



STARTERS

NEW ENGLAND CLAM CHOWDER {CUP 12}

Sea clams, cream, celery and potato, onions and herbs

*OYSTERS ON THE HALF SHELL {24} GF

A ½ dozen from today's selection
TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {22}

“Sea Bonbons”– wasabi aioli, orange tobiko,
wakame salad and pickled ginger

*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and
grilled bread

STEAMED SHELLFISH {23} GF

Clams, mussels or a combo in white wine, garlic,
butter and parsley

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with cocktail sauce and chive oil

SHARE PLATES

SPICY CHARRED EDAMAME {11}

Togarashi and lemon juice

CRISPY CALAMARI {20.5}

Sweet chili sauce, red piquillo peppers and
Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {20.5} GF

Cream cheese and minced jalapeño topped with
Romano cheese served with tortilla chips

GREENS

SEAFOOD LOUIE SALAD {25} GF

Lettuce, tomatoes, cucumber, egg, avocado, red rock
crab, bay shrimp and San Francisco Louie dressing

CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated Parmesan
ADD SALMON {13} CHICKEN {10} OR SHRIMP {10}

WEDGE SALAD WITH BACON {15} V GF

Blue cheese dressing, grape tomatoes, and red onion
ADD SALMON {13} CHICKEN {10} OR SHRIMP {10}



YO-HO-HO

CATALINA RUM AVAILABLE
BY THE BOTTLE OR IN BOXED GIFT SETS
WITH ENAMEL MAI TAI MUGS

DIETARY



AVAILABLE GLUTEN FREE



AVAILABLE VEGETARIAN/VEGAN



SPICY

WINTER 2025 | CATALINA ISLAND | CHEF MANNY PEDROZA | FISH CUT ON PREMISES DAILY

TODAY'S FISH

SIMPLY GRILLED, BEER-BATTERED,
SAUTÉED OR BLACKENED

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and
caper beurre blanc

PAN-SEARED SALMON, NORWAY {35} GF

Scalloped potatoes, sautéed spinach,
cremini mushrooms and red chimichurri

ROASTED BARRAMUNDI, LOCAL {38.5}

Pan-roasted and served with corn,
asparagus, grape tomato, chive oil and
marble potatoes

MISOYAKI BUTTERFISH

BLACK COD, PACIFIC {39.5}

Miso glazed and served with green beans,
white rice and eel sauce with green onion,
cilantro and daikon sprouts

BLACKENED SWORDFISH, PACIFIC {40}

Green rice, tomato oil, roasted corn and
avocado relish

SEASONAL SPECIAL

SAN FRANCISCO CIOPPINO {40} GF

A zesty marinara sauce, clams, mussels, calamari,
shrimp, scallops and fish

➤ SUGGESTED WINE PAIRING: QUERCETO, CHIANTI CLASSICO, TUSCANY ...13 / 20 / 48 ◀

FAVORITES

BEER-BATTERED FISH & CHIPS {26}

Served with fresh coleslaw and fries

FISH TACOS {22} V

Blackened or battered cod or shrimp, jack
cheese, cabbage, pico de gallo, avocado
and lime crema

GRILLED FISH SANDWICH {22}

Baby arugula, sliced tomato, tartar sauce

LOBSTER ROLL {32}

Cold New England or hot-buttered
Rhode Island on a toasted brioche bun
with fries or coleslaw

GEMELLI W/SHRIMP & SCALLOPS {33} V

Cremeni mushrooms, asparagus, pesto
cream and Parmesan

LOBSTER TAIL {64} GF

Oven-baked and served with melted
butter and your choice of two sides

KING CRAB LEGS 1¼LB {MKT} GF

Steamed with melted butter and a
choice of two sides

*BLUEWATER SURF AND TURF {95} GF

Lobster tail and a New York strip, served
with scalloped potatoes, spinach, and blue
cheese butter

MEAT & POULTRY

BABY BACK RIBS FULL {38} HALF {26}

Dry-rubbed and slow-roasted, served
with barbeque sauce, fries and coleslaw

CHICKEN UNDER A BRICK {29.5} GF

Herb-crusted with parsley, rosemary,
thyme and garlic, served with scalloped
potatoes and asparagus

*ANGUS CHEESEBURGER {22}

Your choice of beef or veggie burger with
traditional works, choice of cheese and
french fries ADD BACON \$1

NEW YORK STRIP 14OZ {45} GF

Topped with blue cheese butter, served with
scalloped potatoes and asparagus

HOUSEMADE DESSERTS

NY CHEESECAKE {12}

With caramel sauce and whipped cream

JAVA MUDPIE {15}

Coffee ice cream layered with chunks of
chocolate, almonds, caramel sauce and
fudge in an oreo cookie crust

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES /
COLESLAW / SAUTÉED SPINACH /
GREEN BEANS / GREEN RICE /
ASPARAGUS {+2}

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS:
Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness,
especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact
with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information.
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide
in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer
and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov/restaurant.

SPLIT PLATE CHARGE \$3.00. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

HANDCRAFTED
COCKTAILS

INDIVIDUALLY MADE WITH FRESH
HOUSEMADE JUICES, FRESH FRUIT
AND ORGANIC AGAVE NECTAR

OUR OWN BOTTLED RUM
CATALINA
RUM COMPANY

CAPTAIN'S MAI TAI {16}
{SOUVENIR MUG +6}
Aged dark rum and light rum, lime
juice, orgeat, simple syrup, triple sec,
Goslings Black Seal Rum floater

PAIN RELIEVER {15.5}
Aged dark rum, cream of coconut,
pineapple, orange, freshly
grated nutmeg

'CUCUMBER MOJITO {15.5} 
Light rum, fresh cucumber and mint,
lime juice, soda water, agave syrup
and a lime wedge

PURCHASE RUM BY THE BOTTLE

APEROL SPRITZ {16.5}
Aperol, Ruffino Prosecco,
soda water and orange wedge

NAPA GIN AND TONIC {15.5}
Rigby American Gin, tonic, rosemary
simple syrup, fresh orange juice,
fresh lime juice, rosemary sprig and
an orange slice

SMOKED OLD FASHIONED {15.5}
Elijah Craig Smoked Bourbon,
bitters, Luxardo cherry, orange peel,
simple syrup, rosemary sprig

AMERICAN MULE {15.5} 
Hendry's American Vodka, Amaro
Averna, ginger beer and fresh lime

PILIKIA MARGARITA {15.5} 
Real del Valle 100% Agave Blanco
Tequila, Triple Sec, lime juice, agave
syrup, orange bitters and lime wedge
MAKE IT SPICY!
WITH A SERRANO CHILE AND OJ

COCONUT MARGARITA {15.5}
Real del Valle 100% Agave Blanco
Tequila, triple sec, lime juice, cream
of coconut, toasted coconut, and a
pineapple slice

ESPRESSO MARTINI {15.5}
Hendry's American Vodka, cold brew
espresso, Fee Brothers foam,
Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}
Hendry's American Vodka,
housemade Bloody Mary mix, served
with bamboo-skewered shrimp,
pimento-stuffed olive, lime and
pickled green bean

OYSTER SHOOTERS

*MICHELADA OYSTER
SHOOTER {5.5}
Beer, Tajin, Worcestershire,
Tabasco and lime wedge

*ISLANDER OYSTER
SHOOTER {7.5}
Tequila, orange juice, black currant,
lime, ginger beer and an orange slice

*SHUCKER'S CHOICE OYSTER
SHOOTER {7}
Vodka, Bloody Mary mix, horseradish
and lemon wedge

NON-ALCOHOLIC

GONE IS THE GIN {14.5}
Ritual Gin Alternative, peach purée,
lemon juice, rosemary syrup, club soda

"BAJA" MOCKTAIL MULE {14.5}
Ritual Tequila Alternative, cucumber
slices, lime juice, passion fruit purée,
agave syrup, Fever Tree ginger beer

NA SPRITZ {14.5}
Ritual Aperitif Alternative,
Mionetto Non-Alcoholic Prosecco,
Fever Tree tonic

BEVERAGES

KOPU STILL / SPARKLING 680ML {9}
ICED TEA, LEMONADE, SODA, HOT TEA,
COFFEE {4.5}

HOT WATER & LEMON {1.50}

BREWSKIES

DRAFT

PACIFICO {9.5}

GOLDEN ROAD IPA {9.5}

CALI SQUEEZE BLOOD ORANGE
HEFEWEIZEN {9.5}

805 BLONDE ALE {9.5}

BOTTLES

BUDWEISER {8.5}

BUD LIGHT {8.5}

COORS LIGHT {8.5}

MICHELOB ULTRA {8.5}

WHITE CLAW HARD SELTZER
BLACK CHERRY / MANGO {8.5}

BECK'S (NON-ALCOHOLIC) {8.5}

STELLA ARTOIS {9}

HEINEKEN {9}

CORONA {9}

SAPPORO {9}

MODELO ESPECIAL {9}

WINE

6OZ / 9OZ / BOTTLE AVAILABLE
LISTED SWEETEST TO LEAST SWEET OR
MILDER TO STRONGER

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence, France 15 / 22 / 58

Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5

Ruffino, Prosecco, Italy 12 / 46

Veuve du Vernay, Sparkling Brut, France. 10.5 / 48

Veuve Clicquot Yellow Label, Champagne, France . . . 120

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA . . 13.5 / 20.5 / 52

Oyster Bay, New Zealand 12 / 18 / 46

B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

Rusack Icon, Ballard Canyon, Santa Ynez, CA 150

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52

William Hill, Napa. 12 / 18 / 46

Cambria Estates, Santa Barbara County. . . . 13.5 / 20 / 50

Rombauer, Carneros, Napa 84

Trefethen, Oak Knoll, Napa. 15 / 22.5 / 58

Mer Soleil, Santa Lucia,
Monterey County 14.5 / 21.75 / 56

Rusack Reserve, Bien Nacido Vineyard. 17 / 25 / 80

Rusack Chardonngy,
Santa Catalina Island Vineyard 140

Chalk Hill, Sonoma. 13 / 19.5 / 50

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46

Maso Canali, Pino Grigio, Italy 13.5 / 20 / 52

Abadía de San Campio, Albariño, Estate . . . 13 / 19.5 / 50

Harvey & Harriet White Blend,
Paso Robles, CA 14.5 / 21 / 54

Zotovitch, Estate Viognier, Santa Rita Hills . . 15 / 22.5 / 58

PINOT NOIR

Castle Rock, Monterey. 12 / 18 / 46

Oyster Bay, New Zealand 12 / 18 / 46

Four Graces, Willamette, OR. 16 / 24 / 62

Gary Farrell, Russian River Valley. 88

CABERNET SAUVIGNON

Avalon, Napa Cellars 12 / 18 / 46

John Anthony Serial, Paso Robles 14 / 21 / 54

Austin Hope, Paso Robles 22 / 32 / 90

Jordan, Alexander Valley. 120

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. P65Warnings.ca.gov/alcohol.