

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} 🕕

Mix and match a $\frac{1}{2}$ 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}

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) 65

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

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

*AHI TUNA POKE {19.5} ሴ

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

GRILLED SPANISH OCTOPUS {22} 65

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

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} 🕕 🔕

Tomato oil, chopped cilantro and bacon

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

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, avocado, green beans, grape tomatoes, roasted corn and pepitas, topped with goat cheese crumbles and white wine vinaigrette

*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, roasted red peppers, cucumber and topped with feta 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 G: AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY 💮 LOCAL OR HOUSE

SEASONAL SPECIAL

SUMMER 2025 | CORONADO | CHEF JOSE SALAZAR | FISH IS CUT ON PREMISES DAILY

A SPOTLIGHT ON PACIFIC CATCH

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 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

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

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

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} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 싮

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40) 🔕 Served over cilantro green rice with roasted poblano

yogurt crema

WALNUT CRUSTED HALIBUT, AK {42}

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

*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}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

PRAWN LINGUINE {24}

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

GEMELLI PASTA WITH SHRIMP & SCALLOPS {32}

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 {MKT} @

1 1/4 lb split and served with melted butter

ROCK LOBSTER TAIL 11 0Z {62}

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

Traditional works, cheddar cheese and french fries BACON {+1} AVOCADO {+2}

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} 🕕

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} @



Lobster tail and a New York strip, served with scalloped potatoes and sautéed green beans

SIDES TO SHARE (8 EACH)

SCALLOPED POTATO FRENCH FRIES **COLESLAW** SAUTÉED SPINACH

SAUTÉED GREEN BEANS **GREEN RICE** MARBLE POTATOES **GRILLED ASPARAGUS (+2)**

HANDCRAFTED

BREAD PUDDING {12} KEY LIME PIE {13} JAVA MUD PIE {12} **CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}**

*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 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. For more information go to P65 Warnings.ca.gov/alcohol.

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

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 (10) / LITER (36)

Sangria, served over ice with seasonal fruit

DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY

OR LOCAL OR HOUSE

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

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

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 15/22/58
Quivira, Sonoma54
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA13.5/20.5/52
Margerum, Grenache, Santa Barbara 14/21/52
Sables d'Azur, Provence France

BUBBLY

SAUVIGNON BLANC

Emmolo by Caymus, Suison & Napa, CA 13.5/20.5/52
Oyster Bay, New Zealand 12/18/46
Bianchi Vineyards, Monterey
B&G Bordeaux Blanc, France

CHARDONNAY

Simonnet-Febvre, Chablis, France6	8
Argyle, Willamette, Oregon13.5/20/5	Ю
Joseph Drouhin, Mâcon-Villages, France 14/21/5	52
William Hill, Napa12/18/4	6
🦁 Head High, Unoaked, Sonoma	8
Edna Valley, San Luis Obispo12.5/18.5/4	8
Cambria Estate, Santa Maria 13.5/20/5	0
Rombauer, Carneros, Napa	34
Trefethen, Oak Knoll, Napa15/22.5/5	
Frank Family Vineyards, Carneros 18/27/7	0
Cakebread Cellars, Carneros, Napa9	15
Mer Soleil, Santa Lucia,	
Monterey County14.5/21.75/5	6
Pahlmeyer, Napa16	o

WHITE VARIETALS

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Kung Fu Girl, Riesling, Washington 12/18/46
Maso Canali, Pinot Grigio, Italy13.5/20/52
Acrobat, Pinot Gris, Oregon
Abadía de San Campio Estate, Albariño, Spain13/19.5/50
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Trimbach, Pinot Blanc, France15/22.5/58
Harvey & Harriet White Blend, Paso Robles, CA14/21/54
Zotovich, Estate Viognier, Santa Rita Hills 15/22.5/58

	Zotovich, Estate Viognier, Santa Kita Hills 15/22.5/58
	PINOT NOIR
	Chevalier de la Crée, Burgundy78
	Castle Rock, Monterey11.5/17/44
	Oyster Bay, New Zealand
	Four Graces, Willamette, Oregon
ÿ	Head High, Sonoma13.5/20.25/52
	Weather, Sonoma Coast 15.5/23/60
	Gary Farrell, Russian River Valley88
	Lingua Franca "AVNI",
	Willamette Valley, OR

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa
John Anthony Serial, Paso Robles 14/21/54
Austin Hope, Paso Robles22/32/90
Jordan, Alexander Valley120
RED VARIETALS
Querceto, Chianti Classico, Tuscany13/20/48
Don Miguel, Malbec, Argentina 12/18/46
Baron Philippe Rothschild Mouton–Cadet,
Bordeaux, France

OCEAN OPPOSITIVE **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

SOCIETE THE PUPIL IPA {9} HIGH SPOT, 152 AMBER {8.5} 805 BLONDE ALE, PASO ROBLES {9} PACIFICO {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} MIND HAZE, HAZY IPA, PASO ROBLES {9} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES {10}

BOTTLES

HEINEKEN O.O (NON-ALCOHOLIC) {8} COORS LIGHT {8} HEINEKEN {8} MODELO ESPECIAL (8) ALESMITH .394 PALE ALE {8.5} **CORONADO BREWING ORANGE WIT {8.5}** STONE DELICIOUS HAZY IPA {8.5} CORONADO BREWING WEEKEND VIBES IPA {8.5} NORTH COAST BREWING SCRIMSHAW PILSNER {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

*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 ${\bf UNDERCOOKED\ INGREDIENTS:}\ Consuming\ raw\ shell fish\ or\ raw,\ undercooked\ meats,\ poultry,\ seafood\ or\ eggs\ may\ increase\ risk\ of\ foodborne\ illness,\ especially\ if\ you\ have\ certain$

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. P65Warnings.ca.gov/alcohol.



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 $\frac{1}{2}$ 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}

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} @F

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

CHILLED SHRIMP COCKTAIL (18) 65

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} 6 🖎

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

*AHI TUNA POKE {19.5} ሴ

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui, toasted sesame seeds, pickled ginger 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} 🕕 🔕

Tomato oil, chopped cilantro and bacon

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

GREENS

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

SEAFOOD LOUIE SALAD {25} GD

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

GRILLED CHICKEN CHOPPED SALAD {22}

Mixed greens, avocado, green beans, grape tomatoes, roasted corn and pepitas, topped with goat cheese crumbles and white wine vinaigrette

*TUSCAN SEARED TUNA SALAD {22}

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, roasted red peppers, cucumber and topped with feta 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 📵 AVAILABLE GLUTEN FREE 🔻 AVAILABLE VEGETARIAN/VEGAN 🕤 MAKE IT LOW CAL 🗘 SPICY 👻 LOCAL OR HOUSE



SUMMER 2025 | CORONADO | CHEF JOSE SALAZAR | FISH IS CUT ON PREMISES DAILY

SEASONAL SPECIAL

A SPOTLIGHT ON PACIFIC CATCH

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 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

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

TODAY'S FISH AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR 1 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} @

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

*TOGARASHI SPICED AHI TUNA, PACIFIC (38) 🔕

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC (40) 🔕

Served over cilantro green rice with roasted poblano yogurt crema

WALNUT CRUSTED HALIBUT, AK {42}

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

*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}

Served with fresh coleslaw and fries

PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

FISH TACOS {22}

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

CRAB "BLT" {22}

Bacon, baby arugula, tomato, crab salad on sourdough served with fries

LOBSTER ROLL {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), 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}

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} @

 $1\frac{1}{4}$ lb split and served with melted butter

ROCK LOBSTER TAIL 11 0Z {62}

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

Traditional works, cheddar cheese and french fries ADD BACON {1} ADD AVOCADO {2}

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} 🕕

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 a New York strip, served with scalloped potatoes and sautéed green beans

SIDES TO SHARE (8 EACH)

SCALLOPED POTATO FRENCH FRIES **COLESLAW** SAUTÉED SPINACH

SAUTÉED GREEN BEANS **GREEN RICE** MARBLE POTATOES **GRILLED ASPARAGUS (+2)**

HANDCRAFTED

BREAD PUDDING {12} KEY LIME PIE {13} JAVA MUD PIE {12} **CRÈME BRÛLÉE {12} CHOCOLATE CHEESECAKE {12}**

*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 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. For more information go to P65 Warnings.ca.gov/alcohol.

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

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 (10) / LITER (36)

Sangria, served over ice with seasonal fruit

DIETARY GF AVAILABLE GLUTEN FREE V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL SPICY

ODE LOCAL OR HOUSE

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

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

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence
Quivira, Sonoma54
Seaglass "Surfrider Foundation" Rose, Monterey County, CA
Margerum, Grenache, Santa Barbara 14/21/52
Sables d'Azur, Provence France

RIIRRIY

DODDEI
J Vineyards, Sparkling Brut Rosé88
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy12/46
Veuve du Vernay, Sparkling Brut, France 10.5 / 48
GH Mumm Cordon Brut, Reims Champagne, France78
Veuve Clicquot Yellow Label, Champagne, France120

CHARDONNAY

Simonnet-Febvre, Chablis, France
Argyle, Willamette, Oregon
Joseph Drouhin, Mâcon-Villages, France 14/21/52
William Hill, Napa12/18/46
🕏 Head High, Unoaked, Sonoma
Edna Valley, San Luis Obispo12.5/18.5/48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa
Trefethen, Oak Knoll, Napa15/22.5/58
Frank Family Vineyards, Carneros
Cakebread Cellars, Carneros, Napa95
Mer Soleil, Santa Lucia,
Monterey County14.5/21.75/56
Pahlmeyer, Napa160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12/18/46
Maso Canali, Pinot Grigio, Italy13.5/20/52
Acrobat, Pinot Gris, Oregon 13.5/20/52
Abadía de San Campio Estate, Albariño, Spain13/19.5/50
Marqués de Riscal, Verdejo, Spain 11.5/17.5/44
Trimbach, Pinot Blanc, France15/22.5/58
Harvey & Harriet White Blend, Paso Robles, CA14/21/54
Zotovich, Estate Viognier, Santa Rita Hills 15/22.5/58

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PINOT NOIR
Chevalier de la Crée, Burgundy78
Castle Rock, Monterey
Oyster Bay, New Zealand
Four Graces, Willamette, Oregon
Head High, Sonoma13.5/20.25/52
Weather, Sonoma Coast
Gary Farrell, Russian River Valley88
Lingua Franca "AVNI", Willamette Valley, OR

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa	
John Anthony Serial, Paso Robles 14/21/54	
Austin Hope, Paso Robles	
Jordan, Alexander Valley120	
RED VARIETALS	
Querceto, Chianti Classico, Tuscany13/20/48	
Don Miguel, Malbec, Argentina	
Baron Philippe Rothschild Mouton-Cadet,	
Bordeaux, France	

OCEAN OPPOSITIVE **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

SOCIETE THE PUPIL IPA {9} HIGH SPOT, 152 AMBER {8.5} 805 BLONDE ALE, PASO ROBLES {9} PACIFICO {9} CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {9} MIND HAZE, HAZY IPA, PASO ROBLES {9} DRAFT BEER FLIGHT CHOICE OF THREE 50Z SAMPLES (10)

BOTTLES

HEINEKEN O.O (NON-ALCOHOLIC) {8} COORS LIGHT {8} HEINEKEN {8} MODELO ESPECIAL (8) ALESMITH .394 PALE ALE {8.5} **CORONADO BREWING ORANGE WIT {8.5}** STONE DELICIOUS HAZY IPA {8.5} CORONADO BREWING WEEKEND VIBES IPA {8.5} NORTH COAST BREWING SCRIMSHAW PILSNER {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

*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 ${\bf UNDERCOOKED\ INGREDIENTS:}\ Consuming\ raw\ shell fish\ or\ raw,\ undercooked\ meats,\ poultry,\ seafood\ or\ eggs\ may\ increase\ risk\ of\ foodborne\ illness,\ especially\ if\ you\ have\ certain$

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. P65Warnings.ca.gov/alcohol.