



CHOWDER

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}

Žesty tomato with clams, potato, onion and herbs

➔ TRY HALF & HALF!

➔ BRING HOME A QUART WITH BREAD

SHARE PLATES

***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}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

***SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI** {22} GF 🔥

Tomato oil, chopped cilantro and bacon

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

***AHI TUNA POKE** {19.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers, Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

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

GRILLED SPANISH OCTOPUS {22} GF

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

GREENS

 **ADD SALMON** {12.5}

 **CHICKEN OR SHRIMP** {9.5}

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} GF

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, feta crumbles

GRILLED CHICKEN FALL CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

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

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2026 | CORONADO | CHEF DIEGO VELASCO | 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

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

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

CEDAR PLANK SALMON, NORWAY {34} GF

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

***TOGARASHI SPICED TUNA** {38} 🔥

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

ROASTED BARRAMUNDI SEABASS, LOCAL {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} 🔥 GF

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 broccolini

***PAN-SEARED SEA SCALLOPS** {42} GF

Goat cheese grits, sweet corn, asparagus and chive oil

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50 ➔

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22}

Pounded thin and pan –fried with fresh coleslaw and fries

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

LOBSTER ROLL {32}

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

SAN FRANCISCO CIOPPINO {38} GF

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

ALASKAN KING CRAB {MKT} GF

1¼ lb split and served with melted butter

LOBSTER TAIL 11 OZ {62} GF

Oven –baked and served with melted butter

MEAT & POULTRY

***ANGUS CHEESEBURGER** {22}

Traditional works, cheddar cheese and french fries

BACON {+1} **AVOCADO** {+2}

CHICKEN UNDER A BRICK {29.5} GF

Herb –crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and broccolini

***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

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

Lobster tail and a New York strip, served with scalloped potatoes and sautéed green beans

SIDES

{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / BROCCOLINI / GRILLED ASPARAGUS {+2}

SUSHI*

SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

PHOENIX ROLL {15}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

SPICY AVALON ROLL {16} 🔥

Yellowtail, avocado and cucumber topped with chopped jalapeño, carrot strings, spicy mayo and sriracha

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12} GF

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with fudge, almonds, chocolate, caramel in oreo crust

*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.

CHOWDER

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}

Žesty tomato with clams, potato, onion and herbs

➔ TRY HALF & HALF!

➔ BRING HOME A QUART WITH BREAD

SHARE PLATES

*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}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} GF 🔥

Tomato oil, chopped cilantro and bacon

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

*AHI TUNA POKE {19.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers, Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

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

GRILLED SPANISH OCTOPUS {22} GF

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

GREENS

ADD SALMON {12.5}

CHICKEN OR SHRIMP {9.5}

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} GF

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, feta crumbles

GRILLED CHICKEN FALL CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

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

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2026 | CORONADO | CHEF DIEGO VELASCO | 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

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

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

CEDAR PLANK SALMON, NORWAY {34} GF

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

*TOGARASHI SPICED TUNA {38} 🔥

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

ROASTED BARRAMUNDI SEABASS, LOCAL {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} 🔥 GF

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 broccolini

*PAN-SEARED SEA SCALLOPS {42} GF

Goat cheese grits, sweet corn, asparagus and chive oil

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50 ➔

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {21}

Pounded thin and pan-fried with fresh coleslaw and fries

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

CRAB “BLT” {22}

Bacon, baby arugula, tomato, crab salad on sourdough served with fries

LOBSTER ROLL {32}

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

SAN FRANCISCO CIOPPINO {38} GF

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

ALASKAN KING CRAB {MKT} GF

1¼ lb split and served with melted butter

LOBSTER TAIL 11 OZ {62} GF

Oven-baked and served with melted butter

SIDES

{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / BROCCOLINI / GRILLED ASPARAGUS {+2}

SUSHI*

SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

SPICY AVALON ROLL {16} 🔥

Yellowtail, avocado and cucumber topped with chopped jalapeño, carrot strings, spicy mayo and sriracha

PHOENIX ROLL {15}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12} GF

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with fudge, almonds, chocolate, caramel in oreo crust

*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.

