



SHELLFISH

NEW ENGLAND CLAM CHOWDER {CUP 12}
Sea clams, cream, celery and potato, onions and herbs

***OYSTERS ON THE HALF SHELL** {24} GF
A ½ dozen from today’s selection
TRY THEM PAN FRIED!

***PONZU SASHIMI SEA SCALLOPS** {22}
Wasabi aioli, orange tobiko, wakame salad and pickled ginger

MUSSELS WITH SPANISH CHORIZO {19.5} GF
Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {19.5} 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

APPETIZERS

SPICY CHARRED EDAMAME {11} 🔥
Togarashi and lemon juice

CRISPY CALAMARI {20.5}
Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}
Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {20.5} GF 🔥
Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

***AHI TUNA POKE** {19.5} 🔥
Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

***SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI** {22} GF 🔥
Tomato oil, chopped cilantro and bacon

GREENS

🔥🧀🥗🌱
ADD SALMON {13}
GRILLED CHICKEN {10}
OR SHRIMP {10}

SEAFOOD LOUIE SALAD {25} GF
Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

GRILLED CHICKEN CHOPPED SALAD {22}
Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese
UPGRADE TO SHRIMP OR SALMON {26}

CAESAR SALAD {13} 🔥🧀🥗🌱
Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} 🔥🧀🥗🌱
Blue cheese dressing, grape tomatoes, and red onion

***TUSCAN SEARED TUNA SALAD** {15}
Mixed greens tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, and topped with feta cheese

BUFFALO MILK



The official must-have drink of Catalina Island

DIETARY	GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	👇 MAKE IT LOW CAL	🔥 SPICY	🌱 LOCAL OR HOUSE
SPRING 2025 CATALINA ISLAND CHEF MANNY PEDROZA FISH IS CUT ON PREMISES DAILY					
DINNER					

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
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

CAJUN ROCKFISH WITH SHRIMP ÉTOUFÉE {28}
Onion, celery, pepper, garlic, tomato and Creole spice served with white rice
BARON PHILIPPE ROTHSCHILD MOUTON-CADET, BORDEAUX, FRANCE...15 / 22 / 62

TODAY’S FISH

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

SAUTÉED SANDDABS, LOCAL {28}
Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {29}
Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

PAN SEARED SALMON, NORWAY {35}
Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34.5} 🔥
Lemon pepper panko crust, served atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38} 🔥
Topped with charred pineapple salsa, served with green rice

***TOGARASHI SPICED AHI TUNA, PACIFIC** {38.5} 🔥
Seared rare over a miso butter sauce served with white rice, sautéed green beans and ponzu sauce

WALNUT CRUSTED HALIBUT, AK {38.5}
Orange and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

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

FAVORITES

BEER-BATTERED FISH & CHIPS {26}
Served with fresh coleslaw and fries

PANKO FRIED SHRIMP {23.5}
Served with fresh coleslaw and fries

FISHERMAN’S PLATTER {32}
Panko shrimp, scallops and beer-battered fish served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22.5}
Pounded thin, panko-breaded and pan-fried with two sides

GEMELLI PASTA W/SHRIMP & SCALLOPS {33} V
Cremini mushrooms, asparagus, pesto cream and Parmesan

LOBSTER ROLL {32}
Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

SAN FRANCISCO CIOPPINO {38}
Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

LOBSTER TAIL {64} GF
Oven-baked and served with melted butter and your choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF
Steamed with melted butter and choice of two sides

MEAT & POULTRY

BABY BACK RIBS FULL RACK {38} HALF RACK {26}
Dry-rubbed and slow-roasted. Served with barbeque sauce, french fries and coleslaw

CHICKEN UNDER A BRICK {29.5} GF
Herb-crusted with parsley, rosemary, lemon thyme and garlic, served with scalloped potatoes and asparagus

***ANGUS CHEESEBURGER {22} BACON {+1}**
Your choice of beef or veggie burger with traditional works, choice of cheese and french fries

NEW YORK STRIP 14OZ {44} GF
Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

***BLUEWATER SURF AND TURF {90} GF**
Lobster tail and a New York strip, served with scalloped potatoes, spinach, and blue cheese butter

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO
FRENCH FRIES
COLESLAW
GREEN RICE
SAUTÉED SPINACH
SAUTÉED GREEN BEANS
GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

KEY LIME PIE {13}
JAVA MUD PIE {12}
NY CHEESECAKE {12}

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

*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. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to P65Warnings.ca.gov/alcohol.



CATALINA
RUM COMPANY

Aged dark rum, soda water, splash of coke, a lime wedge

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

Light rum, fresh cucumber and mint, lime juice, soda water, agave syrup and a lime wedge

➡ CATALINA RUM AVAILABLE FOR PURCHASE BY THE BOTTLE! ➡

*Cityline Vodka, Kahlua, Crème de Banana,
Crème de Cacao, milk topped with whipped
cream and nutmeg*

MAKE IT A LITER - SERVES FOUR {32}

Aperol, Ruffino Prosecco, soda water and orange wedge

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

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

*Cityline Vodka, Amaro Averna, ginger beer
and fresh lime*

*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

*Real del Valle 100% Agave Blanco Tequila, triple sec,
lime juice, cream of coconut, toasted coconut, and a
pineapple slice*

*Cityline Vodka, cold brew espresso, Fee Brothers foam,
Kahlúa and coffee beans*

Cityline Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

*Ritual Gin Alternative, peach purée, lemon juice,
rosemary syrup, club soda*

Ritual Tequila Alternative, cucumber slices, lime juice, passion fruit purée, agave syrup, Goslings ginger beer

*Ritual Aperitif Alternative, Mionetto Non-Alcoholic
Prosecco, Fever Tree tonic*

 LOCAL OR HOUSE

TO FOLLOW WATER RATIONING GUIDELINES FROM THE CITY WE OFFER BOTTLED WATER FOR \$1.50

DINNER

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

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

Seaglass "Surfrider Foundation" Rose,
Monterey County, CA13.5 / 20.5 / 52

Margerum, Grenache, Santa Barbara 14 / 21 / 52
Sables d'Azur, Provence, France 12 / 18 / 46

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

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
Rusack Icon, Ballard Canyon, Santa Ynez, CA 100

<i>Simonnet-Feuvre, Chablis, France</i>	68
<i>Joseph Drouhin, Mâcon-Villages, France</i>	14 / 21 / 52
<i>William Hill, Napa</i>	12 / 18 / 46
<i>Head High, Unoaked, Sonoma</i>	12.5 / 18.75 / 48
<i>Cambria Estates, Santa Barbara County</i> . . .	13.5 / 20 / 50
<i>Rombauer, Carneros, Napa</i>	84
<i>Trefethen, Oak Knoll, Napa</i>	15 / 22.5 / 58
<i>Frank Family Vineyards, Carneros</i>	18 / 27 / 70
<i>Mer Soleil, Santa Lucia, Monterey County</i>	14.5 / 21.75 / 56
<i>Chalk Hill, Sonoma</i>	13 / 19.5 / 50
<i>Rusack Reserve, Bien Nacido Vineyard</i>	17 / 25 / 80
<i>Rusack Chardonnay, Santa Catalina Island Vineyard</i>	140
<i>Pahlmeyer, Napa</i>	160

<i>Kung Fu Girl, Riesling, Washington</i>	12 / 18 / 46
<i>Maso Canali, Pino Grigio, Italy</i>	13.5 / 20 / 52
<i>Acrobat, Pinot Gris, Oregon</i>	13.5 / 20 / 52
<i>Abadía de San Campio, Albariño, Estate</i>	13 / 19.5 / 50
<i>Marqués de Riscal Verdejo, Spain</i>	11.5 / 17.5 / 44
<i>Harvey & Harriet White Blend, Paso Robles, CA</i>	14 / 21 / 54

<i>Chevalier de la Crée, Burgundy</i>	78
<i>Castle Rock, Monterey</i>	11.5 / 17 / 44
<i>Oyster Bay, New Zealand</i>	12 / 18 / 46
<i>Four Graces, Willamette, OR</i>	16 / 24 / 62
<i>Head High, Sonoma</i>	13.5 / 20.25 / 52
<i>Rusack, Syrah, Ballard Canyon, Estate</i>	15 / 22.5 / 60
<i>Gary Farrell, Russian River Valley</i>	88

<i>Avalon, Napa Cellars</i>	11.5 / 17 / 44
<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, France 15 / 22 / 62

We're proud to support their commitment to ocean conservation through Ocean Positive and SeaTree's kelp forest and coral reef restoration projects

805 BLONDE ALE {9.5}

MODELO ESPECIAL {9}

Vodka, Bloody Mary mix, horseradish and lemon wedge

HOT WATER { .50 }

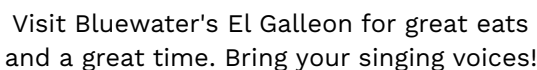
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411 CRESCENT AVE, AVALON, CA
elgalleonrestaurant.com



SHELLFISH

NEW ENGLAND CLAM CHOWDER {CUP 12}
Sea clams, cream, celery and potato, onions and herbs

***OYSTERS ON THE HALF SHELL** {24} GF
A ½ dozen from today’s selection
TRY THEM PAN FRIED!

***PONZU SASHIMI SEA SCALLOPS** {22}
Wasabi aioli, orange tobiko, wakame salad and pickled ginger

MUSSELS WITH SPANISH CHORIZO {19.5} GF
Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {19.5} 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

APPETIZERS

SPICY CHARRED EDAMAME {11} 🔥
Togarashi and lemon juice

CRISPY CALAMARI {20.5}
Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}
Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {20.5} GF 🔥
Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

***AHI TUNA POKE** {19.5} 🔥
Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

***SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI** {22} GF 🔥
Tomato oil, chopped cilantro and bacon

GREENS

🔥🌱🥗🥬
ADD SALMON {13}
GRILLED CHICKEN {10}
OR SHRIMP {10}

SEAFOOD LOUIE SALAD {25} GF
Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

GRILLED CHICKEN CHOPPED SALAD {22}
Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese
UPGRADE TO SHRIMP OR SALMON {26}

CAESAR SALAD {13} 🔥🌱🥗🥬
Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} 🔥🌱🥗🥬
Blue cheese dressing, grape tomatoes, and red onion

***TUSCAN SEARED TUNA SALAD** {15}
Mixed greens tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, and topped with feta cheese

BUFFALO MILK



The official must-have drink of Catalina Island

DIETARY	GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	👉 MAKE IT LOW CAL	🔥 SPICY	🌱 LOCAL OR HOUSE
SPRING 2025 CATALINA ISLAND CHEF MANNY PEDROZA FISH IS CUT ON PREMISES DAILY					LUNCH

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
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

CAJUN ROCKFISH WITH SHRIMP ÉTOUFÉE {28}
Onion, celery, pepper, garlic, tomato and Creole spice served with white rice
BARON PHILIPPE ROTHSCHILD MOUTON-CADET, BORDEAUX, FRANCE...15 / 22 / 62

TODAY’S FISH

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

SAUTÉED SANDDABS, LOCAL {28}
Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {29}
Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and green beans

PAN SEARED SALMON, NORWAY {35}
Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34.5} 🔥
Lemon pepper panko crust, served atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38} 🔥
Topped with charred pineapple salsa, served with green rice

***TOGARASHI SPICED AHI TUNA, PACIFIC** {38.5} 🔥
Seared rare over a miso butter sauce served with white rice, sautéed green beans and ponzu sauce

WALNUT CRUSTED HALIBUT, AK {38.5}
Orange and walnut crusted with lemon caper butter served with scalloped potatoes and asparagus

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

FAVORITES

BEER-BATTERED FISH & CHIPS {26}
Served with fresh coleslaw and fries

PANKO FRIED SHRIMP {23.5}
Served with fresh coleslaw and fries

FISHERMAN’S PLATTER {32}
Panko shrimp, scallops and beer-battered fish served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22.5}
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 SALMON SANDWICH {22}
Baby arugula, sliced tomato and tartar sauce

LOBSTER ROLL {32}
Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

GEMELLI PASTA W/SHRIMP & SCALLOPS {33} V
Cremini mushrooms, asparagus, pesto cream and Parmesan

SAN FRANCISCO CIOPPINO {38}
Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

LOBSTER TAIL {64} GF
Oven-baked and served with melted butter and your choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF
Steamed with melted butter and choice of two sides

MEAT & POULTRY

BABY BACK RIBS FULL RACK {38} **HALF RACK** {26}
Dry-rubbed and slow-roasted. Served with barbeque sauce, french fries and coleslaw

CHICKEN UNDER A BRICK {29.5} GF
Herb-crusted with parsley, rosemary, lemon thyme and garlic, served with scalloped potatoes and asparagus

***ANGUS CHEESEBURGER** {22}
Your choice of beef or veggie burger with traditional works, choice of cheese and french fries **ADD BACON \$1**

NEW YORK STRIP 14OZ {44} GF
Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

***BLUEWATER SURF AND TURF** {90} GF
Lobster tail and a New York strip, served with scalloped potatoes, spinach, and blue cheese butter

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

GREEN RICE

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

NY CHEESECAKE {12}

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

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➡ CATALINA RUM AVAILABLE FOR PURCHASE BY THE BOTTLE! ➡

**LOCAL
RECIPE**

BUFFALO MILK {15}

*Cityline Vodka, Kahlua, Crème de Banana,
Crème de Cacao, milk topped with whipped
cream and nutmeg*

MAKE IT A LITER - SERVES FOUR {32}

APEROL SPRITZ {16.5}
Aperol, Ruffino Prosecco, soda water and orange wedge

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}
Cityline 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}
Cityline Vodka, cold brew espresso, Fee Brothers foam,
Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}
*Cityline 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, Goslings ginger beer

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

DIETARY
GF AVAILABLE GLUTEN FREE
V AVAILABLE VEGETARIAN/VEGAN
MAKE IT LOW CAL
SPICY
LOCAL OR HOUSE

TO FOLLOW WATER RATIONING GUIDELINES FROM THE CITY WE OFFER BOTTLED WATER FOR \$1.50
 LUNCH

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
Margerum, Grenache, Santa Barbara	14 / 21 / 52
Sables d'Azur, Provence, France	12 / 18 / 46


BUBBLY

<i>La Marca, Rose Prosecco, Italy</i>	(187ml/split)	14.5
<i>Ruffino, Prosecco, Italy</i>		12 / 46
<i>Veuve du Vernay, Sparkling Brut, France</i>		10.5 / 48
<i>Veuve Clicquot Yellow Label, Champagne, France</i>		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
Rusack Icon, Ballard Canyon, Santa Ynez, CA 100


CHARDONNAY

<i>Simonnet-Febvre, Chablis, France</i>	68
<i>Joseph Drouhin, Mâcon-Villages, France</i>	14 / 21 / 52
<i>William Hill, Napa</i>	12 / 18 / 46
 <i>Head High, Unoaked, Sonoma</i>	12.5 / 18.75 / 48
<i>Cambria Estates, Santa Barbara County</i>	13.5 / 20 / 50
<i>Rombauer, Carneros, Napa</i>	84
<i>Trefethen, Oak Knoll, Napa</i>	15 / 22.5 / 58
<i>Frank Family Vineyards, Carneros</i>	18 / 27 / 70
<i>Mer Soleil, Santa Lucia, Monterey County</i>	14.5 / 21.75 / 56
<i>Chalk Hill, Sonoma</i>	13 / 19.5 / 50
<i>Rusack Reserve, Bien Nacido Vineyard</i>	17 / 25 / 80
<i>Rusack Chardonnay, Santa Catalina Island Vineyard</i>	140
<i>Pahlmeyer, Napa</i>	160

WHITE VARIETALS

<i>Kung Fu Girl, Riesling, Washington</i>	12 / 18 / 46
<i>Maso Canali, Pino Grigio, Italy</i>	13.5 / 20 / 52
<i>Acrobat, Pinot Gris, Oregon</i>	13.5 / 20 / 52
<i>Abadía de San Campio, Albariño, Estate</i>	13 / 19.5 / 50
<i>Marqués de Riscal Verdejo, Spain</i>	11.5 / 17.5 / 44
<i>Harvey & Harriet White Blend, Paso Robles, CA</i>	14 / 21 / 54

PINOT NOIR

<i>Chevalier de la Créée, Burgundy</i>	78
<i>Castle Rock, Monterey</i>	11.5 / 17 / 44
<i>Oyster Bay, New Zealand</i>	12 / 18 / 46
<i>Four Graces, Willamette, OR</i>	16 / 24 / 62
 <i>Head High, Sonoma</i>	13.5 / 20.25 / 52
<i>Rusack, Syrah, Ballard Canyon, Estate</i>	15 / 22.5 / 60
<i>Gary Farrell, Russian River Valley</i>	88

CABERNET SAUVIGNON

<i>Avalon, Napa Cellars</i>	11.5 / 17 / 44
<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

RED VARIETALS

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

OCEAN + POSITIVE
HEAD HIGH WINES
We're proud to support their commitment to ocean conservation through Ocean Positive and SeaTree's kelp forest and coral reef restoration projects

BREWSKIES

DRAFT

PACIFICO {9.5}
GOLDEN ROAD IPA {9.5}
CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9.5}
805 BLONDE ALE {9.5}

BOTTLES

BUDWEISER {8.5}

BUD LIGHT {8.5}

COORS LIGHT {8.5}

MICHELOB ULTRA {8.5}

WHITE CLAW HARD SELTZER

BLACK CHERRY / MANGO {8.5}

BECK'S (NON-ALCOHOLIC) {8.5}

STELLA ARTOIS {9}

HEINEKEN {9}

CORONA {9}

SAPPORO {9}

MODELO ESPECIAL {9}

SHOOTERS

***MICHELADA OYSTER SHOOTER** {5.5}
Beer, Tajin, Worcestershire, Tabasco and lime wedge

***ISLANDER OYSTER SHOOTER** {7.5}
Tequila, orange juice, black currant, lime, ginger beer and an orange slice

***SHUCKER'S CHOICE OYSTER SHOOTER** {7}
Vodka, Bloody Mary mix, horseradish and lemon wedge

BEVERAGES

PANNA STILL / SAN PELLEGRINO SPARKLING 1 LITER {9}
AQUA FINA BOTTLED WATER {1.5}
ICED TEA, LEMONADE, SODA, HOT TEA, COFFEE {4.5}
HOT WATER {.50}

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

***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.**



Weekend Karaoke

Visit Bluewater's El Galleon for great eats
and a great time. Bring your singing voices!
411 CRESCENT AVE, AVALON, CA
elgalleonrestaurant.com