



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}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

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 housemade cocktail sauce and chive oil

CAESAR SALAD {13} V

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}

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

*AHI TUNA POKE {19.5} 🔥

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



YO-HO-HO

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



The official must-have drink
of Catalina Island

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👇 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2025 | 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

GOLD SPOTTED SEA BASS, PACIFIC {30} GF

Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette

PAN-SEARED SALMON, NORWAY {35} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

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

WALNUT CRUSTED HALIBUT, AK {42}

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

SEASONAL SPECIAL ~ A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {34}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

➡ SUGGESTED WINE PAIRING: DON MIGUEL, MALBEC, ARGENTINA ...12 / 18 / 46 ⬅

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 {32}

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

*BLUEWATER SURF AND TURF {95} GF

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

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 and white bean hummus with red peppers, grape tomatoes, onion, green olives, capers, cucumber and feta cheese

MEAT & POULTRY

GRILLED CHICKEN CHOPPED SALAD {22}

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

BABY BACK RIBS FULL RACK {38} HALF RACK {26}

Dry-rubbed and slow-roasted, served with barbeque sauce, french 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} BACON {+1}

Your choice of beef or veggie burger with traditional works, choice of cheese and french fries

NEW YORK STRIP 14OZ {45} GF

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

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.

HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

EL CUBANO {15.5}

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

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

'CUCUMBER MOJITO {15.5} 🔥

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

🍷 CATALINA RUM AVAILABLE FOR PURCHASE BY THE BOTTLE! 🍷

LOCAL RECIPE

BUFFALO MILK {15.5}

Cityline Vodka, Kahlua, Crème de Banana, Crème de Cacao, milk topped with whipped cream and nutmeg

MAKE IT A LITER - SERVES FOUR {32}

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} 🔥

Cityline Vodka, Amaro Averna, ginger beer and fresh lime

PILIKIA MARGARITA {15.5} 🔥

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 {15.5}

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

ESPRESSO MARTINI {15.5}

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, Goslings 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

TO FOLLOW WATER RATIONING GUIDELINES FROM THE CITY WE OFFER BOTTLED WATER FOR \$1.50

DINNER

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 Chardonnay, 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

Žotovich, 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

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48

Don Miguel, Malbec, Argentina 12 / 18 / 46

Rusack, Syrah, Ballard Canyon, Estate 15 / 22.5 / 60

Baron Philippe Rothschild Mouton-Cadet, Bordeaux, France 15 / 22 / 62

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}

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

BEVERAGES

KOPU STILL / SPARKLING 1 LITER {9}

AQUA FINA BOTTLED WATER {1.5}

ICED TEA, LEMONADE, SODA, HOT TEA, COFFEE {4.5}

HOT WATER {.50}

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WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

El Galleon

♦ AVALON, CA ♦

Weekend Karaoke

Visit Bluewater's El Galleon for great eats and a great time. Bring your singing voices!

411 CRESCENT AVE, AVALON, CA

elgalleonrestaurant.com



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}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

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 housemade cocktail sauce and chive oil

CAESAR SALAD {13} V

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}

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

*AHI TUNA POKE {19.5} 🔥

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



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



The official must-have drink
of Catalina Island

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2025 | CATALINA ISLAND | CHEF MANNY PEDROZA | 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 {29}

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

GOLD SPOTTED SEA BASS, PACIFIC {30} GF

Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette

PAN-SEARED SALMON, NORWAY {35} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

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

WALNUT CRUSTED HALIBUT, AK {42}

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

SEASONAL SPECIAL ~ A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {34}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

➡ SUGGESTED WINE PAIRING: DON MIGUEL, MALBEC, ARGENTINA ...12 / 18 / 46 ⬅

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

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 and tartar sauce

LOBSTER ROLL {32}

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

GEMELLI PASTA W/SHRIMP & SCALLOPS {33} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

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

*BLUEWATER SURF AND TURF {95} 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}

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