



CHOWDER

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

► TRY HALF & HALF! ► BRING HOME A QUART WITH BREAD

SHARE PLATES

*OYSTERS ON THE HALF SHELL {22} GF

A ½ dozen from today's selection

TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

"Sea Bonbons" - wasabi aioli, orange tobiko, wakame salad and pickled ginger

*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

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

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

*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

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF

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

GRILLED SPANISH OCTOPUS {22} GF

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

SMOKED ALBACORE & SALMON {19}

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

GREENS

ADD SALMON {12.5}
CHICKEN OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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

*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, and feta crumbles

GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, avocado, green beans, grape tomatoes, roasted corn, pèpitas, goat cheese, white wine vinaigrette

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} GF

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} GF

Blue cheese dressing, grape tomatoes, and red onion

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

SUMMER 2026 | NEWPORT BEACH | CHEF ROBERTO NAVARRO | FISH IS CUT ON PREMISES DAILY

DINNER

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and caper beurre blanc

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} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

BLACKENED SWORDFISH, PACIFIC {40}

Green rice, tomato oil, roasted corn and avocado relish

ROASTED BARRAMUNDI, LOCAL {38.5}

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

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 HALIBUT, AK {42}

Sweet corn, English pea succotash, asparagus, lemon-mint pistou

*PAN-SEARED SEA SCALLOPS {42}

Goat cheese grits, sweet corn, asparagus and chive oil

SEASONAL SPECIAL LOCAL CATCH

*TOGARASHI SPICED TUNA {38}

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

► SUGGESTED WINE PAIRING: CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58 ◀

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and french fries

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered cod, fries and coleslaw

PANKO CALAMARI STEAK {22}

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

LOBSTER ROLL {32}

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

FRIED IPSWICH WHOLE BELLY CLAMS {36}

Fried in a lightly seasoned flour with 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} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB {MKT} GF

1 ¼ lb split and served with melted butter

LOBSTER TAIL {62} GF

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} GF

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

*NEW YORK STRIP 14OZ {45} GF

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

*BLUEWATER SURF AND TURF {95} GF

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

SIDES

{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / GRILLED ASPARAGUS {+2}

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, carrot strings, spicy mayo and sriracha

SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger, soy sauce

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

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 fudge, almonds, chocolate, caramel in oreo crust

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

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



HANDCRAFTED COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM



CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

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

PAIN RELIEVER {15}

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

'CUCUMBER MOJITO {15}

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

▶ CATALINA RUM & SOUVENIR MUG GIFT PACK \$90 ◀

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange slice

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}

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

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}

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

FISHERMAN'S MARY {15.5}

Hendry's American 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 {11.5} / LITER {30}

Sangria, served over ice with seasonal fruit

DIETARY NEEDS

 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

DRINKS

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence, France 15 / 22 / 58
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy 12 / 46
Veuve du Vernay, Sparkling Brut, France 10.5 / 48
Veuve Clicquot Yellow Label,
Champagne, France 27.5 / 120

SAUVIGNON BLANC

San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA . . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France . . . 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5 / 20 / 50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
Mer Soleil, Santa Lucia,
Monterey County. 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington. 12 / 18 / 46
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Abadía de San Campio, Albariño, Spain . . 13 / 19.5 / 50
Trimbach, Pinot Blanc, France 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA. 14.5 / 21 / 54
Zotovich, Estate Viognier, Santa Rita Hills . 15 / 22.5 / 58

PINOT NOIR

Castle Rock, Monterey 12 / 18 / 46
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72
Sea Smoke, Southing or Ten, Santa Rita Hills 150

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 120

RED VARIETALS

Querceto, Chianti Classico, Tuscany. 13 / 20 / 48
Don Miguel, Malbec, Argentina. 12 / 18 / 46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

HIGH SPOT, 182 IPA {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}

BOTTLES

BUDWEISER {8.5}
MICHELOB ULTRA {8.5}
BUD LIGHT {8.5}
COORS LIGHT {8.5}
COORS BANQUET {8.5}
BECK'S (NON-ALCOHOLIC) {8.5}
HEINEKEN {9}
SAMUEL ADAMS BOSTON LAGER {9}
CORONA {9}
HIGH NOON SPIKED SELTZER {9}
STELLA ARTOIS {10}
GUINNESS DRAUGHT STOUT {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}

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WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



YO-HO-HO

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

WHITE RUM 1L — \$32.5
DARK RUM 1L — \$36.5 (AGED 3 YEARS)
WHITE & DARK RUM 2 X 1L — \$69
WHITE & DARK RUM + TWO MUGS IN BOXED SET — \$90
MUG ONLY — \$12.95



CHOWDER

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

▶ TRY HALF & HALF! ▶ BRING HOME A QUART WITH BREAD

SHARE PLATES

*OYSTERS ON THE HALF SHELL {22} GF

A 1/2 dozen from today's selection

TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

"Sea Bonbons" - wasabi aioli, orange tobiko, wakame salad and pickled ginger

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

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

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

*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

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF

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

GRILLED SPANISH OCTOPUS {22} GF

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

SMOKED ALBACORE & SALMON {19}

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

GREENS

ADD SALMON {12.5}
CHICKEN OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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

*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, and feta crumbles

GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, avocado, green beans, grape tomatoes, roasted corn, pèpitas, goat cheese, white wine vinaigrette

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} GF

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} GF

Blue cheese dressing, grape tomatoes, and red onion

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

SUMMER 2026 | NEWPORT BEACH | CHEF ROBERTO NAVARRO | FISH IS CUT ON PREMISES DAILY

LUNCH

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED,
BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and caper beurre blanc

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} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

BLACKENED SWORDFISH, PACIFIC {40}

Green rice, tomato oil, roasted corn and avocado relish

ROASTED BARRAMUNDI, LOCAL {38.5}

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

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 HALIBUT, AK {42}

Sweet corn, English pea succotash, asparagus, lemon-mint pistou

*PAN-SEARED SEA SCALLOPS {42}

Goat cheese grits, sweet corn, asparagus and chive oil

SEASONAL SPECIAL LOCAL CATCH

*TOGARASHI SPICED TUNA {38}

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

▶ SUGGESTED WINE PAIRING: CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58 ◀

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and french fries

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered cod, fries and coleslaw

PANKO CALAMARI STEAK {21}

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

FRIED IPSWICH WHOLE BELLY CLAMS {36}

Fried in a lightly seasoned flour with french fries and coleslaw

FISH TACOS {22} V

Blackened or battered cod or shrimp, jack cheese, cabbage, pico de gallo, avocado and lime crema

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

PRAWN LINGUINE {24}

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

GEMELLI PASTA W/SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB {MKT} GF

1 1/4 lb split and served with melted butter

LOBSTER TAIL {62} GF

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} GF

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

*NEW YORK STRIP 14OZ {45} GF

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

*BLUEWATER SURF AND TURF {95} GF

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

SIDES

{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / GRILLED ASPARAGUS {+2}

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, carrot strings, spicy mayo and sriracha

SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger, soy sauce

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

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 fudge, almonds, chocolate, caramel in oreo crust

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

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



HANDCRAFTED COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM



CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

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

PAIN RELIEVER {15}

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

'CUCUMBER MOJITO {15}

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

▶ CATALINA RUM & SOUVENIR MUG GIFT PACK \$90 ◀

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange slice

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}

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

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}

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

FISHERMAN'S MARY {15.5}

Hendry's American 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 {11.5} / LITER {30}

Sangria, served over ice with seasonal fruit

DIETARY NEEDS

 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

DRINKS

WINE

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

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence, France 15 / 22 / 58
Seaglass "Surfrider Foundation" Rose, Monterey County, CA 13.5 / 20.5 / 52

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy 12 / 46
Veuve du Vernay, Sparkling Brut, France 10.5 / 48
Veuve Clicquot Yellow Label, Champagne, France 27.5 / 120

SAUVIGNON BLANC

San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5 / 20 / 50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
Mer Soleil, Santa Lucia, Monterey County. 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington. 12 / 18 / 46
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Abadía de San Campio, Albariño, Spain 13 / 19.5 / 50
Trimbach, Pinot Blanc, France 15 / 22.5 / 58
Harvey & Harriet White Blend, Paso Robles, CA. 14.5 / 21 / 54
Zotovich, Estate Viognier, Santa Rita Hills 15 / 22.5 / 58

PINOT NOIR

Castle Rock, Monterey 12 / 18 / 46
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley 88
Lingua Franca "AVNI", Willamette Valley, OR 18.5 / 27.5 / 72
Sea Smoke, Southing or Ten, Santa Rita Hills 150

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 120

RED VARIETALS

Querceto, Chianti Classico, Tuscany. 13 / 20 / 48
Don Miguel, Malbec, Argentina. 12 / 18 / 46
Baron Philippe Rothschild Mouton-Cadet, Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

HIGH SPOT, 182 IPA {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}

BOTTLES

BUDWEISER {8.5}
MICHELOB ULTRA {8.5}
BUD LIGHT {8.5}
COORS LIGHT {8.5}
COORS BANQUET {8.5}
BECK'S (NON-ALCOHOLIC) {8.5}
HEINEKEN {9}
SAMUEL ADAMS BOSTON LAGER {9}
CORONA {9}
HIGH NOON SPIKED SELTZER {9}
STELLA ARTOIS {10}
GUINNESS DRAUGHT STOUT {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}

*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. 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. P65Warnings.ca.gov/alcohol.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.



YO-HO-HO

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

WHITE RUM 1L — \$32.5
DARK RUM 1L — \$36.5 (AGED 3 YEARS)
WHITE & DARK RUM 2 X 1L — \$69
WHITE & DARK RUM + TWO MUGS IN BOXED SET — \$90
MUG ONLY — \$12.95