.00
house made lemon curd, raspberries.	