



## 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

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

### \*PERUVIAN STYLE CEVICHE {22}

Halibut, aji amarillo pepper, Peruvian corn and pallares beans, leche de Tigre, and yams

### 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

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}

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

### GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, avocado, green beans, grape tomatoes, roasted corn, peñitas, 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 | NEWPORT BEACH | CHEF ROBERTO NAVARRO | 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 french fries

### FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered cod, fries and coleslaw

### PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried with two sides

### LOBSTER ROLL {32}

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

### FRIED IPSWICH WHOLE BELLY CLAMS {36}

Fried in a lightly seasoned flour with 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 {MKT} GF

1 1/4 lb split and served 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 New York strip served on scalloped potatoes, spinach and blue cheese butter

## 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, crab mix and avocado topped with ahi sashimi, sriracha and eel sauce

### PHOENIX ROLL {15}

Fresh tuna, crab 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, 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 juice, orange slice, and nutmeg

**'CUCUMBER MOJITO** {15}   
Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

▶ CATALINA RUM & SOUVENIR MUG GIFT PACK \$70 ◀

**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 {11.5} / LITER {30}  
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

## DRINKS

## WINE

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

### ROSÉ ALL DAY

Château d'Esclans,  
Whispering Angel, Provence, France . . . . . 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 . . . . . 27.5 / 120

### 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  
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 . . . . . 88  
Lingua Franca "AVNI",  
Willamette Valley, OR . . . . . 18.5 / 27.5 / 72  
Sea Smoke, Southing or Ten, Santa Rita Hills . . . . . 150

### 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 . . . . . 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, 182 IPA** {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}

### BOTTLES

**BUDWEISER** {8.5}  
**MICHELOB ULTRA** {8.5}  
**BUD LIGHT** {8.5}  
**COORS LIGHT** {8.5}  
**COORS BANQUET** {8.5}  
**BECK'S (NON-ALCOHOLIC)** {8.5}  
**HEINEKEN** {9}  
**SAMUEL ADAMS BOSTON LAGER** {9}  
**CORONA** {9}  
**HIGH NOON SPIKED SELTZER** {9}  
**STELLA ARTOIS** {10}  
**GUINNESS DRAUGHT STOUT** {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

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

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

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"Sea Bonbons" - wasabi aioli, orange tobiko, wakame salad and pickled ginger

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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

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

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Halibut, aji amarillo pepper, Peruvian corn and pallares beans, leche de Tigre, and yams

### 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}

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CHICKEN OR SHRIMP {9.5}

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

### CRAB & AVOCADO SALAD {20} GF

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### CAESAR SALAD {13} GF

Romaine hearts, anchovies, fresh grated Parmesan

### WEDGE SALAD WITH BACON {15} GF

Blue cheese dressing, grape tomatoes, and red onion

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LUNCH

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Pan-roasted and served with corn, asparagus, grape tomato, chive oil and marble potatoes

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Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

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SEASONAL SPECIAL

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Served with fresh coleslaw and french fries

### FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered cod, fries and coleslaw

### PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried, with two sides

### FRIED IPSWICH WHOLE BELLY CLAMS {36}

Fried in a lightly seasoned flour with french fries and coleslaw

### 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

### 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

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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

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## SUSHI\*

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## DESSERTS

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Graham cracker crust with raspberry coulis and whipped cream

### CRÈME BRÛLÉE {12}

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MADE WITH OUR OWN BOTTLED RUM



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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

▶ CATALINA RUM & SOUVENIR MUG GIFT PACK \$70 ◀

**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 {11.5} / LITER {30}  
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

## DRINKS

## WINE

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

### ROSÉ ALL DAY

Château d'Esclans,  
Whispering Angel, Provence, France . . . . . 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 . . . . . 27.5 / 120

### 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  
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  
Žotovich, 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  
Sea Smoke, Southing or Ten, Santa Rita Hills . . . . . 150

### 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 . . . . . 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, 182 IPA** {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}

### BOTTLES

**BUDWEISER** {8.5}  
**MICHELOB ULTRA** {8.5}  
**BUD LIGHT** {8.5}  
**COORS LIGHT** {8.5}  
**COORS BANQUET** {8.5}  
**BECK'S (NON-ALCOHOLIC)** {8.5}  
**HEINEKEN** {9}  
**SAMUEL ADAMS BOSTON LAGER** {9}  
**CORONA** {9}  
**HIGH NOON SPIKED SELTZER** {9}  
**STELLA ARTOIS** {10}  
**GUINNESS DRAUGHT STOUT** {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

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