

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) 619

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun

MARYLAND STYLE CRAB CAKES {19.5}

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 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



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

SEAFOOD LOUIE SALAD {25} @

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} GD

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

*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 📵 AVAILABLE GLUTEN FREE 🛛 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 💧 SPICY 👻 LOCAL OR HOUSE

SPRING 2025 | CARLSBAD | CHEF FERNANDO GOMEZ | FISH CUT ON PREMISES DAILY | @BLUEWATERGRILL

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) 🚺

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 {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 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 served with fresh coleslaw and fries

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 {MKT} @

1.25 lbs served steamed with melted butter

LOBSTER TAIL (62) 65

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, cheddar cheese, and french fries

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 potatoes and sautéed green beans

SIDES TO SHARE (8 EACH)

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

HANDCRAFTED DESSERTS

BREAD PUDDING {12} **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 P65Warnings.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

SMOKED OLD FASHIONED {15}

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

EASTERN MEDICINE {16.5}

Suntory whisky, lemon, honey and ginger syrup, mezcal float, and candied ginger

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

CLASSIC SPANISH SANGRIA GLASS (9.5) / LITER (30)

Sangria, served over ice with seasonal fruit

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

DED VADIETALO
Jordan, Alexander Valley
Austin Hope, Paso Robles22/32/90
John Anthony Serial, Paso Robles
Avalon, Napa Cellars, Napa

KED AVKILIVIZ

Querceto, Chianti Classico, Tuscany13/20/48
Don Miguel, Malbec, Argentina12/18/40
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, 182 IPA {8.5} HIGH SPOT. 289 BLONDE {8.5} HIGH SPOT, 152 AMBER ALE {8.5}

805 BLONDE ALE, PASO ROBLES {9} PACIFICO {9} MIND HAZE, HAZY IPA, PASO ROBLES {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (9) HARD KOMBUCHA (10)

BOTTLES

BUDWEISER {7.5} MICHELOB ULTRA (7.5) COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} STELLA ARTOIS {8.5} HEINEKEN {8.5} SAMUEL ADAMS BOSTON LAGER (8.5) **MODELO** {8.5}

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.

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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. 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 $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$

Château d'Esclans,

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

ROSÉ ALL DAY

Whispering Angel, Provence, France15/22/58
Quivira, Sonoma 54
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA
Margerum, Grenache, Santa Barbara 14/21/52
Sables d'Azur, Provence France12/18/46

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, Sulson & Napa, CA13.5/20.5/52
Oyster Bay, New Zealand
Bianchi Vineyards, Monterey
B&G Bordeaux Blanc, France

CUADUUNAA

CHANDUNNAI
Simonnet-Febvre, Chablis, France
Argyle, Willamette, Washington13.5/20/50
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
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa15/22.5/58
Frank Family Vineyards, Carneros
Cakebread Cellars, Carneros, Napa95
Mer Soleil, Santa Lucia,
Monterey County14.5/21.75/56
Chalk Hill, Sonoma
Pahlmeyer, Napa160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington12/18/46
Maso Canali, Pinot Grigio, Italy 13.5/20/52
Acrobat, Pinot Gris, Oregon13.5/20/52
Abadía de San Campio, Albariño, Spain 13/19.5/50
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Trimbach, Pinot Blanc, France
Harvey & Harriet White Blend,
Paso Robles, CA 14/21/54

PINOT NOIR

Lingua Franca "AVNI",

	Chevalier de la Crée, Burgundy
	Castle Rock, Monterey11.5/17/44
	Oyster Bay, New Zealand
	Four Graces, Willamette, Oregon
•	Head High, Sonoma13.5/20.25/52
	Weather, Sonoma Coast15.5/23/60
	Gary Farrell, Russian River Valley



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 ½ 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) 619

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun

MARYLAND STYLE CRAB CAKES {19.5}

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 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} GF 🛆

Tomato oil, chopped cilantro and bacon



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

SEAFOOD LOUIE SALAD {25} 619

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} 🙌 🍷 <table-cell-columns>

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 GO AVAILABLE GLUTEN FREE 🖤 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 🚺 SPICY 🤫 LOCAL OR HOUSE

SPRING 2025 | CARLSBAD | CHEF FERNANDO GOMEZ | FISH CUT ON PREMISES DAILY | @BLUEWATERGRILL

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) 🔕

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 {42} Olive oil poached shallots, spinach, cremini mushrooms,

balsamic glaze, tomato oil and citrus beurre blanc

FAVORITES

BEER BATTERED FISH & CHIPS 2 PIECES {18.5} 3 PIECES {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 served with fresh coleslaw and fries FISH TACOS {22}

Blackened or battered cod or shrimp, jack cheese, cabbage,

pico de gallo, avocado and lime crema CRAB BLTA {22}

Bacon, arugula, avocado, tomato, crab salad on sourdough served with fries

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

TWO MAKES A COMBO {19.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO Your choice of two listed items

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 11/4LB {MKT} @ Served steamed with melted butter

LOBSTER TAIL (62) GF Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

Traditional works, cheddar cheese, and french fries ADD BACON {1}

CHICKEN UNDER A BRICK {29.5} @

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

*NEW YORK STRIP 140Z {42} @D

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 potatoes and sautéed green beans

SIDES TO SHARE (8 EACH)

SCALLOPED POTATO FRENCH FRIES COLESLAW SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE SAUTEED RAINBOW CHARD MARBLE POTATOES **GRILLED ASPARAGUS (+2)**

HANDCRAFTED DESSERTS

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

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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

SMOKED OLD FASHIONED {15}

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

EASTERN MEDICINE {16.5}

Suntory whisky, lemon, honey and ginger syrup, mezcal float, and candied ginger

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 GLASS (9.5) / LITER (30)

Sangria, served over ice with seasonal fruit

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
Avalon, Napa Cellars, Napa

Querceto, Chianti Classico, Tuscany13/20/48
Don Miguel, Malbec, Argentina
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, 182 IPA {8.5} HIGH SPOT. 289 BLONDE {8.5} HIGH SPOT, 152 AMBER ALE {8.5}

805 BLONDE ALE, PASO ROBLES {9} PACIFICO {9} MIND HAZE, HAZY IPA, PASO ROBLES {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (9)

BOTTLES

HARD KOMBUCHA (10)

BUDWEISER {7.5} MICHELOB ULTRA (7.5) COORS LIGHT {7.5} BECK'S (NON-ALCOHOLIC) {7.5} STELLA ARTOIS {8.5} HEINEKEN {8.5} SAMUEL ADAMS BOSTON LAGER (8.5) **MODELO** {8.5}

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, 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 $birth\ defects.\ P65 Warnings. ca. gov/alcohol.$

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence, France15/22/58
Quivira, Sonoma
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52
Margerum, Grenache, Santa Barbara 14/21/52
Sables d'Azur, Provence France12/18/46

RIIRRIY

DODREI
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 12/18/46
Bianchi Vineyards, Monterey
B&G Bordeaux Blanc, France

CHARDONNAY

CHANDUNNAI
Simonnet-Febvre, Chablis, France 68
Argyle, Willamette, Washington13.5/20/50
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
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa15/22.5/58
Frank Family Vineyards, Carneros18/27/70
Cakebread Cellars, Carneros, Napa95
Mer Soleil, Santa Lucia,
Monterey County14.5/21.75/56
Chalk Hill, Sonoma
Pahlmeyer, Napa160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington12/18/46
Maso Canali, Pinot Grigio, Italy 13.5/20/52
Acrobat, Pinot Gris, Oregon13.5/20/52
Abadía de San Campio, Albariño, Spain 13/19.5/50
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Trimbach, Pinot Blanc, France
Harvey & Harriet White Blend,
Paso Robles, CA

PINOT NOIR

Lingua Franca "AVNI",

Chevalier de la Crée, Burgundy
Castle Rock, Monterey11.5/17/44
Oyster Bay, New Zealand
Four Graces, Willamette, Oregon
Head High, Sonoma13.5/20.25/52
Weather, Sonoma Coast15.5/23/60
Gary Farrell, Russian River Valley