

# SHELLFISH

#### **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

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- LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!
- **▶** BRING HOME A QUART WITH BREAD

#### \*OYSTERS ON THE HALF SHELL {22} 🕕

Mix and match a 1/2 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)

Grape tomatoes, garlic, white wine and grilled bread

#### STEAMED SHELLFISH {22} 65

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

#### CHILLED SHRIMP COCKTAIL {18}

Five prawns with housemade cocktail sauce and chive oil

# APPETIZERS

#### SPICY CHARRED EDAMAME {8}

Togarashi and lemon juice

#### 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} @ 🗘

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, toasted sesame seeds, pickled ginger and green onion with wontons

#### GRILLED SPANISH OCTOPUS {22} @

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

#### \*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

#### \*SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger and soy sauce

## SMOKED ALBACORE & SALMON {19}

Housemade tartar, tomato, cucumber, capers and red onions served with crostini



GREENS ADD SALMON (12.5)
GRILLED CHICKEN (9.5)
OR SHRIMP (9.5)

#### 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, avocado, green beans, grape tomatoes, roasted corn and pepitas, topped with goat cheese crumbles and white wine vinaigrette

#### \*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, roasted red peppers, cucumber and topped with feta cheese

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD {13} 📢 🌹 😍 🚺

Romaine hearts, anchovies, fresh grated Parmesan

#### WEDGE SALAD WITH BACON {15} 🙌 🍷 🚰 🚺

Blue cheese dressing, grape tomatoes, and red onion

DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 😌 LOCAL OR HOUSE

SUMMER 2025 | REDONDO BEACH | CHEF ALFREDO CARDENAS | FISH IS CUT ON PREMISES DAILY

# SEASONAL SPECIAL

# A SPOTLIGHT ON PACIFIC CATCH

#### 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

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

#### GOLD SPOTTED SEA BASS, PACIFIC {28}

Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN ...13 / 19.5 / 50

# TODAY'S FISH AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR © GLUTEN FREE

#### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and caper beurre blanc

#### ROASTED STRIPED BASS, LOCAL {28}

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

#### 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} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### \*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 🔕

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

### BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40)

Served over cilantro green rice with roasted poblano yogurt crema

#### WALNUT CRUSTED HALIBUT, AK {42}

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

#### \*PAN-SEARED SEA SCALLOPS {42}

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

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS {25}

With coleslaw and fries

#### PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

# FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

### PANKO CALAMARI STEAK {22}

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

#### FRIED IPSWICH WHOLE BELLY CLAMS {30}

Whole belly clams fried in a lightly seasoned flour with french fries and coleslaw

#### PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

# GEMELLI PASTA WITH SHRIMP & SCALLOPS {32}

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

### ALASKAN KING CRAB LEGS 11/4LB {MKT} @

Served steamed with melted butter

# LOBSTER TAIL {62}

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} @

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

#### \*NEW YORK STRIP 140Z {45} @

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

#### \*BLUEWATER SURF AND TURF {95} 🕕

Lobster tail and a New York strip, served with scalloped potatoes and grilled asparagus

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# SIDES TO SHARE (8 EACH)

SCALLOPED POTATO FRENCH FRIES **COLESLAW** SAUTÉED SPINACH

SAUTÉED GREEN BEANS **GREEN RICE** MARBLE POTATOES **GRILLED ASPARAGUS (+2)** 

# **HANDCRAFTED DESSERTS**

**KEY LIME PIE {13}** JAVA MUD PIE {12} **CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}** 

\*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 P65 Warnings.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 P65 Warnings.ca.gov/alcohol.

# **HANDCRAFTED** COCKTAILS

ORGANIC AGAVE NECTAR.

#### MADE WITH OUR OWN BOTTLED RUM

#### EL CUBANO {15}

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

#### 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

#### 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 wedge

#### THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

#### 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, 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 LITER (30)

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY

**ODE LOCAL OR HOUSE** 

WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

# **CABERNET SAUVIGNON**

RED VARIETALS
Jordan, Alexander Valley
Austin Hope, Paso Robles22/32/90
John Anthony Serial, Paso Robles 14 / 21 / 54
Avalon, Napa Cellars, California11.5/17/44

Querceto, Chianti Classico, Tuscany13/20/48
Don Miguel, Malbec, Argentina 12/18/46
Baron Philippe Rothschild Mouton–Cadet,
Bordeaux, France

#### OCEAN OPPOSITIVE **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

HIGH SPOT 152 AMBER ALE {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} MIND HAZE IPA {9} STELLA ARTOIS {9} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (9)

## BOTTLES

**BUDWEISER** {8.5} MICHELOB ULTRA (8.5) HEINEKEN {8.5} AMSTEL LIGHT {8.5} SIERRA NEVADA (8.5) SAMUEL ADAMS {8.5} **BLUE MOON** {8.5} **GUINNESS DRAUGHT STOUT (8.5) BUD LIGHT {9}** COORS LIGHT {9} HIGH NOON SPIKED SELTZER {9} BECK'S (NON-ALCOHOLIC) {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}

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

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

# **ROSÉ ALL DAY**

Château d'Esclans,
Whispering Angel, Provence 15/22/58
Quivira, Sonoma54
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA
Margerum, Grenache, Santa Barbara 14/21/52
Sables d'Azur, Provence France

### BUBBLY

J Vineyards, Sparkling Brut Rosé88
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy
Veuve du Vernay, Sparkling Brut, France10.5/48
GH Mumm Cordon Brut, Reims Champagne, France 78
Veuve Clicquot Yellow Label, Champagne, France120

# SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52
Oyster Bay, New Zealand
Bianchi Vineyards, Monterey
B&G Bordeaux Blanc, France

# CHARDONNAY

Simonnet-Febvre, Chablis, France
Argyle, Willamette, Oregon
Joseph Drouhin, Mâcon-Villages, France 14/21/52
William Hill, Napa12/18/46
⊕ Head High, Unoaked, Sonoma
Edna Valley, San Luis Obispo12.5/18.5/48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa15/22.5/58
Frank Family Vineyards, Carneros 18/27/70
Cakebread Cellars, Carneros, Napa95
Mer Soleil, Santa Lucia,
Monterey County14.5/21.75/56
Pahlmeyer, Napa160

### WHITE VARIETALS

WILLE WALLELAND
Kung Fu Girl, Riesling, Washington12/18/46
Maso Canali, Pinot Grigio, Italy13.5/20/52
Acrobat, Pinot Gris, Oregon 13.5/20/52
Abadía de San Campio, Albariño, Spain13/19.5/50
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Trimbach, Pinot Blanc, France15/22.5/58
Harvey & Harriet White Blend,
Paso Robles, CA
Zotovich, Estate Viognier, Santa Rita Hills 15/22.5/58

# DINIOT NIOID

PINUI NUIK
Chevalier de la Crée, Burgundy78
Castle Rock, Monterey11.5/17/44
Oyster Bay, New Zealand
Four Graces, Willamette, Oregon
Weather, Sonoma Coast
Gary Farrell, Russian River Valley, California
Lingua Franca "AVNI",



# SHELLFISH

#### **NEW ENGLAND CLAM CHOWDER** {CUP 11.5} {BOWL 14.5}

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

#### MANHATTAN CLAM CHOWDER

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Zesty tomato with clams, potato, onion and herbs

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BRING HOME A QUART WITH BREAD

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Mix and match a 1/2 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)

Grape tomatoes, garlic, white wine and grilled bread

#### STEAMED SHELLFISH {22} 65

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

### CHILLED SHRIMP COCKTAIL (18) @

Five prawns with housemade cocktail sauce and chive oil

# **APPETIZERS**

#### SPICY CHARRED EDAMAME {8}

Togarashi and lemon juice

#### 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} @ 🔕

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, toasted sesame seeds, pickled ginger and green onion with wontons

## GRILLED SPANISH OCTOPUS {22} @

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

#### SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

#### \*SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger and soy sauce

## SMOKED ALBACORE & SALMON {19}

Housemade tartar, tomato, cucumber, capers and red onions served with crostini



GREENS ADD SALMON (12.5)
GRILLED CHICKEN (9.5)
OR SHRIMP (9.5)

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Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

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

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Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, roasted red peppers, cucumber and topped with feta cheese

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD {13} 🙌 🗣 <table-cell-columns>

Romaine hearts, anchovies, fresh grated Parmesan

#### WEDGE SALAD WITH BACON {15} 🙌 🍷 🚰 🚺

Blue cheese dressing, grape tomatoes, and red onion

DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

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Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

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Pan-roasted and served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN ...13 / 19.5 / 50

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

#### 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} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### \*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 🔕

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

#### BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40)

Served over cilantro green rice with roasted poblano yogurt crema

#### WALNUT CRUSTED HALIBUT, AK {42}

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

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

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS {25}

With coleslaw and fries

#### PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

#### FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

#### PANKO CALAMARI STEAK {21}

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

#### FISH TACOS {22}

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

#### **ALBACORE TUNA MELT** {18.5}

Albacore tuna salad, cheddar cheese, oven-roasted tomato, on toasted sourdough with french fries

## FRIED IPSWICH WHOLE BELLY CLAMS (30)

Whole belly clams fried in a lightly seasoned flour with french 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}

Cremini mushrooms, asparagus, pesto cream and Parmesan

## SAN FRANCISCO CIOPPINO {38}

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

#### ALASKAN KING CRAB LEGS 144LB {MKT} @

Oven-baked and served with melted butter

Served steamed with melted butter

LOBSTER TAIL (62) @

# 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 140Z {45} @

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

### \*BLUEWATER SURF AND TURF {95} 🕕

Lobster tail and a New York strip, served with scalloped potatoes and grilled asparagus

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SCALLOPED POTATO FRENCH FRIES **COLESLAW** SAUTÉED SPINACH

SAUTÉED GREEN BEANS **GREEN RICE** MARBLE POTATOES GRILLED ASPARAGUS (+2)

# **HANDCRAFTED DESSERTS**

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ORGANIC AGAVE NECTAR.

#### MADE WITH OUR OWN BOTTLED RUM

#### EL CUBANO {15}

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

#### 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

#### 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 wedge

#### THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

#### 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, 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 LITER (30)

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

#### DIETARY GF AVAILABLE GLUTEN FREE

Seaglass "Surfrider Foundation" Rose,

SAUVIGNON BLANC

CHARDONNAY

Mer Soleil, Santa Lucia,

WHITE VARIETALS

Harvey & Harriet White Blend,

PINOT NOIR

Lingua Franca "AVNI",

**ROSÉ ALL DAY** 

Château d'Esclans,

BUBBLY

V AVAILABLE VEGETARIAN/VEGAN





WATER SERVED ON A REQUEST-ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

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

Whispering Angel, Provence ...... 15/22/58

Margerum, Grenache, Santa Barbara . . . . . . . 14/21/52

J Vineyards, Sparkling Brut Rosé......88

La Marca, Rose Prosecco, Italy . . . . . . (187ml/split) 14.5

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

GH Mumm Cordon Brut, Reims Champagne, France ...78

Veuve Clicquot Yellow Label, Champagne, France ....120

Emmolo by Caymus, Suison & Napa, CA. 13.5/20.5/52

Argyle, Willamette, Oregon ...... 13.5/20/50

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

William Hill, Napa......12/18/46

Edna Valley, San Luis Obispo .....12.5/18.5/48

Rombauer, Carneros, Napa.....84

Trefethen, Oak Knoll, Napa..... 15/22.5/58

Frank Family Vineyards, Carneros ........... 18/27/70

Cakebread Cellars, Carneros, Napa.....95

Pahlmeyer, Napa.....160

Kung Fu Girl, Riesling, Washington ......... 12/18/46

Maso Canali, Pinot Grigio, Italy.....13.5/20/52

Abadía de San Campio, Albariño, Spain ....13/19.5/50 Marqués de Riscal, Verdejo, Spain . . . . . . 11.5/17.5/44

Zotovich, Estate Viognier, Santa Rita Hills . . 15/22.5/58

Chevalier de la Crée, Burgundy......78

Castle Rock, Monterey......11.5/17/44

Four Graces, Willamette, Oregon .................. 16/24/62

Gary Farrell, Russian River Valley, California .........88

🌍 Head High, Sonoma ......13.5/20.25/52

# **CABERNET SAUVIGNON**

Jordan, Alexander Valley
Austin Hope, Paso Robles22/32/90
John Anthony Serial, Paso Robles 14/21/54
Avalon, Napa Cellars, California11.5/17/44

#### RED VARIETALS

Querceto, Chianti Classico, Tuscany13/20/48
Don Miguel, Malbec, Argentina 12/18/46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France

#### OCEAN OPPOSITIVE **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

HIGH SPOT 152 AMBER ALE {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} MIND HAZE IPA {9} STELLA ARTOIS {9} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (9)

## BOTTLES

**BUDWEISER** {8.5} MICHELOB ULTRA (8.5) HEINEKEN {8.5} AMSTEL LIGHT {8.5} SIERRA NEVADA (8.5) SAMUEL ADAMS {8.5} **BLUE MOON** {8.5} **GUINNESS DRAUGHT STOUT (8.5) BUD LIGHT {9}** COORS LIGHT {9} HIGH NOON SPIKED SELTZER {9} BECK'S (NON-ALCOHOLIC) {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}

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

ALLERGY WARNING: Menu items may contain or come into contact with allergens, ALLERGY WARNING: Menu ttems 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. P65 Warnings.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. P65 Warnings.ca.gov/alcohol.