

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}

Žesty tomato with clams, potato, onion and herbs

LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!

BRING HOME A QUART WITH BREAD

SHARE PLATES

***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}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

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

Tomato oil, chopped cilantro and bacon

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}

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}

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

GREENS

ADD SALMON {12.5}

CHICKEN OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25}

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, feta crumbles

GRILLED CHICKEN FALL 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

DIETARY NEEDS

AVAILABLE GLUTEN FREE

AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

FALL 2026 | CARLSBAD | CHEF JUAN MAGANA | FISH CUT ON PREMISES DAILY | @BLUEWATERGRILL

DINNER

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

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

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

CEDAR PLANK SALMON, NORWAY {34}

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

***TOGARASHI SPICED TUNA** {38}

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

ROASTED BARRAMUNDI SEABASS, 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

WALNUT CRUSTED ALASKAN HALIBUT, AK {42}

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

***PAN-SEARED SEA SCALLOPS** {42}

Goat cheese grits, sweet corn, asparagus and chive oil

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

With fresh coleslaw and fries

FISHERMAN'S PLATTER {30}

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

PRAWN LINGUINE {24}

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

GEMELLI PASTA W/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}

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

LOBSTER TAIL {62}

Oven-baked and served with melted butter

ALASKAN KING CRAB LEGS {MKT}

1.25 lbs served steamed with melted butter

SIDES

{8 EACH} SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / MARBLE POTATOES / BROCCOLINI / 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, 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

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.



ASK ABOUT OUR ALCOHOL REMOVED WINES BY THE BOTTLE

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*

SPICED APPLE FIZZ {14.5}
*Clean V Zero-Proof apple vodka, cinnamon, ginger,
apple, lemon, angostura, club soda*

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

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*

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

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

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

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

<i>Castle Rock, Monterey</i>	12 / 18 / 46
<i>Oyster Bay, New Zealand</i>	12 / 18 / 46
<i>Gary Farrell, Russian River Valley</i>	88
<i>Lingua Franca “AVNI”,</i> <i>Willamette Valley, OR</i>	18.5 / 27.5 / 72

<i>Avalon, Napa Cellars, Napa</i>	12 / 18 / 46
<i>John Anthony Serial, Paso Robles</i>	14 / 21 / 54
<i>Doffo, Temecula</i>	16 / 24 / 62
<i>Austin Hope, Paso Robles</i>	22 / 32 / 90
<i>Jordan, Alexander Valley</i>	120

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

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 5OZ SAMPLES {9}

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}

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

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.



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

LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!

➔ BRING HOME A QUART WITH BREAD

SHARE PLATES

*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

*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

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} GF

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

GRILLED CHICKEN FALL 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} 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

FALL 2026 | CARLSBAD | CHEF JUAN MAGANA | FISH CUT ON PREMISES DAILY | @BLUEWATERGRILL

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

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

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

CEDAR PLANK SALMON, NORWAY {34} GF

Cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

*TOGARASHI SPICED TUNA {38} 🔥

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

ROASTED BARRAMUNDI SEABASS, 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} 🔥 GF

Green rice, tomato oil, roasted corn and avocado relish

WALNUT CRUSTED ALASKAN HALIBUT, AK {42}

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

*PAN-SEARED SEA SCALLOPS {42} GF

Goat cheese grits, sweet corn, asparagus and chive oil

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: ABADÍA DE SAN CAMPIO, ALBARIÑO, SPAIN...13 / 19.5 / 50 ➔

FAVORITES

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

With coleslaw and fries

FISHERMAN'S PLATTER {30}

Panko prawns and scallops, beer-battered 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} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

FISH TACOS {22} V

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}

PICK 2: Cup of chowder / dinner salad / fish or shrimp taco

SAN FRANCISCO CIOPPINO {38} GF

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

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Served steamed with melted butter

SIDES

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

SUSHI*

SURFRIDER ROLL {18} 🔥

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

SPICY AVALON ROLL {16} 🔥

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

PHOENIX ROLL {15}

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

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12} GF

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with fudge, almonds, chocolate, caramel in oreo crust

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



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

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

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

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

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

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
Zotovitch, Estate Viognier, Santa Rita Hills ..	15/22.5/58

Castle Rock, Monterey	12 / 18 / 46
Oyster Bay, New Zealand	12 / 18 / 46
Gary Farrell, Russian River Valley	88
Lingua Franca "AVNI", Willamette Valley, OR	18.5 / 27.5 / 72

<i>Avalon, Napa Cellars, Napa</i>	12 / 18 / 46
<i>John Anthony Serial, Paso Robles</i>	14 / 21 / 54
<i>Doffo, Temecula</i>	16 / 24 / 62
<i>Austin Hope, Paso Robles</i>	22 / 32 / 90
<i>Jordan, Alexander Valley</i>	120

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

HIGH SPOT, 182 IPA {8.5}
HIGH SPOT, 289 BLONDE {8.5}
HIGH SPOT, 152 AMBER ALE {8.5}

PACIFICO {9}

MIND HAZE, HAZY IPA, PASO ROBLES {9}

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9}

DRAFT BEER FLIGHT CHOICE OF THREE 5OZ SAMPLES {9}

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}

*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

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.



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