

# 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} 🕕

Mix and match a  $\frac{1}{2}$  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)

Grape tomatoes, garlic, white wine and grilled bread

#### STEAMED SHELLFISH {22} @

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

#### CHILLED SHRIMP COCKTAIL {18}

Five prawns with housemade cocktail sauce and chive oil

# **APPETIZERS**

#### MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

#### \*AHI TUNA POKE {19.5} 🔕

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

#### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

#### BAKED CRAB & ARTICHOKE DIP {19.5} @ 🔕

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

# \*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

# GRILLED SPANISH OCTOPUS {22} @

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

# GREENS ADD SALMON (12.5) GRILLED CHICKEN (9. OR SHRIMP (9.5)



#### SEAFOOD LOUIE SALAD {25} GF

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

#### **GRILLED CHICKEN CHOPPED SALAD {22}**

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

#### \*TUSCAN SEARED TUNA SALAD {22}

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

### CRAB & AVOCADO SALAD {20}

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

DIETARY 📵 AVAILABLE GLUTEN FREE 🛛 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 🔕 SPICY 👻 LOCAL OR HOUSE

SUMMER 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

# SEASONAL SPECIAL

# A SPOTLIGHT ON PACIFIC CATCH

#### 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 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

#### PAN ROASTED ROCKFISH, PACIFIC {28}

Served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN ...13 / 19.5 / 50

# TODAY'S FISH

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

#### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and 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

#### PAN SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### \*TOGARASHI SPICED AHI TUNA, PACIFIC {38} 🔕

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

#### BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40) 🔕

Served over cilantro green rice with roasted poblano yogurt crema

#### WALNUT CRUSTED HALIBUT, AK {42}

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

#### \*PAN SEARED SEA SCALLOPS, MA {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 CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

### PRAWN LINGUINE {24}

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

### GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32}



#### 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

## SAN FRANCISCO CIOPPINO {38}

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

#### ALASKAN KING CRAB LEGS {MKT} @

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

# LOBSTER TAIL (62)

Oven-baked and served with melted butter, scalloped potatoes and spinach

# MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries ADD BACON {1} ADD GRILLED JALAPEÑO {1}

### CHICKEN UNDER A BRICK {29.5} @

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

#### \*NEW YORK STRIP 140Z {45} 🕕



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

# \*BLUEWATER SURF AND TURF {95} 🕕



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

# SIDES TO SHARE (8 EACH)

SCALLOPED POTATO **GARLIC FRIES COLESLAW** SAUTÉED SPINACH SAUTÉED GREEN BEANS

SAUTÉED MUSHROOMS **GREEN RICE** MARBLE POTATOES **GRILLED ASPARAGUS (+2)** 

# **HANDCRAFTED DESSERTS**

BREAD PUDDING {12} KEY LIME PIE {13} MUDPIE {12} CRÈME BRÛLÉE {12} **CHOCOLATE CHEESECAKE {12}** 

> McConnell'S ICE CREAM SUNDAE {14}

\*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 P65 Warnings.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 P65 Warnings.ca.gov/alcohol.



# **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

### MADE WITH OUR OWN BOTTLED RUM

#### 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

#### TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

#### **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

**ROSÉ ALL DAY** 

Seaglass "Surfrider Foundation" Rose,

SAUVIGNON BLANC

CHARDONNAY

WHITE VARIETALS

💮 Frequency Blend, (Viogner/Grenache),

Harvey & Harriet White Blend,

Château d'Esclans,

BUBBLA

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY

**ODE LOCAL OR HOUSE** 

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

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

Whispering Angel, Provence, France.......... 15/22/58

Frequency, Rose, Santa Barbara County . . . . . 16/24/62

🍪 Margerum, Grenache, Santa Barbara . . . . . . . 14 / 21 / 52

Ruffino, Prosecco, Italy ...... 12 / 46

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

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

GH Mumm Cordon Brut, Reims Champagne, France . . 78

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

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

Oyster Bay, New Zealand ...... 12/18/46

🍪 Storm, Santa Ynez Valley ......14.5/21.5/54

🍪 Fess Parker, Santa Barbara County. . . . . . . . . 13.5 / 20.5 / 52

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

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

Frank Family Vineyards, Carneros ...... 18/27/70

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

Pahlmeyer, Napa.....160

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

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

Acrobat, Pinot Gris, Oregon......13.5/20/52

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

Marqués de Riscal, Verdejo, Spain ...... 11.5/17.5/44

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

🌍 J. Wilkes Pinot Blanc, Sta. Maria Valley . . . . . 12.5/17/48

#### OCEAN OPPOSITIVE **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

# BREWSKIES

## DRAFT

HIGH SPOT, 182 IPA {8.5} HIGH SPOT, 289 BLONDE (8.5) HIGH SPOT, 152 AMBER {8.5} MIND HAZE, HAZY IPA {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} UNION JACK, IPA {9} FIRESTONE WALKER, CERVEZA {9} 805 BLONDE ALE {9} FIG MTN LIZARD'S MOUTH IPA {10} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (10)

# BOTTLES & CANS

MICHELOB ULTRA {7.5} COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} MODELO (8) STELLA ARTOIS {8} **HEINEKEN {8}** 

# **SHOOTERS**

\*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

\*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}

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

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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. micialing out in immeet to meetin, eggs, index, sylvand anny products.

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# PINOT NOIR

# **CABERNET SAUVIGNON**

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles 14/21/54
Austin Hope, Paso Robles22/32/90
Jordan, Alexander Valley



# 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} 🕕

Mix and match a  $\frac{1}{2}$  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)

Grape tomatoes, garlic, white wine and grilled bread

#### STEAMED SHELLFISH {22} @F

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**

#### MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

### \*AHI TUNA POKE {19.5} 🔕

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

#### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

### BAKED CRAB & ARTICHOKE DIP {19.5} 6 🖎

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

# \*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

# GRILLED SPANISH OCTOPUS {22} @

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



GREENS ADD SALMON (12.5)
GRILLED CHICKEN (9.
OR SHRIMP (9.5)

#### SEAFOOD LOUIE SALAD {25} GF

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

### **GRILLED CHICKEN CHOPPED SALAD {22}**

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

#### \*TUSCAN SEARED TUNA SALAD {22}

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

### CRAB & AVOCADO SALAD {20}

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

DIETARY G: AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 😌 LOCAL OR HOUSE

SUMMER 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

# SEASONAL SPECIAL

# A SPOTLIGHT ON PACIFIC CATCH

#### 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 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

#### PAN ROASTED ROCKFISH, PACIFIC {28}

Served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN ...13 / 19.5 / 50

# TODAY'S FISH AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR © GLUTEN FREE

#### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and 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

#### PAN SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### \*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 싮

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

#### BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40)

Served over cilantro green rice with roasted poblano yogurt crema

#### WALNUT CRUSTED HALIBUT, AK {42}

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

#### \*PAN SEARED SEA SCALLOPS, MA {42}

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

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS {25}

With fresh coleslaw and fries

#### PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

#### PRAWN LINGUINE {24}

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

#### FISH TACOS {22}

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}**

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

## SHRIMP LOUIE & CHOWDER {19.5}

Cup of chowder with a half Shrimp Louie Salad

#### GEMELLI PASTA W/SHRIMP & SEA SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

#### SAN FRANCISCO CIOPPINO {38} Zesty marinara sauce, clams, mussels, calamari,

shrimp, scallops and fish

## LOBSTER TAIL {62}

Oven baked and served with melted butter with scalloped potatoes and spinach

# MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries BACON (+1) GRILLED JALAPEÑO (+1)

## CHICKEN UNDER A BRICK {29.5} @

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

## \*NEW YORK STRIP 140Z {45} @F

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

# \*BLUEWATER SURF AND TURF {95} 🕕

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

# SIDES TO SHARE (8 EACH)

SCALLOPED POTATO **GARLIC FRIES COLESLAW** SAUTÉED SPINACH SAUTÉED GREEN BEANS

SAUTÉED MUSHROOMS **GREEN RICE** MARBLE POTATOES **GRILLED ASPARAGUS (+2)** 

# **HANDCRAFTED DESSERTS**

BREAD PUDDING {12} KEY LIME PIE {13} MUDPIE {12} CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}

> McCONNELL'S ICE CREAM SUNDAE {14}

\*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

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# **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

### MADE WITH OUR OWN BOTTLED RUM

#### 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

#### TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

#### **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 VAVAILABLE 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

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

# **ROSÉ ALL DAY**

Château d'Esclans,
Whispering Angel, Provence, France15/22/58
Frequency, Rose, Santa Barbara County 16/24/62
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA13.5/20.5/52
Sables d'Azur, Provence, France 12/18/46
Margerum, Grenache, Santa Barbara

## BUBBLY

Ruffino, Prosecco, Italy 12 / 46
Veuve du Vernay, Sparkling Brut, France10.5 / 48
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
GH Mumm Cordon Brut, Reims Champagne, France78
Veuve Clicquot Yellow Label, Champagne, France120

# SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52
Oyster Bay, New Zealand
Storm, Santa Ynez Valley 14.5/21.5/54
B&G Bordeaux Blanc, France12.5/18.5/48

## CHARDONNAY

Simonnet–Febvre, Chablis, France
Joseph Drouhin, Mâcon-Villages, France 14/21/52
💮 Head High, Unoaked, Sonoma12.5/18.75/48
Edna Valley, San Luis Obispo
💮 Nielson, Santa Barbara13/19/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa15/22.5/58
Frank Family Vineyards, Carneros 18/27/70
Mer Soleil, Santa Lucia, Monterey County. 14.5/21.75/56
Pahlmeyer, Napa160

### WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12/18/46
Maso Canali, Pino Grigio, Italy13.5/20/52
Acrobat, Pinot Gris, Oregon13.5/20/52
Abadía de San Campio, Albariño, Spain13/19.5/50
Frequency Blend, (Viogner/Grenache), Santa Barbara County
Harvey & Harriet White Blend, Paso Robles, CA14.5/21/54
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Zotovich, Estate Viognier, Santa Rita Hills 15/22.5/58

# PINOT NOIR

	7 8 2
	Oyster Bay, New Zealand
	Four Graces, Willamette, Oegon
)	Melville Estate, Santa Rita Hills 16.5/24/63
)	Paradise Springs, Santa Rita Hills 17/25/66
	Carmel Road, Monterey, CA
)	Head High, Sonoma13.5/20.25/52
	Gary Farrell, Russian River Valley
	Lingua Franca "AVNI",
	Willamette Valley, OR18.5/27.5/72

Chevalier de la Crée, Burgundy......78

#### CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles 14/21/54
Austin Hope, Paso Robles22/32/90
Jordan, Alexander Valley

# **RED VARIETALS**

	Querceto, Chianti Glassico, Tuscany13/20/48
	Don Miguel, Malbec, Argentina 12/18/46
0	Carr Cab Franc, Santa Ynez Valley56
0	Frequency, GSM, Santa Barbara 15/22/58
0	Margerum Grenache, Santa Barbara82
	Baron Philippe Rothschild Mouton-Cadet,
	Bordeaux, France
	Pessimist, Daou, Paso Robles13/19.5/50
	Carr, Grenache, Lyons Vineyard
	Los Olivos District, Santa Barbara16.5/24.75/60

### 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

# BREWSKIES

## DRAFT

HIGH SPOT, 182 IPA {8.5} HIGH SPOT, 289 BLONDE {8.5} HIGH SPOT, 152 AMBER {8.5} MIND HAZE, HAZY IPA {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} UNION JACK, IPA {9} FIRESTONE WALKER, CERVEZA {9} 805 BLONDE ALE {9} FIG MTN LIZARD'S MOUTH IPA {10} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (10)

# **BOTTLES & CANS**

MICHELOB ULTRA {7.5} COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} MODELO (8) STELLA ARTOIS {8} HEINEKEN {8}

# SHOOTERS

\*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

\*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}

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

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR  ${\tt UNDERCOOKED\ INGREDIENTS:\ Consuming\ raw\ shell fish\ or\ raw,\ undercooked\ meats,}$ poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain

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  $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$