

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

- ◆ 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 $\frac{1}{2}$ 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}

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

CHILLED SHRIMP COCKTAIL (18) 65

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

*AHI TUNA POKE {19.5} 🔕

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

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

BAKED CRAB & ARTICHOKE DIP {19.5} @ 🔕

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

GRILLED SPANISH OCTOPUS {22} 65

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



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

*TUSCAN SEARED TUNA SALAD {22}

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

DIETARY GD AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 💮 LOCAL OR HOUSE

SPRING 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

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 © GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon 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

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper panko crust, atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 싮

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (38) 🚺

Topped with charred pineapple salsa, served with green rice

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

*PAN SEARED SEA SCALLOPS, MA {42}

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

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

PRAWN LINGUINE {24}

LOBSTER ROLL {32}

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

GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32}

Cremini mushrooms, asparagus, pesto cream and Parmesan

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 {MKT} @

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

LOBSTER TAIL (62)

Oven-baked and served with melted butter, scalloped potatoes and spinach

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries ADD BACON {1} ADD GRILLED JALAPEÑO {1}

CHICKEN UNDER A BRICK {29.5} GF

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

*NEW YORK STRIP 140Z {42} 🕕

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

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*BLUEWATER SURF AND TURF {85} 🕕

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

SIDES TO SHARE (8 EACH)

SCALLOPED POTATO **GARLIC FRIES** COLESLAW SAUTÉED SPINACH SAUTÉED GREEN BEANS SAUTÉED MUSHROOMS **GREEN RICE** SAUTEED RAINBOW CHARD MARBLE POTATOES GRILLED ASPARAGUS (+2)

HANDCRAFTED **DESSERTS**

BREAD PUDDING {12} KEY LIME PIE {13} MUDPIE {12} CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}

> McConnell'S ICE CREAM SUNDAE {14}

*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

NAPA GIN AND TONIC {15}

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

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

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 þickleð 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

DIETARY GF AVAILABLE GLUTEN FREE

ROSÉ ALL DAY

Seaglass "Surfrider Foundation" Rose,

SAUVIGNON BLANC

CHARDONNAY

Château d'Esclans,

BUBBLA

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

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

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

Frequency, Rose, Santa Barbara County 16/24/62

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

Ruffino, Prosecco, Italy 12 / 46

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

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

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

Veuve Clicquot Yellow Label, Champagne, France120

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

🦁 Storm, Santa Ynez Valley14.5/21.5/54

🍪 Fess Parker, Santa Barbara County. 13.5 / 20.5 / 52

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

Edna Valley, San Luis Obispo12.5/18.5/48

Rombauer, Carneros, Napa.....84

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

Frank Family Vineyards, Carneros 18/27/70

Chalk Hill, Sonoma......13/19.5/50

Mer Soleil, Santa Lucia, Monterey County. 14.5/21.75/56

Pahlmeyer, Napa.....160

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

Maso Canali, Pino Grigio, Italy13.5/20/52

Acrobat, Pinot Gris, Oregon......13.5/20/52

Abadía de San Campio, Albariño, Spain13/19.5/50

Santa Barbara County 13.5/19.5/52

Paso Robles, CA14.5/21/54

Marqués de Riscal, Verdejo, Spain 11.5/17.5/44

🌍 J. Wilkes Pinot Blanc, Sta. Maria Valley 12.5 / 17 / 48

RED VARIETALS

48
/46
.56
/ 58
. 82
62
50
/

OCEAN OPPOSITIVE **HEAD HIGH WINES**

Los Olivos District, Santa Barbara......16.5/24.75/60

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, 182 IPA {8.5} HIGH SPOT, 289 BLONDE (8.5) HIGH SPOT, 152 AMBER {8.5} MIND HAZE, HAZY IPA {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} UNION JACK, IPA {9} FIRESTONE WALKER, CERVEZA {9} 805 BLONDE ALE {9} FIG MTN LIZARD'S MOUTH IPA {10} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (10)

BOTTLES & CANS

MICHELOB ULTRA {7.5} COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} MODELO (8) STELLA ARTOIS {8} **HEINEKEN {8}**

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*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.

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ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. micialing out in immeet to meetin, eggs, index, sylvand anny 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 $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$

PINOT NOIR

WHITE VARIETALS

🍪 Frequency Blend, (Viogner/Grenache),

Harvey & Harriet White Blend,

Chevalier de la Crée, Burgundy78
Oyster Bay, New Zealand
Four Graces, Willamette, Oegon
Melville Estate, Santa Rita Hills 16.5/24/63
Paradise Springs, Santa Rita Hills
Carmel Road, Monterey, CA 11.5/17.5/44
Gary Farrell, Russian River Valley88
Lingua Franca "AVNI",
Willamette Valley, OR18.5/27.5/72

CABERNET SAUVIGNON

Avaion, Juapa Geliars, Juapa11.5/17/44
John Anthony Serial, Paso Robles
Austin Hope, Paso Robles22/32/90
Jordan, Alexander Valley120



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

- ◆ 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 $\frac{1}{2}$ 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} @P

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

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

*AHI TUNA POKE {19.5} 🔕

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

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

BAKED CRAB & ARTICHOKE DIP {19.5} @ 🔕

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

GRILLED SPANISH OCTOPUS {22} 65

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



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

*TUSCAN SEARED TUNA SALAD {22}

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

DIETARY GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 😌 LOCAL OR HOUSE

SPRING 2025 | SANTA BARBARA | CHEF JAVIER VELASQUEZ | FISH IS CUT ON PREMISES DAILY

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 @ GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon 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

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper panko crust, atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 싮

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (38) 🔕

Topped with charred pineapple salsa, served with green rice

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

*PAN SEARED SEA SCALLOPS, MA {42}

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

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

With fresh coleslaw and fries

PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

PRAWN LINGUINE {24}

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

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

SHRIMP LOUIE & CHOWDER {19.5}

Cup of chowder with a half Shrimp Louie Salad

GEMELLI PASTA W/SHRIMP & SEA SCALLOPS {32}

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

LOBSTER TAIL (62) 65

Oven baked and served with melted butter with scalloped potatoes and spinach

MEAT & POULTRY

SAN FRANCISCO CIOPPINO {38}

*ANGUS CHEESEBURGER {22}

With the works, cheddar cheese, and french fries BACON (+1) GRILLED JALAPEÑO (+1)

CHICKEN UNDER A BRICK {29.5} GF

Herb-crusted with parsley, rosemary, lemon-thyme and

garlic, served with scalloped potatoes and asparagus *NEW YORK STRIP 140Z {42} 🕕

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

*BLUEWATER SURF AND TURF {85} 🕕

Lobster tail and New York strip, served with scalloped

SIDES TO SHARE (8 EACH)

SCALLOPED POTATO **GARLIC FRIES** COLESLAW SAUTÉED SPINACH SAUTÉED GREEN BEANS SAUTÉED MUSHROOMS **GREEN RICE** SAUTEED RAINBOW CHARD MARBLE POTATOES GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

BREAD PUDDING {12} KEY LIME PIE {13} MUDPIE {12} CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}

> McConnell'S ICE CREAM SUNDAE {14}

*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

NAPA GIN AND TONIC {15}

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

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

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 þickleð 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

DIETARY GF AVAILABLE GLUTEN FREE

ROSÉ ALL DAY

Seaglass "Surfrider Foundation" Rose,

SAUVIGNON BLANC

CHARDONNAY

Château d'Esclans,

BUBBLA

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

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

Frequency, Rose, Santa Barbara County 16/24/62

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

Ruffino, Prosecco, Italy 12 / 46

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

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

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

Veuve Clicquot Yellow Label, Champagne, France120

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

🦁 Storm, Santa Ynez Valley14.5/21.5/54

🍪 Fess Parker, Santa Barbara County. 13.5 / 20.5 / 52

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

Edna Valley, San Luis Obispo12.5/18.5/48

Rombauer, Carneros, Napa.....84

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

Frank Family Vineyards, Carneros 18/27/70

Chalk Hill, Sonoma......13/19.5/50

Mer Soleil, Santa Lucia, Monterey County. 14.5/21.75/56

Pahlmeyer, Napa.....160

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

Maso Canali, Pino Grigio, Italy13.5/20/52

Acrobat, Pinot Gris, Oregon......13.5/20/52

Abadía de San Campio, Albariño, Spain13/19.5/50

Santa Barbara County 13.5/19.5/52

Paso Robles, CA14.5/21/54

Marqués de Riscal, Verdejo, Spain 11.5/17.5/44

🌍 J. Wilkes Pinot Blanc, Sta. Maria Valley 12.5 / 17 / 48

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 💮 LOCAL OR HOUSE

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

RED VARIETALS

Querceto, Chianti Classico, Iuscany13/20/48
Don Miguel, Malbec, Argentina 12/18/46
Carr Cab Franc, Santa Ynez Valley56
Frequency, GSM, Santa Barbara
Margerum Grenache, Santa Barbara82
Baron Philippe Rothschild Mouton-Cadet, Bordeaux, France
Pessimist, Daou, Paso Robles
Carr, Grenache, Lyons Vineyard
Los Olivos District, Santa Barbara 16.5/24.75/60

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, 182 IPA {8.5} HIGH SPOT, 289 BLONDE (8.5) HIGH SPOT, 152 AMBER {8.5} MIND HAZE, HAZY IPA {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} UNION JACK, IPA {9} FIRESTONE WALKER, CERVEZA {9} 805 BLONDE ALE {9} FIG MTN LIZARD'S MOUTH IPA {10} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (10)

BOTTLES & CANS

MICHELOB ULTRA {7.5} COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} MODELO (8) STELLA ARTOIS {8} **HEINEKEN {8}**

SHOOTERS

*MICHELADA OYSTER SHOOTER {5}

Beer, Tajin, Worcestershire, Tabasco and lime wedge

*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 ${\tt UNDERCOOKED\ INGREDIENTS:\ Consuming\ raw\ shell fish\ or\ raw,\ undercooked\ meats,}$ 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, including, but not limited to wheat, eggs, nuts, soy and dairy products. micialing out in immeet to meetin, eggs, index, sylvand anny 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 $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$

PINOT NOIR

WHITE VARIETALS

🍪 Frequency Blend, (Viogner/Grenache),

Harvey & Harriet White Blend,

Chevalier de la Crée, Burgundy78
Oyster Bay, New Zealand
Four Graces, Willamette, Oegon
Melville Estate, Santa Rita Hills 16.5/24/63
Paradise Springs, Santa Rita Hills
Carmel Road, Monterey, CA11.5/17.5/44
Gary Farrell, Russian River Valley88
Lingua Franca "AVNI",
Willamette Valley, OR18.5/27.5/72

CABERNET SAUVIGNON

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