



## 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}

Žesty 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}

“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

## SHARE PLATES

**SPICY CHARRED EDAMAME** {8} 🔥

Togarashi and lemon juice

**CRISPY CALAMARI** {19.5}

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** {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

**SMOKED ALBACORE & SALMON** {19}

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

## GREENS

**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, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and feta cheese

**GRILLED CHICKEN CHOPPED SALAD** {22}

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

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

Arugula, mixed greens, grape tomatoes and vinaigrette

**CAESAR SALAD** {13}

Romaine hearts, anchovies, fresh grated Parmesan

ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

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

Blue cheese dressing, grape tomatoes, and red onion

ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

WINTER 2025 | REDONDO BEACH | CHEF ALFREDO CARDENAS | 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** {28.5}

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

**PAN-SEARED SALMON, NORWAY** {34} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

**\*TOGARASHI SPICED AHI TUNA, PACIFIC** {38} 🔥

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

**ROASTED BARRAMUNDI, 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} 🔥

Green rice, tomato oil, roasted corn and avocado relish

**\*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 FRANCE

**BOUILLABAISSE** {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

➤ SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58 ➤

# FAVORITES

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

With 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

**FRIED IPSWICH WHOLE BELLY CLAMS** {30}

Fried in a lightly seasoned flour with french fries and coleslaw

**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

**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

## 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

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

Lobster tail and a New York strip, served with scalloped potatoes and grilled asparagus

## SIDES

**{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / 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

**SEARED AHI TUNA** {18.5}

Wakame, wasabi, ginger and soy sauce

**SASHIMI TRIO** {22}

Salmon, tuna and yellowtail

**\*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](https://www.p65warnings.ca.gov/restaurant).

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

## DESSERTS

**KEY LIME PIE** {13}

Graham cracker crust with raspberry coulis and whipped cream

**CRÈME BRÛLÉE** {12}

Vanilla bean custard with caramelized sugar on top

**MUDPIE** {15}

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







