



CHOWDER

NEW ENGLAND CLAM CHOWDER {CUP 12}
Sea clams, cream, celery and potato, onions and herbs

SHARE PLATES

- *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
- MUSSELS WITH SPANISH CHORIZO** {20} 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** {19} GF

Five prawns with housemade cocktail sauce and chive oil
- SPICY CHARRED EDAMAME** {12} 🔥

Togarashi and lemon juice
- CRISPY CALAMARI** {21}

Sweet chili sauce, red piquillo peppers and Cajun remoulade
- MARYLAND STYLE CRAB CAKES** {20}

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
- *AHI TUNA POKE** {20.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu,
sweet maui, toasted sesame seeds, pickled ginger and green
onion with wontons

GREENS

 **ADD SALMON** {13}
 **CHICKEN OR SHRIMP** {10}

- 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, Tuscan vegetable medley, feta crumbles
- CAESAR SALAD** {13} 🔥🥗🍴 GF

Romaine hearts, anchovies, fresh grated Parmesan
- WEDGE SALAD WITH BACON** {15} 🔥🥗🍴 V GF

Blue cheese dressing, grape tomatoes, and red onion
- GRILLED CHICKEN CHOPPED SALAD** {22}

Mixed greens, avocado, green beans, grape tomatoes,
roasted corn, pepitas, with goat cheese and
white wine vinaigrette



YO-HO-HO

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

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

SUMMER 2026 | CATALINA ISLAND | CHEF MANNY PEDROZA | 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** {29}

Crusted with toasted almonds and sautéed, topped with
lemon beurre blanc, with scalloped potatoes and green beans
- PAN-SEARED SALMON, NORWAY** {35} GF

Scalloped potatoes, sautéed spinach, cremini
mushrooms and red chimichurri
- ROASTED BARRAMUNDI, CA** {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
- PAN-SEARED ALASKAN HALIBUT, AK** {42}

Sweet corn and English pea succotash, grilled asparagus,
lemon–mint pistou

SEASONAL SPECIAL LOCAL CATCH

- *TOGARASHI SPICED TUNA** {39} 🔥

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

➔ SUGGESTED WINE PAIRING: CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58 ➔

FAVORITES

- BEER-BATTERED FISH & CHIPS** {26}

Served with fresh coleslaw and fries
- FISHERMAN’S PLATTER** {32}

Panko shrimp, scallops and beer–battered fish served with
fresh coleslaw and fries
- PANKO CALAMARI STEAK** {22.5}

Pounded thin, panko–breaded and pan–fried with two sides
- GEMELLI PASTA WITH
SHRIMP & SEA SCALLOPS** {33} V

Cremini mushrooms, asparagus, pesto cream and Parmesan
- LOBSTER ROLL** {34}

Cold New England or hot–buttered Rhode Island on a
toasted brioche bun with fries or coleslaw
- SAN FRANCISCO CIOPPINO** {40}

Zesty marinara sauce, clams, mussels, calamari,
shrimp, scallops and fish
- LOBSTER TAIL** {64} GF

Oven–baked and served with melted butter and your
choice of two sides
- ALASKAN KING CRAB LEGS** 1¼LB {MKT} GF

Steamed with melted butter and choice of two sides

MEAT & POULTRY

- BABY BACK RIBS** FULL RACK {38} HALF RACK {28}

Dry–rubbed and slow–roasted, served with barbeque sauce,
french fries and coleslaw
- CHICKEN UNDER A BRICK** {30} GF

Herb–crusted with parsley, rosemary, thyme and garlic,
served with scalloped potatoes and asparagus
- *ANGUS CHEESEBURGER** {22} BACON {+1}

Your choice of beef or veggie burger with traditional
works, choice of cheese and french fries
- NEW YORK STRIP** 14OZ {46} GF

Topped with blue cheese butter, served with scalloped
potatoes and asparagus
-
- *BLUEWATER SURF AND TURF** {96} GF

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

HOUSEMADE DESSERTS

- KEY LIME PIE** {13}

Graham cracker crust with raspberry coulis and
whipped cream
- NY CHEESECAKE** {12}

Served with caramel sauce and whipped cream
- JAVA MUDPIE** {15}

Coffee ice cream layered with chunks of white and
milk chocolate, almonds, caramel sauce and chocolate
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.



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- FISH OR SHRIMP TACOS** {23} V

Blackened or battered, jack cheese, cabbage, pico de gallo,
avocado and lime crema
- GRILLED FISH SANDWICH** {23}

Baby arugula, sliced tomato and tartar sauce
- LOBSTER ROLL** {34}

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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, Goslings ginger beer*

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

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

Visit Bluewater's El Galleon for great eats
and a great time. Bring your singing voices!
411 CRESCENT AVE, AVALON, CA
elgalleonrestaurant.com