



CHOWDER

NEW ENGLAND CLAM CHOWDER {CUP 12}

Sea clams, cream, celery and potato, onions and herbs

SHARE PLATES

***OYSTERS ON THE HALF SHELL** {24} GF

A ½ dozen from today’s selection

TRY THEM PAN FRIED!

***PONZU SASHIMI SEA SCALLOPS** {22}

“Sea Bonbons”– wasabi aioli, orange tobiko, wakame salad and pickled ginger

MUSSELS WITH SPANISH CHORIZO {20} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {23} GF

Clams, mussels or a combo in white wine, garlic, butter and parsley

CHILLED SHRIMP COCKTAIL {19} GF

Five prawns with housemade cocktail sauce and chive oil

SPICY CHARRED EDAMAME {12} 🔥

Togarashi and lemon juice

CRISPY CALAMARI {21}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {20}

Cajun 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** {20.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui, toasted sesame seeds, pickled ginger and green onion with wontons

GREENS



ADD SALMON {13}

CHICKEN OR SHRIMP {10}

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

CAESAR SALAD {13} 🔥🥗🥗 GF

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} 🔥🥗🥗 V GF

Blue cheese dressing, grape tomatoes, and red onion

GRILLED CHICKEN FALL CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese



YO-HO-HO

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

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👇 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2026 | CATALINA ISLAND | CHEF MANNY PEDROZA | 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

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {29}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and broccolini

CEDAR PLANK SALMON, NORWAY {35} GF

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

ROASTED BARRAMUNDI SEABASS, CA {38.5}

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

***TOGARASHI SPICED TUNA** {39} 🔥

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

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} 🔥 GF

Green rice, tomato oil, roasted corn and avocado relish

WALNUT CRUSTED ALASKAN HALIBUT, AK {42}

Orange zest and walnut crusted with lemon caper butter served with scalloped potatoes and broccolini

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50 ➔

FAVORITES

BEER-BATTERED FISH & CHIPS {26}

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 WITH SHRIMP & SEA SCALLOPS {33} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

LOBSTER ROLL {34}

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

SAN FRANCISCO CIOPPINO {40} GF

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 {28}

Dry-rubbed and slow-roasted, served with barbeque sauce, french fries and coleslaw

CHICKEN UNDER A BRICK {30} GF

Herb-crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and broccolini

***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 {46} GF

Topped with blue cheese butter, served with scalloped potatoes and asparagus

***BLUEWATER SURF AND TURF** {96} GF

Lobster tail and a New York strip, served with scalloped potatoes, spinach, and blue cheese butter

HOUSEMADE DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

NY CHEESECAKE {12}

Served with caramel sauce and whipped cream

JAVA 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 / BROCCOLINI / GREEN RICE /

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.



HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM



CAPTAIN'S MAI TAI {16} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, rum floater

PAIN RELIEVER {15.5}

Aged dark rum, cream of coconut, pineapple juice, orange slice, and nutmeg

'CUCUMBER MOJITO {15.5} 

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

 **BUFFALO MILK {15.5}**

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

MAKE IT A LITER - SERVES FOUR {32}

HUGO SPRITZ {16.5}

Prosecco, St Germain, fresh mint and lemon

NAPA GIN AND TONIC {15.5}

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

SMOKED OLD FASHIONED {15.5}

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

AMERICAN MULE {15.5} 

Hendry's American Vodka, Amaro Averna, ginger beer and fresh lime juice

PILIKIA MARGARITA {15.5} 

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 {15.5}

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

ESPRESSO MARTINI {16}

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

FISHERMAN'S MARY {16}

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

ALCOHOL REMOVED SPIRITS

ASK ABOUT OUR ALCOHOL REMOVED WINES BY THE BOTTLE

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

SPICED APPLE FIZZ {14.5}

Clean V Zero-Proof apple vodka, cinnamon, ginger, apple, lemon, angostura, club soda

DIETARY NEEDS

 AVAILABLE GLUTEN FREE

 AVAILABLE VEGETARIAN/VEGAN

 MAKE IT LOW CALORIE

 SPICY

FALL 2026 | CATALINA ISLAND | CHEF MANNY PEDROZA | FISH IS CUT ON PREMISES DAILY

DINNER

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, available alcohol removed 12 / 46

Veuve du Vernay, Sparkling Brut, France. 10.5 / 48

Veuve Clicquot Yellow Label, Champagne, France 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

Rusack Icon, Ballard Canyon, Santa Ynez, CA 150

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52

William Hill, Napa. 12 / 18 / 46

Cambria Estates, Santa Barbara County. . . . 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

Rusack Chardonnay, Santa Catalina Island Vineyard 140

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, Pino Grigio, Italy 13.5 / 20 / 52

Abadía de San Campio, Albariño, Estate 13 / 19.5 / 50

Harvey & Harriet White Blend, Paso Robles, CA 14.5 / 21 / 54

Zotovitch, 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, OR. 16 / 24 / 62

Gary Farrell, Russian River Valley. 88

CABERNET SAUVIGNON

Avalon, Napa Cellars 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

PACIFICO {9.5}

GOLDEN ROAD IPA {9.5}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9.5}

805 BLONDE ALE {9.5}

CANS

WHITE CLAW HARD SELTZER, BLACK CHERRY / MANGO {8.5}

CROOKED TEA, PEACH / RASPBERRY {8.5}

TOPO CHICO SELTZER, STRAWBERRY GUAVA {8.5}

HIGH NOON VODKA, GRAPEFRUIT / PINEAPPLE {8.5}

STELLA ARTOIS 120Z {9}

BOTTLES

BUDWEISER {8.5}

BUD LIGHT {8.5}

COORS LIGHT {8.5}

BECK'S (NON-ALCOHOLIC) {8.5}

HEINEKEN {9}

CORONA {9}

SAPPORO {9}

MODELO ESPECIAL {9}

MICHELOB ULTRA ALUMINUM 16 OZ {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

KOPU STILL / SPARKLING 680ML {9}

ICED TEA, LEMONADE, SODA, HOT TEA, COFFEE {4.5}

HOT WATER & LEMON {1.50}

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WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



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



WATER CONSERVATION IS IMPORTANT ON CATALINA ISLAND

Because of our limited facilities, only bottled water is available on request for a nominal fee. We also offer Kopu Premium Still and Sparkling water in a recyclable, eco-friendly aluminum bottle. Thanks for understanding.



CHOWDER

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

SHARE PLATES

- *OYSTERS ON THE HALF SHELL** {24} GF

A ½ dozen from today’s selection
TRY THEM PAN FRIED!
- *PONZU SASHIMI SEA SCALLOPS** {22}

“Sea Bonbons”– wasabi aioli, orange tobiko,
wakame salad and pickled ginger
- MUSSELS WITH SPANISH CHORIZO** {20} GF

Grape tomatoes, garlic, white wine and grilled bread
- STEAMED SHELLFISH** {23} GF

Clams, mussels or a combo in white wine, garlic,
butter and parsley
- CHILLED SHRIMP COCKTAIL** {19} GF

Five prawns with housemade cocktail sauce and chive oil
- SPICY CHARRED EDAMAME** {12} 🔥

Togarashi and lemon juice
- CRISPY CALAMARI** {21}

Sweet chili sauce, red piquillo peppers and Cajun remoulade
- MARYLAND STYLE CRAB CAKES** {20}

Cajun 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** {20.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu,
sweet maui, toasted sesame seeds, pickled ginger and green
onion with wontons

GREENS

 **ADD SALMON** {13}
CHICKEN OR SHRIMP {10}

- 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
- CAESAR SALAD** {13} 🔥🥗🥗 GF

Romaine hearts, anchovies, fresh grated Parmesan
- WEDGE SALAD WITH BACON** {15} 🔥🥗🥗 V GF

Blue cheese dressing, grape tomatoes, and red onion
- GRILLED CHICKEN FALL CHOPPED SALAD** {22}

Mixed greens, roasted red and golden beets, butternut
squash with walnuts, Craisins, white balsamic citrus
vinaigrette and topped with goat cheese



YO-HO-HO

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

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

👇 MAKE IT LOW CALORIE

🔥 SPICY

FALL 2026 | CATALINA ISLAND | CHEF MANNY PEDROZA | 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
- NANTUCKET JUMBO SHRIMP** {28}

Filled with savory crab stuffing over grits with Old Bay butter
- PETRALE SOLE AMANDINE, OR** {29}

Crusted with toasted almonds and sautéed, topped with
lemon beurre blanc, with scalloped potatoes and broccolini
- CEDAR PLANK SALMON, NORWAY** {35} GF

Cooked on a cedar plank and topped with a maple dijon
glaze with scalloped potatoes and broccolini
- ROASTED BARRAMUNDI SEABASS, CA** {38.5}

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

- *TOGARASHI SPICED TUNA** {39} 🔥

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

Green rice, tomato oil, roasted corn and avocado relish
- WALNUT CRUSTED ALASKAN HALIBUT, AK** {42}

Orange zest and walnut crusted with lemon caper butter
served with scalloped potatoes and broccolini

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50 ➔

FAVORITES

- BEER-BATTERED FISH & CHIPS** {26}

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 OR SHRIMP TACOS** {23} V

Blackened or battered, jack cheese, cabbage, pico de gallo,
avocado and lime crema
- GRILLED FISH SANDWICH** {23}

Baby arugula, sliced tomato and tartar sauce
- LOBSTER ROLL** {34}

Cold New England or hot-buttered Rhode Island 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** {40} GF

Zesty marinara sauce, clams, mussels, calamari,
shrimp, scallops and fish
- LOBSTER TAIL** {64} GF

Oven-baked and served with melted butter and two sides
- ALASKAN KING CRAB LEGS** 1¼LB {MKT} GF

Steamed with melted butter and choice of two sides

HOUSEMADE DESSERTS

- KEY LIME PIE** {13}

Graham cracker crust with raspberry coulis and
whipped cream
- NY CHEESECAKE** {12}

Served with caramel sauce and whipped cream
- JAVA 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 / BROCCOLINI / GREEN RICE /
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.

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