



STARTERS

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}

Žesty 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}

"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

SHARE PLATES

CRISPY CALAMARI

{19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES

{18.5}

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

*AHI TUNA POKE

{19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui, toasted sesame seeds, pickled ginger and green onion with wontons

SMOKED ALBACORE & SALMON

{19} GF

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

GREENS

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, roasted grape tomatoes, green olives, onion, capers, red peppers, cucumber and feta cheese

CRAB & AVOCADO SALAD

{20} GF

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} V GF

Blue cheese dressing, grape tomatoes, and red onion

ADD SALMON

{12.5} CHICKEN {9.5} OR SHRIMP {9.5}

DIETARY

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL

SPICY

LOCAL OR HOUSE

WINTER 2025 | TEMECULA | CHEF SERGIO PLATA | 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 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

CEDAR PLANK SALMON, NORWAY

{34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and sautéed green beans

*TOGARASHI SPICED AHI TUNA, PACIFIC

{38}

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

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

BLACKENED SWORDFISH, PACIFIC

{40}

Green rice, tomato oil, roasted corn and avocado relish

*PAN-SEARED SEA SCALLOPS

{42}

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

SEASONAL SPECIAL

A TASTE OF FRANCE

BOUILLABAISSE

{34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58

FAVORITES

BEER-BATTERED FISH & CHIPS

{25}

Served with fresh coleslaw and fries

FISHERMAN'S PLATTER

{30}

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

PANKO CALAMARI STEAK

{22}

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

PRAWN LINGUINE

{24}

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

GEMELLI PASTA WITH SHRIMP & SCALLOPS

{32} V

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

ALASKAN KING CRAB LEGS 1¼LB

{MKT} GF

Served steamed with melted butter

LOBSTER TAIL

{62} GF

Oven-baked and served with melted butter

SAN FRANCISCO CIOPPINO

{38}

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

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

BBQ RIBS FULL RACK

{36} HALF RACK {24}

Dry-rubbed and slow-roasted, served with barbeque sauce, french fries and coleslaw

*BLUEWATER SURF AND TURF

{95} GF

Lobster tail and an 14 oz New York steak filet, served with asparagus, sautéed green beans and scalloped potatoes

HOUSEMADE DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CARROT CAKE {12}

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / 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.



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



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