#### **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} GF

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} @P

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

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD (13)

Romaine hearts, anchovies, fresh grated Parmesan ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

#### WEDGE SALAD WITH BACON (15) 🚺 🕕

Blue cheese dressing, grape tomatoes, and red onion ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

## SHARE PLATES

#### 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

#### GRILLED SPANISH OCTOPUS {22}

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

## SUSHI

#### SURFRIDER ROLL (18)

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

#### PHOENIX ROLL {15}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

#### SPICY AVALON ROLL (16)

Yellowtail, avocado and cucumber topped with chopped jalapeño, crispy carrot strings, spicy mayo and sriracha

#### SASHIMI TRIO {22}

Salmon, tuna and yellowtail

#### DIETARY NEEDS

GD AVAILABLE GLUTEN FREE

**V** AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

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

# 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

#### 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

#### RAINBOW TROUT AMANDINE, ID {28.5}

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

#### ROASTED STRIPED BASS, LOCAL {32}

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

#### PAN-SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### 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)

Green rice, tomato oil, roasted corn and avocado relish

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

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

### **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: DON MIGUEL, MALBEC, ARGENTINA ...12 / 18 / 46 🗢

# **FAVORITES**

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

With fresh coleslaw and fries

#### FISHERMAN'S PLATTER {30}

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

#### PRAWN LINGUINE {24}

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

#### **LOBSTER ROLL** {32}

Cold New England or hot-buttered Rhode Island 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) 65

1.25 lbs served steamed with melted butter

#### SEAFOOD LOUIE SALAD {25} GD

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

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

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

#### MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, cheddar 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} GF

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

## HOUSEMADE **DESSERTS**

#### KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

#### CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

#### **MUDPIE** {15}

Coffee ice cream layered with chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / **GREEN BEANS / GREEN RICE /** MARBLE POTATOES / **GRILLED 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

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 NEEDS

GD AVAILABLE GLUTEN FREE 🔃 AVAILABLE VEGETARIAN/VEGAN

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

MAKE IT LOW CALORIE

607 / 907 / BOTTLE AVAILABLE, LISTED SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

#### **ROSE ALL DAY**

Château d'Esclans, Whispering Angel, Provence, France ........... 15/22/58 Seaglass "Surfrider Foundation" Rose, 

#### BUBBLY

La Marca, Rose Prosecco, Italy(187ml/split) 14.5
Ruffino, Prosecco, Italy12 / 46
Veuve du Vernay, Sparkling Brut, France10.5 / 48
Veuve Clicquot Yellow Label, Champagne, France 120

### SAUVIGNON BLANC

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

### CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14/21/52
William Hill, Napa12/18/46
Edna Valley, San Luis Obispo 12.5/18.5/48
Cambria Estate, Santa Maria13.5/20/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa
Mer Soleil, Santa Lucia,
Monterey County14.5/21.75/56
Chalk Hill, Sonoma

#### WHITE VARIETALS

Kung Fu Girl, Riesling, Washington12/18/46
Maso Canali, Pinot Grigio, Italy 13.5/20/52
Abadía de San Campio, Albariño, Spain $\dots$ 13/19.5/50
Trimbach, Pinot Blanc, France
Harvey & Harriet White Blend,
Paso Robles, CA
Zotovich, Estate Viognier, Santa Rita Hills . 15/22.5/58

#### PINOT NOIR

Castle Rock, Monterey
Oyster Bay, New Zealand12/18/46
Gary Farrell, Russian River Valley
Lingua Franca "AVNI", Willamette Valley, OR

#### **CABERNET SAUVIGNON**

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles14/21/54
Austin Hope, Paso Robles 22/32/90
Jordan, Alexander Valley

#### DEN VADIETAI C

HEN ANHEINTO
Querceto, Chianti Classico, Tuscany 13/20/48
Don Miguel, Malbec, Argentina12/18/46
Baron Philippe Rothschild Mouton–Cadet,
Bordeaux, France

# 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}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR \*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. 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. birth defects. P65Warnings.ca.gov/alcohol.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



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

WHITE RUM 750 ML - \$24.5 DARK RUM 750 ML - \$34.5 (AGED 3 YEARS) WHITE & DARK RUM 2 X 750 ML - \$55 WHITE & DARK RUM + TWO MUGS - \$70 MUG ONLY - \$12.95

#### 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} GF

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} @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

#### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

#### CAESAR SALAD (13)

Romaine hearts, anchovies, fresh grated Parmesan ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

#### WEDGE SALAD WITH BACON (15) 🚺 🕕

Blue cheese dressing, grape tomatoes, and red onion ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

## SHARE PLATES

#### 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

#### GRILLED SPANISH OCTOPUS {22}

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

## SUSHI

#### SURFRIDER ROLL (18)

Tempura shrimp, krab mix and avocado topped with ahi sashimi, sriracha and eel sauce

#### PHOENIX ROLL {15}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

#### SPICY AVALON ROLL (16)

Yellowtail, avocado and cucumber topped with chopped jalapeño, crispy carrot strings, spicy mayo and sriracha

#### SASHIMI TRIO {22}

Salmon, tuna and yellowtail

#### DIETARY NEEDS

MAKE IT LOW CALORIE SPICY

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

# 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

#### 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

#### RAINBOW TROUT AMANDINE, ID {28.5}

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

#### ROASTED STRIPED BASS, LOCAL {32}

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

#### PAN-SEARED SALMON, NORWAY {34} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

#### 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)

Green rice, tomato oil, roasted corn and avocado relish

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

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

### **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: DON MIGUEL, MALBEC, ARGENTINA ...12 / 18 / 46

# **FAVORITES**

#### BEER-BATTERED FISH & CHIPS 2 PIECES {18.5} 3 PIECES {25}

With coleslaw and fries

#### FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, 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

### 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 FISH SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

#### **LOBSTER ROLL** {32}

Cold New England or hot-buttered Rhode Island 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

#### SEAFOOD LOUIE SALAD {25} (1)

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

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

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

## SAN FRANCISCO CIOPPINO {38}

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

#### ALASKAN KING CRAB LEGS 114LB (MKT) @

Served steamed with melted butter

### MEAT & POULTRY

#### \*ANGUS CHEESEBURGER {22}

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

#### 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

## HOUSEMADE **DESSERTS**

#### KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

#### CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

#### **MUDPIE** {15}

Coffee ice cream layered with chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / **GREEN BEANS / GREEN RICE /** MARBLE POTATOES / **GRILLED 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

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 NEEDS

GD AVAILABLE GLUTEN FREE 🛛 🗥 AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE SPICY

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

607 / 907 / BOTTLE AVAILABLE, LISTED SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

#### **ROSE ALL DAY**

Château d'Esclans, Whispering Angel, Provence, France ........... 15/22/58 Seaglass "Surfrider Foundation" Rose, 

#### BUBBLY

La Marca, Rose Prosecco, Italy(187ml/split) 14.5
Ruffino, Prosecco, Italy12/46
Veuve du Vernay, Sparkling Brut, France10.5 / 48
Veuve Clicquot Yellow Label, Chambagne, France 120

### SAUVIGNON BLANC

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

#### CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14/21/52
William Hill, Napa12/18/46
Edna Valley, San Luis Obispo 12.5/18.5/48
Cambria Estate, Santa Maria13.5/20/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa
Mer Soleil, Santa Lucia,
Monterey County14.5 / 21.75 / 56
Chalk Hill, Sonoma

#### WHITE VARIETALS

Kung Fu Girl, Riesling, Washington12/18/46
Maso Canali, Pinot Grigio, Italy 13.5/20/52
Abadía de San Campio, Albariño, Spain 13/19.5/50
Trimbach, Pinot Blanc, France
Harvey & Harriet White Blend,
Paso Robles, CA
Zotovich, Estate Viognier, Santa Rita Hills . 15/22.5/58

#### PINOT NOIR

Castle Rock, Monterey
Oyster Bay, New Zealand12/18/46
Gary Farrell, Russian River Valley
Lingua Franca "AVNI", Willamette Valley, OR 18.5/27.5/72

#### **CABERNET SAUVIGNON**

Avalon, Napa Cellars, Napa 12/18/46
John Anthony Serial, Paso Robles 14/21/54
Austin Hope, Paso Robles 22/32/90
Jordan, Alexander Valley

#### DER MADIETALO

NEN AUUETAF9
Querceto, Chianti Classico, Tuscany 13/20/48
Don Miguel, Malbec, Argentina12/18/46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France

# 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}

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR \*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. 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. birth defects. P65Warnings.ca.gov/alcohol.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



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

WHITE RUM 750 ML - \$24.5 DARK RUM 750 ML - \$34.5 (AGED 3 YEARS) WHITE & DARK RUM 2 X 750 ML - \$55 WHITE & DARK RUM + TWO MUGS - \$70 MUG ONLY - \$12.95