



SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

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

MANHATTAN CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

- LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!
- BRING HOME A QUART WITH BREAD

*OYSTERS ON THE HALF SHELL {22} GF

Mix and match a ½ dozen from today's selection
TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

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

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {18.5}

Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF

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

*AHI TUNA POKE {19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

GRILLED SPANISH OCTOPUS {22} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

SMOKED ALBACORE & SALMON {19} GF

Housemade tartar, tomato, cucumber, capers and red onions served with crostini

GREENS

ADD SALMON {12.5}
GRILLED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {24} GF

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

GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated parmesan

WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

*TUSCAN SEARED TUNA SALAD {22}

Mixed greens tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers and topped with feta cheese

DIETARY	GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	MAKE IT LOW CAL	SPICY	LOCAL OR HOUSE
SPRING 2025	TEMECULA	CHEF SERGIO PLATA	FISH IS CUT ON PREMISES DAILY	DINNER	

SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {32}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over white rice
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

CAJUN ROCKFISH WITH SHRIMP ÉTOUFÉE {28}

Onion, celery, pepper, garlic, tomato and Creole spice served with white rice
MARSHALL STUART CAB FRANC, TEMECULA...12 / 28 / 46

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL {28}

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

RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

CEDAR PLANK SALMON, NORWAY {34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and sautéed green beans

RED CHIMICHURRI MAHI, PACIFIC {34}

Served atop sautéed marble potatoes, asparagus, red bell peppers tomatoes and cremini mushrooms

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38}

Topped with charred pineapple salsa, tomato oil and served with green rice

WALNUT CRUSTED HALIBUT, AK {38.5}

Orange and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

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

*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried with two sides

PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

GEMELLI PASTA WITH SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

LOBSTER ROLL {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Served steamed with melted butter

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

SAN FRANCISCO CIOPPINO {38}

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

MEAT & POULTRY

*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, choice of cheese, and french fries

CHICKEN UNDER A BRICK {29.5} GF

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

*NEW YORK STRIP 14OZ {42} GF

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

BBQ RIBS FULL RACK {36} HALF RACK {24}

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

*BLUEWATER SURF AND TURF {85} GF

Lobster tail and an 14 oz New York steak filet, served with asparagus, sautéed green beans and scalloped potatoes

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

SAUTEED RAINBOW CHARD

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CHOCOLATE CHEESECAKE {12}

CARROT CAKE {12}

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

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

HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

EL CUBANO {15}

Aged dark rum, soda water, splash of coke, a slice of lime

CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

AVAILABLE FOR PURCHASE BY THE BOTTLE!

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

AMERICAN MULE {15}

Cityline Vodka, Amaro Averna, ginger beer and fresh lime

PILIKIA MARGARITA {15}

Real del Valle 100% Agave Blanco Tequila, Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

COCONUT MARGARITA {15}

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

ESPRESSO MARTINI {15.5}

Cityline Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Cityline Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

NON-ALCOHOLIC COCKTAILS

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

BLUEWATER JUGS

BLUEWATER PUNCH LITER {30}

Catalina Rum Company light rum and aged dark rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

DIETARY

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL

SPICY

LOCAL OR HOUSE

WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

DINNER

WINE

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

TASTE OF TEMECULA {20}

WINE FLIGHT

Four 2.5oz pours from wines offered by the glass with the symbol

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
Leoness White Merlot, Temecula 13.5 / 20 / 52
Sables d'Azur, Provence, France. 12 / 18 / 46

BUBBLY

Robert Renzoni Prosecco, Temecula 12.5 / 48
La Marca, Rose Prosecco, Italy (187ml/split) 13.5
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
Peltzer, Temecula. 12.75 / 19 / 48
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Simonnet-Febvre, Chablis, France. 68
William Hill, Napa. 12 / 18 / 46
Head High, Unoaked, Sonoma 12.5 / 18.75 / 48
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5 / 20 / 50
Rombauer, Carneros, Napa 84
Marshall Stuart, Temecula 12.5 / 18.5 / 48
Frank Family Vineyards, Carneros 18 / 27 / 70

WHITE VARIETALS

Europa Village, Muscat Canelli, Temecula 14 / 21 / 54
Wilson Creek "White"
Cabernet Sauvignon, Temecula 13.5 / 20 / 52
Baily Riesling, Temecula 12 / 18 / 46
Robert Renzoni Pinot Grigio, Temecula 12 / 18 / 46
Trimbach, Pinot Blanc, France. 15 / 22.5 / 58

PINOT NOIR

Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Head High, Sonoma 13.5 / 20.25 / 52
Gary Farrell, Russian River Valley. 88

CABERNET SAUVIGNON

Doffo, Temecula 14 / 20.5 / 54
John Anthony Serial, Paso Robles 13.5 / 20.25 / 52
Justin, Paso Robles 16 / 24 / 62
Austin Hope, Paso Robles 22 / 32 / 90
Jordan, Alexander Valley. 120

RED VARIETALS

Robert Renzoni Sangiovese, Temecula 12 / 16.5 / 46
Wiens Cellars Crowded Red Blend, Temecula . . 15 / 23 / 60
South Coast Merlot, Temecula. 13.5 / 20 / 52
Marshall Stuart Cab Franc, Temecula 12 / 18 / 46
Robert Renzoni, Zinfandel 12.5 / 17 / 48

BREWSKIES DRAFT

51/50 IPA PROLIFIC, TEMECULA {8.5}

HIGH SPOT, 289 BLONDE {8.5}

STONE, PILSENER {9}

BUENAVEZA, SALT & LIME LAGER {9}

SEASONAL CRAFT

SEASONAL ROTATING TAP {9}

CALI SQUEEZE

BLOOD ORANGE HEFEWEIZEN, PASO ROBLES {9}

PROLIFIC, STETSON & SOMBREROS MEXICAN LAGER, TEMECULA {9}

805 BLONDE ALE, PASO ROBLES {9}

DRAFT BEER FLIGHT CHOICE OF FOUR 5OZ SAMPLES {12}

BOTTLES

BUD LIGHT {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

PACIFICO {8.5}

STELLA ARTOIS {8.5}

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*ISLANDER OYSTER SHOOTER {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon wedge

BEVERAGES

KOPU DISTILLED / SPARKLING WATER 700ML {8}

ICED TEA, LEMONADE, SODA, HOT TEA & COFFEE {4}

OCEAN POSITIVE

HEAD HIGH WINES

We're proud to support their commitment to ocean conservation through Ocean Positive and SeaTree's kelp forest and coral reef restoration projects

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ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.
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. P65Warnings.ca.gov/restaurant. 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.

YO-HO-HO

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

WHITE RUM 750 ML — \$24.5
DARK RUM 750 ML — \$34.5 (AGED 3 YEARS)
WHITE & DARK RUM 2 X 750 ML — \$55
WHITE & DARK RUM + TWO MUGS — \$70
MUG ONLY — \$12.95



SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

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

MANHATTAN CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

- LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!
- BRING HOME A QUART WITH BREAD

*OYSTERS ON THE HALF SHELL {22} GF

Mix and match a ½ dozen from today's selection
TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

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

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {18.5}

Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF

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

*AHI TUNA POKE {19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

GRILLED SPANISH OCTOPUS {22} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

SMOKED ALBACORE & SALMON {19} GF

Housemade tartar, tomato, cucumber, capers and red onions served with crostini

GREENS

ADD SALMON {12.5}
GRILLED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {24} GF

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

GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated parmesan

WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

*TUSCAN SEARED TUNA SALAD {22}

Mixed greens tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers and topped with feta cheese

DIETARY	GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	MAKE IT LOW CAL	SPICY	LOCAL OR HOUSE
SPRING 2025	TEMECULA	CHEF SERGIO PLATA	FISH IS CUT ON PREMISES DAILY	LUNCH	

SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {32}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over white rice

B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

CAJUN ROCKFISH WITH SHRIMP ÉTOUFÉE {28}

Onion, celery, pepper, garlic, tomato and Creole spice served with white rice

MARSHALL STUART CAB FRANC, TEMECULA...12 / 28 / 46

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL {28}

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

RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

CEDAR PLANK SALMON, NORWAY {34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and sautéed green beans

RED CHIMICHURRI MAHI, PACIFIC {34}

Served atop sautéed marble potatoes, asparagus, red bell peppers tomatoes and cremini mushrooms

MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {36}

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38}

Topped with charred pineapple salsa, tomato oil and served with green rice

WALNUT CRUSTED HALIBUT, AK {38.5}

Orange and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

FAVORITES

BEER-BATTERED FISH & CHIPS

2 PIECES {18.5} 3 PIECES {25}

Served with fresh coleslaw and fries

PANKO FRIED PRAWNS {20}

Served with french fries and coleslaw

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried with two sides

FISH TACOS {19.5} V

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

GRILLED SALMON SANDWICH {18.5}

Baby arugula, sliced tomato and tartar sauce

LOBSTER ROLL {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

TWO MAKES A COMBO {18.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO

Your choice of two listed items

PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

GEMELLI PASTA W/SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

SAN FRANCISCO CIOPPINO {38}

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Served steamed with melted butter

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, choice of cheese, and french fries

CHICKEN UNDER A BRICK {29.5} GF

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

*NEW YORK STRIP 14OZ {40}

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

BBQ RIBS FULL RACK {34} HALF RACK {22}

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

*BLUEWATER SURF AND TURF {85} GF

Lobster tail and an 14 oz. New York steak filet, served with asparagus, sautéed green beans and scalloped potatoes

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

SAUTEED RAINBOW CHARD

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CHOCOLATE CHEESECAKE {12}

CARROT CAKE {12}

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

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HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

EL CUBANO {15}

Aged dark rum, soda water, splash of coke, a slice of lime

CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

'CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

▶ AVAILABLE FOR PURCHASE BY THE BOTTLE! ◀

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

AMERICAN MULE {15}

Cityline Vodka, Amaro Averna, ginger beer and fresh lime

PILIKIA MARGARITA {15}

Real del Valle 100% Agave Blanco Tequila, Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

COCONUT MARGARITA {15}

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

ESPRESSO MARTINI {15.5}

Cityline Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Cityline Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

NON-ALCOHOLIC COCKTAILS

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

BLUEWATER JUGS

BLUEWATER PUNCH LITER {30}

Catalina Rum Company light rum and aged dark rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

DIETARY

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL

SPICY

LOCAL OR HOUSE

WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

LUNCH

WINE

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

TASTE OF TEMECULA {20}

WINE FLIGHT

Four 2.5oz pours from wines offered by the
glass with the symbol

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
Leoness White Merlot, Temecula 13.5 / 20 / 52

Sables d'Azur, Provence, France. 12 / 18 / 46

BUBBLY

Robert Renzoni Prosecco, Temecula 12.5 / 48

La Marca, Rose Prosecco, Italy (187ml/split) 13.5

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
Peltzer, Temecula. 12.75 / 19 / 48

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

CHARDONNAY

Simonnet-Febvre, Chablis, France. 68

William Hill, Napa. 12 / 18 / 46

Head High, Unoaked, Sonoma 12.5 / 18.75 / 48

Edna Valley, San Luis Obispo 12.5 / 18.5 / 48

Cambria Estate, Santa Maria 13.5 / 20 / 50

Rombauer, Carneros, Napa 84
Marshall Stuart, Temecula 12.5 / 18.5 / 48

Frank Family Vineyards, Carneros 18 / 27 / 70

WHITE VARIETALS

Europa Village, Muscat Canelli, Temecula 14 / 21 / 54
Wilson Creek “White”
Cabernet Sauvignon, Temecula 13.5 / 20 / 52
Baily Riesling, Temecula 12 / 18 / 46
Robert Renzoni Pinot Grigio, Temecula 12 / 18 / 46

Trimbach, Pinot Blanc, France. 15 / 22.5 / 58

PINOT NOIR

Oyster Bay, New Zealand 12 / 18 / 46

Four Graces, Willamette, Oregon 16 / 24 / 62

Head High, Sonoma 13.5 / 20.25 / 52

Gary Farrell, Russian River Valley. 88

CABERNET SAUVIGNON

Doffo, Temecula 14 / 20.5 / 54

John Anthony Serial, Paso Robles 13.5 / 20.25 / 52

Justin, Paso Robles 16 / 24 / 62

Austin Hope, Paso Robles 22 / 32 / 90

Jordan, Alexander Valley. 120

RED VARIETALS

Robert Renzoni Sangiovese, Temecula 12 / 16.5 / 46
Wiens Cellars Crowded Red Blend, Temecula . . 15 / 23 / 60
South Coast Merlot, Temecula. 13.5 / 20 / 52
Marshall Stuart Cab Franc, Temecula 12 / 18 / 46
Robert Renzoni, Zinfandel 12.5 / 17 / 48

BREWSKIES

DRAFT

51/50 IPA PROLIFIC, TEMECULA {8.5}

HIGH SPOT, 289 BLONDE {8.5}

STONE, PILSENER {9}

BUENAVEZA, SALT & LIME LAGER {9}

SEASONAL CRAFT

SEASONAL ROTATING TAP {9}

CALI SQUEEZE

BLOOD ORANGE HEFEWEIZEN, PASO ROBLES {9}

PROLIFIC, STETSON & SOMBREROS MEXICAN LAGER, TEMECULA {9}

805 BLONDE ALE, PASO ROBLES {9}

DRAFT BEER FLIGHT CHOICE OF FOUR 50Z SAMPLES {12}

BOTTLES

BUD LIGHT {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

PACIFICO {8.5}

STELLA ARTOIS {8.5}

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*ISLANDER OYSTER SHOOTER {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon wedge

BEVERAGES

KOPU DISTILLED / SPARKLING WATER 700ML {8}

ICED TEA, LEMONADE, SODA, HOT TEA & COFFEE {4}

OCEAN POSITIVE

HEAD HIGH WINES

We're proud to support their commitment to ocean conservation through Ocean Positive and SeaTree's kelp forest and coral reef restoration projects

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

*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.
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. P65Warnings.ca.gov/restaurant. 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.

YO-HO-HO

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

WHITE RUM 750 ML — \$24.5
DARK RUM 750 ML — \$34.5 (AGED 3 YEARS)
WHITE & DARK RUM 2 X 750 ML — \$55
WHITE & DARK RUM + TWO MUGS — \$70
MUG ONLY — \$12.95