



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}

Zesty 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 1/2 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

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, Cajun remoulade

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 CHOPPED SALAD {22} GF

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

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} GF

Blue cheese dressing, grape tomatoes, and red onion

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

SPRING 2026 | 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

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

BLACKENED SWORDFISH, PACIFIC {40}

Green rice, tomato oil, roasted corn and avocado relish

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

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

PAN-SEARED ALASKAN HALIBUT, AK {42}

Sweet corn and English pea succotash, grilled asparagus, lemon-mint pistou

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

*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {32}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over white rice

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

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}

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

ALASKAN KING CRAB {MKT} GF

1 1/4 lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

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 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 barbecue 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 / 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}

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 juice, orange slice, and 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 slice

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 juice

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

DIETARY NEEDS

AVAILABLE GLUTEN FREE

AVAILABLE VEGETARIAN/VEGAN

MAKE 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 12.0

SAUVIGNON BLANC

San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

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
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon 13.5 / 20 / 52
Abadía de San Campio Estate,
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 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Austin Hope, Paso Robles 22 / 32 / 90
Jordan, Alexander Valley 12.0

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

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}

BOTTLES

HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
COORS LIGHT {8}
HEINEKEN {8}
MODELO ESPECIAL {8}
ALESMITH .394 PALE ALE {8.5}
CORONADO BREWING ORANGE WIT {8.5}
STONE DELICIOUS HAZY IPA {8.5}
CORONADO BREWING WEEKEND VIBES IPA {8.5}
NORTH COAST BREWING SCRIMSHAW PILSNER {8.5}

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

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



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}

Zesty 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 1/2 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

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, Cajun remoulade

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 CHOPPED SALAD {22} GF

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

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} GF

Blue cheese dressing, grape tomatoes, and red onion

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

SPRING 2026 | CORONADO | CHEF JOSE SALAZAR | 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

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

BLACKENED SWORDFISH, PACIFIC {40}

Green rice, tomato oil, roasted corn and avocado relish

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

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

PAN-SEARED ALASKAN HALIBUT, AK {42}

Sweet corn and English pea succotash, grilled asparagus,
lemon-mint pistou

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

*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms,
balsamic glaze, tomato oil and citrus beurre blanc

SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {32}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery,
flavored with sassafras leaf over white rice

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

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}

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

ALASKAN KING CRAB {MKT} GF

1 1/4 lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22} ADD BACON {1} AVOCADO {2}

Traditional works, cheddar 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

*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 / 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}

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 juice, orange slice, and 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 slice

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 juice

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

DIETARY NEEDS

AVAILABLE GLUTEN FREE

AVAILABLE VEGETARIAN/VEGAN

MAKE 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 12.0

SAUVIGNON BLANC

San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

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
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon 13.5 / 20 / 52
Abadía de San Campio Estate,
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 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Austin Hope, Paso Robles 22 / 32 / 90
Jordan, Alexander Valley 12.0

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

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}

BOTTLES

HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
COORS LIGHT {8}
HEINEKEN {8}
MODELO ESPECIAL {8}
ALESMITH .394 PALE ALE {8.5}
CORONADO BREWING ORANGE WIT {8.5}
STONE DELICIOUS HAZY IPA {8.5}
CORONADO BREWING WEEKEND VIBES IPA {8.5}
NORTH COAST BREWING SCRIMSHAW PILSNER {8.5}

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

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