



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} GF

Mix and match a 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} 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

APPETIZERS

SPICY CHARRED EDAMAME {8} A

Togarashi and lemon juice

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF A

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

*AHI TUNA POKE {19.5} A

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet Maui and green onion with wontons

GRILLED SPANISH OCTOPUS {22} GF

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

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} GF A

Tomato oil, chopped cilantro and bacon

*SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger and soy sauce

SMOKED ALBACORE & SALMON {19}

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

GREENS

ADD SALMON {12.5}
GRILLED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} A GF V

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} A GF V

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 GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN MAKE IT LOW CAL SPICY LOCAL OR HOUSE

SPRING 2025 | REDONDO BEACH | CHEF ALFREDO CARDENAS | FISH IS CUT ON PREMISES DAILY

DINNER

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 GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and 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} GF

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 and cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC {38} A

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38} A

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 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 with two sides

FRIED IPSWICH WHOLE BELLY CLAMS {30}

Whole belly clams fried in a lightly seasoned flour with french fries and coleslaw

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}

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 1 1/4 LB {MKT} GF

Served steamed 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, lemon, thyme and garlic, served with scalloped potatoes and asparagus

*NEW YORK STRIP 14OZ {42} GF

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

*BLUEWATER SURF AND TURF {85} GF

Lobster tail and a New York strip, served with scalloped potatoes and grilled asparagus

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

MARBLE POTATOES

SAUTÉED RAINBOW CHARD

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CHOCOLATE CHEESECAKE {12}

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

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HANDCRAFTED COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND 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

THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

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}

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 LITER {30}

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

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

DINNER

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 15 / 22 / 58
Quivira, Sonoma 54
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52
Margerum, Grenache, Santa Barbara 14 / 21 / 52
Sables d'Azur, Provence France 12 / 18 / 46

BUBBLY

J Vineyards, Sparkling Brut Rosé 88
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy 12 / 46
Veuve du Vernay, Sparkling Brut, France 10.5 / 48
GH Mumm Cordon Brut, Reims Champagne, France . . . 78
Veuve Clicquot Yellow Label, Champagne, France . . . 120

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA . . . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
Bianchi Vineyards, Monterey 13 / 19.5 / 50
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Simonnet-Febvre, Chablis, France 68
Argyle, Willamette, Washington 13.5 / 20 / 50
Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
Head High, Unoaked, Sonoma 12.5 / 18.75 / 48
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
Frank Family Vineyards, Carneros 18 / 27 / 70
Cakebread Cellars, Carneros, Napa 95
Mer Soleil, Santa Lucia,
Monterey County 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50
Pahlmeyer, Napa 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon 13.5 / 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 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14 / 21 / 54

PINOT NOIR

Chevalier de la Créé, Burgundy 78
Castle Rock, Monterey 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Head High, Sonoma 13.5 / 20.25 / 52
Weather, Sonoma Coast 15.5 / 23 / 60
Gary Farrell, Russian River Valley, California 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, California 11.5 / 17 / 44
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

OCEAN POSITIVE 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 152 AMBER ALE {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}
MIND HAZE IPA {9}
STELLA ARTOIS {9}
DRAFT BEER FLIGHT CHOICE OF THREE 5OZ SAMPLES {9}

BOTTLES

BUDWEISER {8.5}
MICHELOB ULTRA {8.5}
HEINEKEN {8.5}
AMSTEL LIGHT {8.5}
SIERRA NEVADA {8.5}
SAMUEL ADAMS {8.5}
BLUE MOON {8.5}
GUINNESS DRAUGHT STOUT {8.5}
BUD LIGHT {9}
COORS LIGHT {9}
HIGH NOON SPIKED SELTZER {9}
BECK'S (NON-ALCOHOLIC) {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}

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

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{CUP 11.5} {BOWL 14.5}

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Zesty tomato with clams, potato, onion and herbs

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▶ BRING HOME A QUART WITH BREAD

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Mix and match a 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} 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

APPETIZERS

SPICY CHARRED EDAMAME {8} A

Togarashi and lemon juice

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} GF A

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

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Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

GRILLED SPANISH OCTOPUS {22} GF

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

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOILI {22} GF A

Tomato oil, chopped cilantro and bacon

*SEARED AHI TUNA {18.5}

Wakame, wasabi, ginger and soy sauce

SMOKED ALBACORE & SALMON {19}

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

GREENS

ADD SALMON {12.5}
GRILLED CHICKEN {9.5}
OR SHRIMP {9.5}

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

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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} A GF V

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15} A GF V

Blue cheese dressing, grape tomatoes, and red onion

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LUNCH

SEASONAL SPECIAL

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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

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Onion, celery, pepper, garlic, tomato and Creole spice served with white rice

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Scalloped potatoes, spinach, lemon and 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} GF

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 and cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC {38} A

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38} A

Topped with charred pineapple salsa, served with green rice

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

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Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

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

FAVORITES

BEER-BATTERED FISH & CHIPS {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, with two sides

FISH TACOS {22} V

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

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

ALBACORE TUNA MELT {18.5}

Albacore tuna salad, cheddar cheese, oven-roasted tomato, on toasted sourdough with french fries

FRIED IPSWICH WHOLE BELLY CLAMS {30}

Whole belly clams fried in a lightly seasoned flour with french 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 LEGS 1/4LB {MKT} GF

Served steamed with melted butter

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

MEAT & POULTRY

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Traditional works, choice of cheese and french fries

CHICKEN UNDER A BRICK {29.5} GF

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*NEW YORK STRIP 14OZ {42} GF

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

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Lobster tail and a New York strip, served with scalloped potatoes and grilled asparagus

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FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

MARBLE POTATOES

SAUTÉED RAINBOW CHARD

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

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CRÈME BRÛLÉE {12}

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MADE WITH OUR OWN BOTTLED RUM



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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

THE SALTY DOG {14.5}

Cityline Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

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} ♻️

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 LITER {30}

Light rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin White Peach Purée

DIETARY **GF** AVAILABLE GLUTEN FREE **V** AVAILABLE VEGETARIAN/VEGAN **👇** MAKE IT LOW CAL **🌶️** SPICY **📍** LOCAL OR HOUSE

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

LUNCH

WINE

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 15 / 22 / 58
Quivira, Sonoma 54
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52
Margerum, Grenache, Santa Barbara 14 / 21 / 52
Sables d'Azur, Provence France 12 / 18 / 46

BUBBLY

J Vineyards, Sparkling Brut Rosé 88
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy 12 / 46
Veuve du Vernay, Sparkling Brut, France 10.5 / 48
GH Mumm Cordon Brut, Reims Champagne, France . . . 78
Veuve Clicquot Yellow Label, Champagne, France . . . 120

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA . . 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
Bianchi Vineyards, Monterey 13 / 19.5 / 50
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Simonnet-Febvre, Chablis, France 68
Argyle, Willamette, Washington 13.5 / 20 / 50
Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
♻️ Head High, Unoaked, Sonoma 12.5 / 18.75 / 48

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
Frank Family Vineyards, Carneros 18 / 27 / 70
Cakebread Cellars, Carneros, Napa 95
Mer Soleil, Santa Lucia,
Monterey County 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50
Pahlmeyer, Napa 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon 13.5 / 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 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14 / 21 / 54

PINOT NOIR

Chevalier de la Créée, Burgundy 78
Castle Rock, Monterey 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
♻️ Head High, Sonoma 13.5 / 20.25 / 52
Weather, Sonoma Coast 15.5 / 23 / 60
Gary Farrell, Russian River Valley, California 88
Lingua Franca "AVNI",
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, California 11.5 / 17 / 44
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

OCEAN POSITIVE 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 152 AMBER ALE {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}
MIND HAZE IPA {9}
STELLA ARTOIS {9}
DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES {9}

BOTTLES

BUDWEISER {8.5}
MICHELOB ULTRA {8.5}
HEINEKEN {8.5}
AMSTEL LIGHT {8.5}
SIERRA NEVADA {8.5}
SAMUEL ADAMS {8.5}
BLUE MOON {8.5}
GUINNESS DRAUGHT STOUT {8.5}
BUD LIGHT {9}
COORS LIGHT {9}
HIGH NOON SPIKED SELTZER {9}
BECK'S (NON-ALCOHOLIC) {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}

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 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.