

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

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}

SHARE PLATES

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

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

SUSHI

SURFRIDER ROLL {18} 🔥

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

PHOENIX ROLL {16}

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, crispy carrot strings, spicy mayo and sriracha

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👉 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2025 | CORONADO | CHEF JOSE SALAZAR | 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

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

PAN-SEARED SALMON, NORWAY {34} 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 {32}

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 {25}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

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 {MKT} GF

1¼ lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

Oven-baked and served with melted butter

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

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

MEAT & POULTRY

GRILLED CHICKEN CHOPPED SALAD {22}

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

***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 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}

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 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 / MARBLE POTATOES / 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*

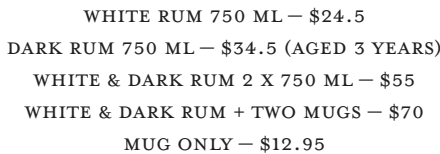
NA SPRITZ {14.5}
*Ritual Aperitif Alternative, Mionetto Non-Alcoholic
 Prosecco, Fever Tree tonic*

BLUEWATER PUNCH LITER {30}
Catalina Rum Company light rum and aged dark rum,
Funkin Passion Fruit, fresh pineapple juice, fresh orange
juice and orgeat

CLASSIC SPANISH SANGRIA GLASS {10} / LITER {36}
Sangria, served over ice with seasonal fruit

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France 15 / 22 / 62

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LUNCH

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FAVORITES

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Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried served 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}

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

ALASKAN KING CRAB {MKT} GF

1¼ lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

Oven-baked and served with melted 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

HOUSEMADE 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 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 / MARBLE POTATOES / GRILLED ASPARAGUS {+2}

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*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

CLASSIC SPANISH SANGRIA GLASS {10} / LITER {36}
Sangria, served over ice with seasonal fruit

Château d'Esclans,
Whispering Angel, Provence 15 / 22 / 58

Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52

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

<i>Emmolo by Caymus, Suisun & Napa, CA</i>	.13.5 / 20.5 / 52
<i>Oyster Bay, New Zealand</i>	12 / 18 / 46
<i>B&G Bordeaux Blanc, France</i>	12.5 / 18.5 / 48

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

<i>Kung Fu Girl, Riesling, Washington</i>	12 / 18 / 46
<i>Maso Canali, Pinot Grigio, Italy</i>	13.5 / 20 / 52
<i>Acrobat, Pinot Gris, Oregon</i>	13.5 / 20 / 52
<i>Abadía de San Campio Estate, Albariño, Spain</i>	13 / 19.5 / 50
<i>Trimbach, Pinot Blanc, France</i>	15 / 22.5 / 58
<i>Harvey & Harriet White Blend, Paso Robles, CA</i>	14.5 / 21 / 54
<i>Zotovitch, Estate Viognier, Santa Rita Hills</i>	15 / 22.5 / 58

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	88
Lingua Franca "AVNI", Willamette Valley, OR	18.5 / 27.5 / 72

<i>Avalon, Napa Cellars, Napa</i>	12 / 18 / 46
<i>John Anthony Serial, Paso Robles</i>	14 / 21 / 54
<i>Austin Hope, Paso Robles</i>	22 / 32 / 90
<i>Jordan, Alexander Valley</i>	120

Querceto, Chianti Classico, Tuscany.....13 / 20 / 48
Don Miguel, Malbec, Argentina.....12 / 18 / 46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France15 / 22 / 62

SOCIETE THE PUPIL IPA {9}
HIGH SPOT, 152 AMBER {8.5}
805 BLONDE ALE, PASO ROBLES {9}
PACIFICO {9}
CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}
MIND HAZE, HAZY IPA, PASO ROBLES {9}
DRAFT BEER FLIGHT CHOICE OF THREE 5OZ SAMPLES {10}

HEINEKEN 0.0 (NON-ALCOHOLIC) {0}
COORS LIGHT {0}
HEINEKEN {0}
MODELO ESPECIAL {0}
ALESMITH .394 PALE ALE {0.5}
CORONADO BREWING ORANGE WIT {0.5}
STONE DELICIOUS HAZY IPA {0.5}
CORONADO BREWING WEEKEND VIBES IPA {0.5}
NORTH COAST BREWING SCRIMSHAW PILSNER {0.5}

***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

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.



WHITE RUM 750 ML - \$24.5
DARK RUM 750 ML - \$34.5 (AGED 3 YEARS)
WHITE & DARK RUM 2 X 750 ML - \$55
WHITE & DARK RUM + TWO MUGS - \$70
MUG ONLY - \$12.95