



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 1/2 dozen from today's selection
TRY THEM PAN FRIED!

*PONZO 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

MAKES 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}

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

ALASKAN KING CRAB LEGS 1 1/4 LB {MKT} GF

Served steamed 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

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

*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



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

PAIN RELIEVER {15}
Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'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

THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

AMERICAN MULE {15}

Hendry's American 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}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American 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

CLASSIC SPANISH SANGRIA LITER {30}

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKES IT LOW CALORIE

SPICY

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

DINNER

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 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, Suisun & Napa, CA 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
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
Mer Soleil, Santa Lucia, Monterey County 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Abadía de San Campio, Albariño, Spain 13 / 19.5 / 50
Trimbach, Pinot Blanc, France 15 / 22.5 / 58
Harvey & Harriet White Blend, Paso Robles, CA 14.5 / 21 / 54
Zotovich, 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, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley, California 88
Lingua Franca "AVNI", Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, California 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
Baron Philippe Rothschild Mouton-Cadet, Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

HIGH SPOT 152 AMBER ALE {8.5}

HIGH SPOT, 289 BLONDE {8.5}

805 BLONDE ALE, PASO ROBLES {9}

PACIFICO {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

FIRESTONE WALKER, DOUBLE BARREL ALE, PASO ROBLES {9}

MIND HAZE IPA {9}

STELLA ARTOIS {9}

DRAFT BEER FLIGHT CHOICE OF THREE 5OZ SAMPLES {9}

BOTTLES

BUDWEISER {8.5}

MICHELOB ULTRA {8.5}

HEINEKEN {8.5}

AMSTEL LIGHT {8.5}

SIERRA NEVADA {8.5}

SAMUEL ADAMS {8.5}

BLUE MOON {8.5}

GUINNESS DRAUGHT STOUT {8.5}

BUD LIGHT {9}

COORS LIGHT {9}

HIGH NOON SPIKED SELTZER {9}

BECK'S (NON-ALCOHOLIC) {10}

SHOOTERS

***MICHELADA OYSTER SHOOTER** {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

***ISLANDER OYSTER SHOOTER** {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

***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}

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WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



YO-HO-HO

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



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 1/2 dozen from today's selection
TRY THEM PAN FRIED!

*PONZO 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

MAKES IT LOW CALORIE

SPICY

WINTER 2025 | REDONDO BEACH | CHEF ALFREDO CARDENAS | FISH IS CUT ON PREMISES DAILY

LUNCH

TODAY'S FISH

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

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 {21}

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

ALBACORE TUNA MELT {18.5}

Albacore tuna salad, cheddar cheese, oven-roasted tomato, on toasted sourdough with french fries

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 W/SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB LEGS 1 1/4 LB {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

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

*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.

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HANDCRAFTED COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM



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

PAIN RELIEVER {15}
Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'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

THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, simple syrup, rosemary sprig

AMERICAN MULE {15}

Hendry's American 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}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American 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

CLASSIC SPANISH SANGRIA LITER {30}

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKES IT LOW CALORIE

SPICY

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

LUNCH

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 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, Suisun & Napa, CA 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
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
Mer Soleil, Santa Lucia, Monterey County 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Abadía de San Campio, Albariño, Spain 13 / 19.5 / 50
Trimbach, Pinot Blanc, France 15 / 22.5 / 58
Harvey & Harriet White Blend, Paso Robles, CA 14.5 / 21 / 54
Zotovich, 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, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley, California 88
Lingua Franca "AVNI", Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, California 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
Baron Philippe Rothschild Mouton-Cadet, Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

HIGH SPOT 152 AMBER ALE {8.5}

HIGH SPOT, 289 BLONDE {8.5}

805 BLONDE ALE, PASO ROBLES {9}

PACIFICO {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

FIRESTONE WALKER, DOUBLE BARREL ALE, PASO ROBLES {9}

MIND HAZE IPA {9}

STELLA ARTOIS {9}

DRAFT BEER FLIGHT CHOICE OF THREE 5OZ SAMPLES {9}

BOTTLES

BUDWEISER {8.5}

MICHELOB ULTRA {8.5}

HEINEKEN {8.5}

AMSTEL LIGHT {8.5}

SIERRA NEVADA {8.5}

SAMUEL ADAMS {8.5}

BLUE MOON {8.5}

GUINNESS DRAUGHT STOUT {8.5}

BUD LIGHT {9}

COORS LIGHT {9}

HIGH NOON SPIKED SELTZER {9}

BECK'S (NON-ALCOHOLIC) {10}

SHOOTERS

***MICHELADA OYSTER SHOOTER** {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

***ISLANDER OYSTER SHOOTER** {6}

Tequila, orange juice, black currant, lime, ginger beer and an orange slice

***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}

*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. 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. P65Warnings.ca.gov/alcohol.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



YO-HO-HO

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