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STARTERS	
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	
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*OYSTERS ON THE HALF SHELL {22} GF TRY PAN FRIED! Mix and match a ½ dozen from today's selection	
*PONZU SASHIMI SEA SCALLOPS {21} “Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger	
OYSTERS ROCKEFELLER {19.5} GF 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	
SHARE PLATES	
CRISPY CALAMARI FRITTI {19.5} 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 {19.5} AF Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips	
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 AF Tomato oil, chopped cilantro and bacon	
FIRECRACKER SHRIMP {16} Crispy shrimp tossed with sweet and spicy chili sauce	
GREENS	
SEAFOOD LOUIE SALAD {25} GF Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing	
*TUSCAN SEARED TUNA SALAD {22} Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and feta cheese	
GRILLED CHICKEN CHOPPED SALAD {22} GF Mixed greens, avocado, green beans, grape tomatoes, roasted corn, pepitas, with goat cheese and white wine vinaigrette	
CRAB & AVOCADO SALAD {20} GF Arugula, mixed greens, grape tomatoes and vinaigrette	
CAESAR SALAD {13} Romaine hearts, anchovies, fresh grated Parmesan	
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}	
WEDGE SALAD WITH BACON {15} V GF Blue cheese dressing, grape tomatoes, and red onion	
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}	
FRESH SUSHI	
*BLUEWATER ROLL {18} Spicy tuna, cucumber and avocado topped with hamachi sashimi, masago and ponzu	
*SEÑORITA ROLL {18} Tempura shrimp, krab mix and avocado, topped with raw ahi, sriracha and eel sauce	
*SPICY TUNA TARTARE {18} Served on crispy rice, spicy aioli, green onions, avocado and red tobiko	
*SPICY AVALON ROLL {16} Yellowtail, cucumber, avocado, topped with jalapeño and carrot	

DIETARY NEEDS		GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	MAK MAKE IT LOW CALORIE	AF SPICY
WINTER 2025 PHOENIX CHEF JOSH PICKARD FISH IS CUT ON PREMISES DAILY					DINNER
TODAY’S FISH					
AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE					
SAUTÉED SANDDABS, CA {28} Scalloped potatoes, spinach, lemon and caper beurre blanc					
RAINBOW TROUT AMANDINE, ID {28.5} Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans					
SAUTÉED WALLEYE, CANADA {32} Lightly floured, served with green beans and scalloped potato					
CEDAR PLANK SALMON, NORWAY {34} GF Salmon cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and grilled asparagus					
BAKED HADDOCK, ATLANTIC {35} GF Old Bay seasoning, Ritz cracker crumbs, butter and thyme atop scalloped potatoes and grilled asparagus					
CAJUN GRILLED AUSTRALIAN BARRAMUNDI {38} AF GF Grilled over white rice, topped with arugula and crab salad with jalapeño mango vinaigrette					
*TOGARASHI-SPICED AHI TUNA, PACIFIC {38} AF Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce					
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} AF Green rice, tomato oil, roasted corn and avocado relish					
*PAN-SEARED SEA SCALLOPS {42} Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc					
SEASONAL SPECIAL					
A TASTE OF FRANCE					
BOUILLABAISSE {34} Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille					
➤ SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58 ◀					
FAVORITES					
BEER-BATTERED ALASKAN COD {25} Served with french fries and coleslaw					
FISHERMAN'S PLATTER {30} Panko prawns, scallops and beer-battered Alaskan Cod					
PANKO FRIED PRAWNS {23.5} Served with french fries and coleslaw					
FRIED IPSWICH CLAMS {30} Fried in a lightly seasoned flour with french fries and coleslaw					
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 romano					
LOBSTER ROLL {32} Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw					
SAN FRANCISCO CIOPPINO {38} Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish					
MAINE LOBSTER 1½LB {67.5} GF Steamed, split, and served with melted butter and choice of two sides					
ALASKAN KING CRAB LEGS 1¼LB {MKT} GF Steamed with melted butter and choice of two sides					
GRILLED LOBSTER TAIL, BRAZIL 10 OZ {62} GF Served with melted butter and choice of two sides					
MEAT & POULTRY					
*ANGUS CHEESEBURGER {22} BACON {+1} Traditional works and choice of side					
CHICKEN UNDER A BRICK {29.5} GF Thyme, garlic and rosemary crusted, with scalloped potatoes and grilled asparagus					
*FILET MIGNON 8 OZ {48} GF Served with scalloped potatoes and sautéed tomato and asparagus medley					
*RIB EYE 12 OZ {44} GF With scalloped potatoes and sautéed tomato asparagus medley					
.....					
*BLUEWATER SURF AND TURF {95} GF Brazilian lobster tail and filet served with scalloped potatoes, sautéed tomato and asparagus medley					
HOUSEMADE DESSERTS					
KEY LIME PIE {13}					
CREME BRÛLÉE {12}					
BREAD PUDDING {12}					
JAVA MUD PIE {12}					
SIDES {8 EACH}					
SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / SAUTÉED MUSHROOMS GRILLED ASPARAGUS {+2}					
SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. 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.					



HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

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

PAIN RELIEVER {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'CUCUMBER MOJITO {15} 

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

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

'AMERICAN MULE {15} 

Hendry's American Vodka, Amaro Averna, ginger beer and fresh lime

NAPA GIN & TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange and 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

'PILIKIA MARGARITA {15} 

Cuervo Tradicional Silver Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

'COCONUT MARGARITA {15} 

Cuervo Tradicional Silver 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 mix, shrimp, olive & pickled green bean garnish

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

DIETARY NEEDS

 AVAILABLE GLUTEN FREE

 AVAILABLE VEGETARIAN/VEGAN

 MAKE IT LOW CALORIE

 SPICY

WINTER 2025 | PHOENIX | CHEF JOSH PICKARD | FISH IS CUT ON PREMISES DAILY

DINNER

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 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

La Crema, California 13 / 19.5 / 50
Emmolo by Caymus, Suison & Napa, CA . . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa. 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa. 15 / 22.5 / 58
Cakebread Cellars, Carneros, Napa. 95
Pahlmeyer, Napa. 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy. 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon. 13.5 / 20 / 52
Trimbach, Pinot Blanc, France. 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14.5 / 21 / 54
Paco & Lola, Albarino Spain 50

PINOT NOIR

Castle Rock, Monterey. 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley. 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Jordan, Alexander Valley. 120
Caymus Vineyards, Napa Valley 160

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild-Mouton Cadet,
Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {7.5}
MONSOON IPA {7.5}
MIND HAZE {7.5}
KILT LIFTER {7.5}
GOLDEN ROAD MANGO CART {7.5}
805 BLONDE {7.5}
TOASTY AMBER AZ LOC ALE {7.5}
STELLA ARTOIS {7.5}
PACIFICO {7.5}
COORS LIGHT {7.5}
GUINNESS {9}

BOTTLES

BUDWEISER {7.5}
BUD LIGHT {7.5}
MILLER LIGHT {7.5}
MICHELOB ULTRA {7.5}
DOGFISH HEAD 90 MIN IPA {7.5}
HIGH NOON SPIKED SELTZER {7.5}
CORONA {8}
HEINEKEN {8}
SAMUEL ADAMS {8}
HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
HOLIDAILY, BLONDE ALE GLUTEN FREE {8}
KIRIN ICHIBAN 22 OZ {10}
KIRIN LIGHT 22 OZ {10}
ASAHI 21.4 OZ
SAPPORO 20.3 OZ {10}

BEVERAGES

KOPU DISTILLED 700ML {8}
SPARKLING WATER 700ML {8}
ICED TEA {4}
LEMONADE {4}
SODA {4}
HOT TEA {4}
COFFEE {4}

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SPLIT PLATE CHARGE \$3.00.

18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

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STARTERS	
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 TRY PAN FRIED! Mix and match a ½ dozen from today's selection	
*PONZU SASHIMI SEA SCALLOPS {21} “Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger	
OYSTERS ROCKEFELLER {19.5} GF 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	
SHARE PLATES	
CRISPY CALAMARI FRITTI {19.5} 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 {19.5} AF Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips	
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 AF Tomato oil, chopped cilantro and bacon	
FIRECRACKER SHRIMP {16} Crispy shrimp tossed with sweet and spicy chili sauce	
GREENS	
SEAFOOD LOUIE SALAD {25} GF Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing	
*TUSCAN SEARED TUNA SALAD {22} Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and feta cheese	
GRILLED CHICKEN CHOPPED SALAD {22} GF Mixed greens, avocado, green beans, grape tomatoes, roasted corn, pepitas, with goat cheese and white wine vinaigrette	
CRAB & AVOCADO SALAD {20} GF Arugula, mixed greens, grape tomatoes and vinaigrette	
CAESAR SALAD {13} Romaine hearts, anchovies, fresh grated Parmesan	
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}	
WEDGE SALAD WITH BACON {15} V GF Blue cheese dressing, grape tomatoes, and red onion	
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}	
FRESH SUSHI	
*BLUEWATER ROLL {18} Spicy tuna, cucumber and avocado topped with hamachi sashimi, masago and ponzu	
*SEÑORITA ROLL {18} Tempura shrimp, krab mix and avocado, topped with raw ahi, sriracha and eel sauce	
*SPICY TUNA TARTARE {18} Served on crispy rice, spicy aioli, green onions, avocado and red tobiko	
*SPICY AVALON ROLL {16} Yellowtail, cucumber, avocado, topped with jalapeño and carrot	

DIETARY NEEDS		GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	MAKE IT LOW CALORIE	SPICY
WINTER 2025 PHOENIX CHEF JOSH PICKARD FISH IS CUT ON PREMISES DAILY					
LUNCH					
TODAY’S FISH					
AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE					
SAUTÉED SANDDABS, CA {28} Scalloped potatoes, spinach, lemon and caper beurre blanc					
RAINBOW TROUT AMANDINE, ID {28.5} Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans					
SAUTÉED WALLEYE, CANADA {32} Lightly floured, served with green beans and scalloped potato					
CEDAR PLANK SALMON, NORWAY {34} GF Salmon cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and grilled asparagus					
BAKED HADDOCK, ATLANTIC {35} GF Old Bay seasoning, Ritz cracker crumbs, butter and thyme atop scalloped potatoes and grilled asparagus					
CAJUN GRILLED AUSTRALIAN BARRAMUNDI {38} AF GF Grilled over white rice, topped with arugula and crab salad with jalapeño mango vinaigrette					
*TOGARASHI-SPICED AHI TUNA, PACIFIC {38} AF Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce					
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} AF Green rice, tomato oil, roasted corn and avocado relish					
*PAN-SEARED SEA SCALLOPS {42} Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc					
SEASONAL SPECIAL					
A TASTE OF FRANCE					
BOUILLABAISSE {34} Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille					
➤ SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58 ◀					
FAVORITES					
BEER-BATTERED COD, AK 2 PIECE {18.5} 3 PIECE {25} Served with french fries and coleslaw					
FISHERMAN’S PLATTER {30} Panko prawns, scallops and beer-battered Alaskan Cod					
PANKO FRIED PRAWNS {23.5} Served with french fries and coleslaw					
FRIED IPSWICH CLAMS {30} Fried in a lightly seasoned flour with french fries and coleslaw					
BLUEWATER TACOS {22} V Blackened or battered cod or shrimp, jack cheese, cabbage, pico de gallo, avocado and lime crema					
GRILLED SALMON SANDWICH {22} Baby arugula, sliced tomato and tartar sauce					
LOBSTER ROLL {32} Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw					
CRAB BLTA {22} Red rock crab meat with bacon, lettuce, tomato and avocado on sourdough and choice of a side					
ALBACORE TUNA MELT {18.5} Cheddar, oven dried tomato on sourdough with fries					
TWO MAKES A COMBO {19.5}					
CHOICE 1: CHOWDER, GARDEN OR CAESAR SALAD					
CHOICE 2: FISH OR SHRIMP TACO, ½ TUNA SANDWICH OR SMALL SHRIMP LOUIE					
Choose an item from choice one and one from choice two					
GEMELLI PASTA W/SHRIMP & SCALLOPS {32} V Cremini mushrooms, asparagus, pesto cream and romano					
PRAWN LINGUINE {24} Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter					
SAN FRANCISCO CIOPPINO {38} Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish					
STEAMED MAINE LOBSTER 1½LB {67.5} GF Split and served with melted butter with choice of two sides					
ALASKAN KING CRAB LEGS 1¼LB {MKT} GF Steamed with melted butter and choice of two sides					
GRILLED LOBSTER TAIL, BRAZIL 10 OZ {62} GF Served with melted butter and choice of two sides					
*ANGUS CHEESEBURGER {22} BACON {+1} Traditional works and choice of side					
CHICKEN UNDER A BRICK {29.5} GF Thyme, garlic and rosemary crusted, with scalloped potatoes and grilled asparagus					
*FILET MIGNON 8 OZ {48} GF Served with scalloped potatoes and sautéed tomato and asparagus medley					
*RIB EYE 12 OZ {44} GF With scalloped potatoes and sautéed tomato-asparagus medley					
.....					
*BLUEWATER SURF AND TURF {95} GF Brazilian lobster tail and filet, served with scalloped potatoes, sautéed tomato-asparagus medley					
HOUSEMADE DESSERTS					
KEY LIME PIE {13}					
CREME BRÛLÉE {12}					
BREAD PUDDING {12}					
JAVA MUD PIE {12}					
SIDES {8 EACH}					
SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / SAUTÉED MUSHROOMS GRILLED ASPARAGUS {+2}					
SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. 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.					



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COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

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

PAIN RELIEVER {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'CUCUMBER MOJITO {15} 

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

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

'AMERICAN MULE {15} 

Hendry's American Vodka, Amaro Averna, ginger beer and fresh lime

NAPA GIN & TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange and 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

'PILIKIA MARGARITA {15} 

Cuervo Tradicional Silver Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

'COCONUT MARGARITA {15} 

Cuervo Tradicional Silver 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 mix, shrimp, olive & pickled green bean garnish

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

DIETARY NEEDS

 AVAILABLE GLUTEN FREE

 AVAILABLE VEGETARIAN/VEGAN

 MAKE IT LOW CALORIE

 SPICY

WINTER 2025 | PHOENIX | CHEF JOSH PICKARD | FISH IS CUT ON PREMISES DAILY

LUNCH

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 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

La Crema, California 13 / 19.5 / 50
Emmolo by Caymus, Suison & Napa, CA . . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa. 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa. 15 / 22.5 / 58
Cakebread Cellars, Carneros, Napa. 95
Pahlmeyer, Napa. 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy. 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon. 13.5 / 20 / 52
Trimbach, Pinot Blanc, France. 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14.5 / 21 / 54
Paco & Lola, Albarino Spain 50

PINOT NOIR

Castle Rock, Monterey. 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley. 88
Lingua Franca “AVNI”,
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Jordan, Alexander Valley. 120
Caymus Vineyards, Napa Valley 160

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild-Mouton Cadet,
Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {7.5}
MONSOON IPA {7.5}
MIND HAZE {7.5}
KILT LIFTER {7.5}
GOLDEN ROAD MANGO CART {7.5}
805 BLONDE {7.5}
TOASTY AMBER AZ LOC ALE {7.5}
STELLA ARTOIS {7.5}
PACIFICO {7.5}
COORS LIGHT {7.5}
GUINNESS {9}

BOTTLES

BUDWEISER {7.5}
BUD LIGHT {7.5}
MILLER LIGHT {7.5}
MICHELOB ULTRA {7.5}
DOGFISH HEAD 90 MIN IPA {7.5}
HIGH NOON SPIKED SELTZER {7.5}
CORONA {8}
HEINEKEN {8}
SAMUEL ADAMS {8}
HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
HOLIDAILY, BLONDE ALE GLUTEN FREE {8}
KIRIN ICHIBAN 22 OZ {10}
KIRIN LIGHT 22 OZ {10}
ASAHI 21.4 OZ
SAPPORO 20.3 OZ {10}

BEVERAGES

KOPU DISTILLED 700ML {8}
SPARKLING WATER 700ML {8}
ICED TEA {4}
LEMONADE {4}
SODA {4}
HOT TEA {4}
COFFEE {4}

*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.

SPLIT PLATE CHARGE \$3.00.

18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

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