

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**

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

CRAB & AVOCADO SALAD {20} **GF**

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} **V**

Romaine hearts, anchovies, fresh grated parmesan

WEDGE SALAD WITH BACON {15} **V**

Blue cheese dressing, grape tomatoes, and red onion

SHARE PLATES

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {18.5}

Cajun 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, toasted sesame seeds, pickled ginger and green onion with wontons

SMOKED ALBACORE & SALMON {19} **GF**

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

SIP SIP HOORAY!

NO CORKAGE

On your first two 750ml bottles per party. Available 7 days a week, lunch or dinner.
\$10/bottle after the first two.

DIETARY

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👇 MAKE IT LOW CAL

🔥 SPICY

🍷 LOCAL OR HOUSE

FALL 2025 | TEMECULA | CHEF SERGIO PLATA | 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 caper beurre blanc

GOLD SPOTTED SEA BASS, PACIFIC {28} **GF**

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

RAINBOW TROUT AMANDINE, ID {28.5}

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

ROASTED STRIPED BASS, LOCAL {32} **GF**

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

CEDAR PLANK SALMON, NORWAY {34}

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

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

***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 SPAIN

SEAFOOD PAELLA VALENCIANA {32}

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

➔ SUGGESTED WINE PAIRING: B&G BORDEAUX BLANC, FRANCE ...12.5 / 18.5 / 48 ➔

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

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}

Cold New England or hot-buttered Rhode Island 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

***BLUEWATER SURF AND TURF** {95} **GF**

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

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, thyme and garlic, served with scalloped potatoes and asparagus

***NEW YORK STRIP 14OZ** {45} **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

HOUSEMADE DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CARROT CAKE {12}

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / GRILLED 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.






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*

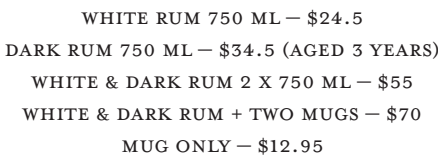
NA SPRITZ {14.5}
*Ritual Aperitif Alternative, Mionetto Non-Alcoholic
 Prosecco, Fever Tree tonic*

BLUEWATER PUNCH LITER {30}

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

 *Robert Renzoni Sangiovese, Temecula*12 / 16.5 / 46
 *South Coast Merlot, Temecula*.....13.5 / 20 / 52
 *Marshall Stuart Cab Franc, Temecula*13 / 19.5 / 50

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LUNCH

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FAVORITES

BEER-BATTERED FISH & CHIPS

2 PIECES {18.5} 3 PIECES {25}

Served with fresh coleslaw and fries

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

FISH TACOS {19.5} V

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

GRILLED FISH 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}

Žesty 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

SEAFOOD LOUIE SALAD {24} 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 topped with feta cheese

HOUSEMADE DESSERTS

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CRÈME BRÛLÉE {12}

CARROT CAKE {12}

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