



## SHELLFISH

### NEW ENGLAND CLAM CHOWDER

{CUP 11} {BOWL 14}

Sea clams, cream, celery and potato, onion and herbs

### MANHATTAN CLAM CHOWDER

{CUP 11} {BOWL 14}

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" {20}

Mix and match a 1/2 dozen from today's selection

### \*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

### OYSTER 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 SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

## APPETIZERS

### MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

### \*AHI TUNA POKÉ {19.5} 🌶️

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

### CRISPY CALAMARI, WILD CA {18.5}

Sweet chili sauce and cajun remoulade

### BAKED CRAB & ARTICHOKE DIP {18} 🌶️

Topped with grated Romano cheese 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}  
ROASTED CHICKEN {9.5}  
OR SHRIMP {9.5}

### SEAFOOD LOUIE SALAD {25}

Mixed greens, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing  
UPGRADE TO LOBSTER {29}

### \*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, kalamata olives, pickled red onion, tomato and feta with vinaigrette

### CHOPPED SALAD {22}

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

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

### WEDGE SALAD WITH BACON {15} 🌶️🥗

Blue cheese dressing, grape tomatoes and red onion

### CAESAR SALAD {13} 🌶️🥗

Romaine hearts, anchovies, fresh grated parmesan, Caesar dressing and crostini

# 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 rice  
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

### NAWLINS' BLACKENED HALIBUT {38}

Topped with shrimp étouffée sauce and served with dirty rice  
FOUR GRACES, PINOT NOIR...16 / 24 / 62

## TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED,  
BEER BATTERED OR BLACKENED

🔥 SPICY

### TUSCAN ARTICHOKE ROCKFISH (SNAPPER), CA {27.5}

Coated with oven-dried tomato pesto, topped with panko artichoke hearts over parmesan risotto

### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and 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

### PAN SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

### LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper crust, served atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

### \*TOGARASHI SPICED AHI TUNA, PACIFIC {38} 🌶️

Seared rare over a miso butter sauce served with coconut ginger rice, sautéed green beans and ponzu sauce

### MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

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

### \*PAN SEARED SEA SCALLOPS, MA {40}

Goat cheese grits, sweet corn, asparagus and chive oil

### CHIPOTLE BLACKENED SWORDFISH, LOCAL {40} 🌶️

Chipotle dirty rice, tomato oil, roasted corn and avocado relish

### LOBSTER TAIL {62}

Oven-baked and served with melted butter, scalloped potatoes and spinach

## FAVORITES

### BEER-BATTERED FISH & CHIPS {24}

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 {26.5}

Pan-seared shrimp in zesty marinara with fresh tomatoes

### GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {29.5}

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 {MKT}

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22}

With the works, cheddar cheese, and french fries  
ADD BACON {1} ADD GRILLED JALAPEÑO {1}

### CHICKEN UNDER A BRICK {29.5}

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

### \*NEW YORK STRIP 14OZ {42}

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

### \*BLUEWATER SURF AND TURF {85}

Lobster tail and New York strip, served with scalloped potatoes, asparagus and blue cheese butter

## SIDES MADE TO SHARE {8 EACH}

### GARLIC FRIES

### MARBLE POTATOES

### SCALLOPED POTATOES

### COCONUT GINGER RICE

### COLESLAW

### SAUTÉED MUSHROOMS

### SAUTÉED SPINACH

### SAUTÉED GREEN BEANS

### CHIPOTLE DIRTY RICE

### GOAT CHEESE GRITS

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}

SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

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## DESSERTS

### HOUSEMADE

### BREAD PUDDING {12} KEY LIME PIE {13}

### MUDPIE {12} CRÈME BRÛLÉE {12}

### CHOCOLATE CHEESECAKE {12}

### McCONNELL'S

### ICE CREAM SUNDAE {14}



# HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR. <sup>1</sup>AVAILABLE "SKINNY"

## CAPTAIN'S MAI TAI {15}

Gosling's Black Seal and Bacardi Silver Rums, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup

## APEROL SPRITZ {16}

Aperol, Ruffino Prosecco, soda water and orange wedge

## SBGT (SANTA BARBARA GIN & TONIC) {14.5}

Cutler's Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

## TE-KILLA TIME {15}

Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

## SMOKED OLD FASHIONED {14.5}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel and simple syrup with rosemary sprig

## 'AMERICAN MULE {14.5}

R6 American Vodka, Amaro Averna, ginger beer, fresh lime and simple syrup

## 'PILIKIA MARGARITA {14.5}

Real del Valle 100% Agave Blanco Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup and orange bitters

## MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

## 'COCONUT MARGARITA {14.5}

Real del Valle 100% Agave Blanco Tequila, triple sec, lime juice, coconut cream with toasted coconut

## 'CUCUMBER MOJITO {14.5}

Myers's Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave syrup

## DRUNKEN PIGEON {15}

Espresso Martini crafted with espresso, Cutler's Cold Brew Liqueur, Chocolate Liqueur, R6 American Vodka, and simple syrup

## FISHERMAN'S MARY {15}

R6 American Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

B R E W S K I S	<b>DRAFT</b>	
	<b>HIGH SPOT 289 BLONDE</b> <b>HIGH SPOT 182 IPA</b> <b>HIGH SPOT 152 AMBER</b>	<b>{8.5}</b>
	<b>BREWERY X, HUCKLEBERRY SELTZER</b> <b>MIND HAZE, HAZY IPA</b> <b>CALI SQUEEZE</b> <b>BLOOD ORANGE HEFEWEIZEN</b> <b>UNION JACK, IPA</b> <b>CONVALIDA ITALIAN PILSNER, VALIDATION ALE</b> <b>FIRESTONE WALKER, CERVEZA</b> <b>LEMONADE STAND, FRUITED KETTLE SOUR, VALIDATION ALE</b> <b>805 BLONDE ALE</b>	<b>{9}</b>
	<b>FIG MTN LIZARD'S MOUTH IPA</b>	<b>{10}</b>
	<b>BOTTLES &amp; CANS</b>	
	<b>MICHELOB ULTRA / COORS LIGHT</b> <b>BECK'S (NON-ALCOHOLIC)</b>	<b>{7.5}</b>
	<b>MODELO / STELLA ARTOIS / HEINEKEN / ANCHOR STEAM</b>	<b>{8}</b>
	<b>DRAFT BEER FLIGHT</b>	
	CHOOSE THREE 5 OZ SAMPLES	<b>{10}</b>

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

# BEVERAGES

## KOPU DISTILLED / SPARKLING ESG WATER

700ML {8}

## ICED TEA, LEMONADE, SODA, HOT TEA AND COFFEE {4}

## A BUNCH OF STRAIGHT SHOOTERS

### \*MICHELADA OYSTER SHOOTER {5}

Salted rim, beer, Worcestershire, Tabasco and lime

### \*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon

# VINO

60Z / 90Z / BOTTLE AVAILABLE

LISTED FROM SWEETEST TO LEAST SWEET OR MILD TO STRONGER.

We feature the most recent vintage available from each winery. Please inquire for more information.

## ROSÉ ALL DAY

Château d'Esclans,

Whispering Angel, Provence, France . . . . . 15 / 22 / 58

Frequency, Rose, Santa Barbara County . . . . . 16 / 24 / 62

Sables d'Azur, Provence, France . . . . . 12 / 18 / 46

Margerum, Grenache, Santa Barbara . . . . . 14 / 21 / 52

## BUBBLY

Ruffino, Prosecco, Italy . . . . . 12 / 46

Veuve du Vernay, Sparkling Brut, France . . . . . 10.5 / 48

La Marca, Rose Prosecco, Italy . . . . . (187ml/split) 14.5

Schramsberg, Blanc de blanc, Napa . . . . . 84

Veuve Clicquot Yellow Label, Champagne, France . . . . . 150

## SAUVIGNON BLANC

Silverado Estate, Napa . . . . . 13.5 / 20.5 / 52

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

Storm, Santa Ynez Valley . . . . . 14.5 / 21.5 / 54

Rusack Santa Barbara Estate Reserve

Ballard Canyon . . . . . 15 / 22.5 / 58

B&G Bordeaux Blanc, France . . . . . 12.5 / 18.5 / 48

## CHARDONNAY

Fess Parker, Santa Barbara County . . . . . 13.5 / 20.5 / 52

Simonnet-Febvre, Chablis, France . . . . . 68

Joseph Drouhin, Mâcon-Villages, France . . . . . 14 / 21 / 52

Edna Valley, San Luis Obispo . . . . . 12.5 / 18.5 / 48

Cambria Estate, Santa Maria . . . . . 13.5 / 20 / 50

Nielson, Santa Barbara . . . . . 13 / 19 / 50

Rombauer, Carneros, Napa . . . . . 84

Trefethen, Oak Knoll, Napa . . . . . 15 / 22.5 / 58

Chalk Hill, Sonoma . . . . . 13 / 19.5 / 50

Mer Soleil, Santa Lucia, Monterey County . . . . . 14.5 / 21.75 / 56

Pahlmeyer, Napa . . . . . 160

## WHITE VARIETALS

Kung Fu Girl, Riesling, Washington . . . . . 12 / 18 / 46

Maso Canali, Pino Grigio, Italy . . . . . 13.5 / 20 / 52

Acrobat, Pinot Gris, Oregon . . . . . 13.5 / 20 / 52

Abadía de San Campio, Albariño, Spain . . . . . 13 / 19.5 / 50

J. Wilkes Pinot Blanc, Sta. Maria Valley . . . . . 12.5 / 17 / 48

Frequency Blend, (Viogner/Grenache),

Santa Barbara County . . . . . 13.5 / 19.5 / 52

Hermit Crab, Viogner-Marsanne,

Australia . . . . . 14.5 / 21.5 / 55

Marqués de Riscal, Verdejo, Spain . . . . . 11.5 / 17.5 / 44

## PINOT NOIR

Château de la Créé, Burgundy . . . . . 78

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

Four Graces, Willamette, Oegon . . . . . 16 / 24 / 62

Melville Estate, Santa Rita Hills . . . . . 16.5 / 24 / 63

Paradise Springs, Santa Rita Hills . . . . . 17 / 25 / 66

Carmel Road, Santa Barbara . . . . . 11.5 / 17.5 / 44

Gary Farrell, Russian River Valley . . . . . 88

## CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa . . . . . 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

Carr Cab Franc, Santa Ynez Valley . . . . . 56

Frequency, GSM, Santa Barbara . . . . . 15 / 22 / 58

Margerum Grenache, Santa Barbara . . . . . 82

Baron Philippe Rothschild Mouton-Cadet,

Bordeaux, France . . . . . 15 / 22 / 62

Pessimist, Daou, Paso Robles . . . . . 13 / 19.5 / 50

Carr, Grenache, Lyons Vineyard

Los Olivos District, Santa Barbara . . . . . 16.5 / 24.75 / 60

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{CUP 11} {BOWL 14}

Sea clams, cream, celery and potato, onion and herbs

### MANHATTAN CLAM CHOWDER

{CUP 11} {BOWL 14}

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" {20}

Mix and match a 1/2 dozen from today's selection

### \*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

### OYSTER 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 SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

## APPETIZERS

### MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

### \*AHI TUNA POKÉ {19.5} 🔥

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

### CRISPY CALAMARI, WILD CA {18.5}

Sweet chili sauce and cajun remoulade

### BAKED CRAB & ARTICHOKE DIP {18} 🔥

Topped with grated Romano cheese 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}  
ROASTED CHICKEN {9.5}  
OR SHRIMP {9.5}

### SEAFOOD LOUIE SALAD {25}

Mixed greens, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing  
UPGRADE TO LOBSTER {29}

### \*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, kalamata olives, pickled red onion, tomato and feta with vinaigrette

### CHOPPED SALAD {22}

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

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

### WEDGE SALAD WITH BACON {15} 🥗🔥

Blue cheese dressing, grape tomatoes and red onion

### CAESAR SALAD {13} 🥗🔥

Romaine hearts, anchovies, fresh grated parmesan, Caesar dressing and crostini

# 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 rice

B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

### NAWLINS' BLACKENED HALIBUT {38}

Topped with shrimp étouffée sauce and served with dirty rice

FOUR GRACES, PINOT NOIR...16 / 24 / 62

# TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED,  
BEER BATTERED OR BLACKENED

🔥 SPICY

### TUSCAN ARTICHOKE ROCKFISH (SNAPPER), CA {27.5}

Coated with oven-dried tomato pesto, topped with panko artichoke hearts over parmesan risotto

### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and 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

### PAN SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

### LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper crust, served atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

### \*TOGARASHI SPICED AHI TUNA, PACIFIC {38} 🔥

Seared rare over a miso butter sauce served with coconut ginger rice, sautéed green beans and ponzu sauce

### MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

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

### \*PAN SEARED SEA SCALLOPS, MA {40}

Goat cheese grits, sweet corn, asparagus and chive oil

### CHIPOTLE BLACKENED SWORDFISH, LOCAL {40} 🔥

Chipotle dirty rice, tomato oil, roasted corn and avocado relish

# FAVORITES

### BEER-BATTERED FISH & CHIPS {24}

With fresh coleslaw and fries

### PANKO CALAMARI STEAK {21}

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

### PRAWN LINGUINE {26.5}

Pan-seared shrimp in zesty marinara with fresh tomatoes

### FISH TACOS {22}

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

### GRILLED MAHI SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

### SHRIMP LOUIE & CHOWDER {19.5}

Cup of chowder with a half Shrimp Louie Salad

### LOBSTER ROLL {29.5}

Served hot buttered or as a chilled salad on a toasted brioche bun with fries or coleslaw

### GEMELLI PASTA W/SHRIMP & SEA SCALLOPS {29.5}

Cremini mushrooms, asparagus, pesto cream and parmesan

### SAN FRANCISCO CIOPPINO {38}

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

### LOBSTER TAIL {62}

Oven baked and served with melted butter with scalloped potatoes and spinach

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22}

With the works, cheddar cheese, and french fries  
BACON {+1} GRILLED JALAPEÑO {+1}

### CHICKEN UNDER A BRICK {29.5}

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

### \*NEW YORK STRIP 14OZ {42}

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

### \*BLUEWATER SURF AND TURF {85}

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### GARLIC FRIES

### MARBLE POTATOES

### SCALLOPED POTATOES

### COLESLAW

### COCONUT GINGER RICE

### SAUTÉED MUSHROOMS

### SAUTÉED SPINACH

### SAUTÉED GREEN BEANS

### CHIPOTLE DIRTY RICE

### GOAT CHEESE GRITS

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}

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# DESSERTS

## HOUSEMADE

### BREAD PUDDING {12} KEY LIME PIE {13}

### MUDPIE {12} CRÈME BRÛLÉE {12}

### CHOCOLATE CHEESECAKE {12}

### McCONNELL'S ICE CREAM SUNDAE {14}



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Cutler's Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

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Real del Valle 100% Agave Reposado, cucumber, absinthe, fresh lime and pineapple, simple syrup, served up

### SMOKED OLD FASHIONED {14.5}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel and simple syrup with rosemary sprig

### 'AMERICAN MULE {14.5}

R6 American Vodka, Amaro Averna, ginger beer, fresh lime and simple syrup

### 'PILIKIA MARGARITA {14.5}

Real del Valle 100% Agave Blanco Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup and orange bitters  
**MAKE IT SPICY! WITH A SERRANO CHILE AND OJ**

### 'COCONUT MARGARITA {14.5}

Real del Valle 100% Agave Blanco Tequila, triple sec, lime juice, coconut cream with toasted coconut

### 'CUCUMBER MOJITO {14.5}

Myers's Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave syrup

### DRUNKEN PIGEON {15}

Espresso Martini crafted with espresso, Cutler's Cold Brew Liqueur, Chocolate Liqueur, R6 American Vodka, and simple syrup

### FISHERMAN'S MARY {15}

R6 American Vodka, housemade Bloody Mary mix, served with bamboo-skewered shrimp, pimento-stuffed olive, lime and pickled green bean

B R E W S K I S	<b>DRAFT</b>	
	HIGH SPOT 289 BLONDE HIGH SPOT 182 IPA HIGH SPOT 152 AMBER	{8.5}
	BREWERY X, HUCKLEBERRY SELTZER MIND HAZE, HAZY IPA CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN UNION JACK, IPA CONVALIDA ITALIAN PILSNER, VALIDATION ALE FIRESTONE WALKER, CERVEZA LEMONADE STAND, FRUITED KETTLE SOUR, VALIDATION ALE 805 BLONDE ALE	{9}
	FIG MTN LIZARD'S MOUTH IPA	{10}
	<b>BOTTLES &amp; CANS</b>	
	MICHELOB ULTRA / COORS LIGHT BECK'S (NON-ALCOHOLIC)	{7.5}
	MODELO / STELLA ARTOIS / HEINEKEN / ANCHOR STEAM	{8}
	<b>DRAFT BEER FLIGHT</b> CHOOSE THREE 5 OZ SAMPLES {10}	

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

# BEVERAGES

## KOPU DISTILLED / SPARKLING ESG WATER

700ML {8}

## ICED TEA, LEMONADE, SODA, HOT TEA AND COFFEE {4}

# A BUNCH OF STRAIGHT SHOOTERS

## \*MICHELADA OYSTER SHOOTER {5}

Salted rim, beer, Worcestershire, Tabasco and lime

## \*SHUCKER'S CHOICE OYSTER SHOOTER {6}

Vodka, Bloody Mary mix, horseradish and lemon

# VINO

60Z / 90Z / BOTTLE AVAILABLE

LISTED FROM SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

We feature the most recent vintage available from each winery. Please inquire for more information.

## ROSÉ ALL DAY

Château d'Esclans,

Whispering Angel, Provence, France . . . . . 15 / 22 / 58

Frequency, Rose, Santa Barbara County . . . . . 16 / 24 / 62

Sables d'Azur, Provence, France . . . . . 12 / 18 / 46

Margerum, Grenache, Santa Barbara . . . . . 14 / 21 / 52

## BUBBLY

Ruffino, Prosecco, Italy . . . . . 12 / 46

Veuve du Vernay, Sparkling Brut, France . . . . . 10.5 / 48

La Marca, Rose Prosecco, Italy . . . . . (187ml/split) 14.5

Schramsberg, Blanc de blanc, Napa . . . . . 84

Veuve Clicquot Yellow Label, Champagne, France . . . . . 150

## SAUVIGNON BLANC

Silverado Estate, Napa . . . . . 13.5 / 20.5 / 52

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

Storm, Santa Ynez Valley . . . . . 14.5 / 21.5 / 54

Rusack Santa Barbara Estate Reserve

Ballard Canyon . . . . . 15 / 22.5 / 58

B&G Bordeaux Blanc, France . . . . . 12.5 / 18.5 / 48

## CHARDONNAY

Fess Parker, Santa Barbara County . . . . . 13.5 / 20.5 / 52

Simonnet-Febvre, Chablis, France . . . . . 68

Joseph Drouhin, Mâcon-Villages, France . . . . . 14 / 21 / 52

Edna Valley, San Luis Obispo . . . . . 12.5 / 18.5 / 48

Cambria Estate, Santa Maria . . . . . 13.5 / 20 / 50

Nielson, Santa Barbara . . . . . 13 / 19 / 50

Rombauer, Carneros, Napa . . . . . 84

Trefethen, Oak Knoll, Napa . . . . . 15 / 22.5 / 58

Chalk Hill, Sonoma . . . . . 13 / 19.5 / 50

Mer Soleil, Santa Lucia, Monterey County . . . . . 14.5 / 21.75 / 56

Pahlmeyer, Napa . . . . . 160

## WHITE VARIETALS

Kung Fu Girl, Riesling, Washington . . . . . 12 / 18 / 46

Maso Canali, Pino Grigio, Italy . . . . . 13.5 / 20 / 52

Acrobat, Pinot Gris, Oregon . . . . . 13.5 / 20 / 52

Abadía de San Campio, Albariño, Spain . . . . . 13 / 19.5 / 50

J. Wilkes Pinot Blanc, Sta. Maria Valley . . . . . 12.5 / 17 / 48

Frequency Blend, (Viogner/Grenache),

Santa Barbara County . . . . . 13.5 / 19.5 / 52

Hermit Crab, Viogner-Marsanne,

Australia . . . . . 14.5 / 21.5 / 55

Marqués de Riscal, Verdejo, Spain . . . . . 11.5 / 17.5 / 44

## PINOT NOIR

Château de la Créé, Burgundy . . . . . 78

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

Four Graces, Willamette, Oegon . . . . . 16 / 24 / 62

Melville Estate, Santa Rita Hills . . . . . 16.5 / 24 / 63

Paradise Springs, Santa Rita Hills . . . . . 17 / 25 / 66

Carmel Road, Santa Barbara . . . . . 11.5 / 17.5 / 44

Gary Farrell, Russian River Valley . . . . . 88

## CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa . . . . . 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

Carr Cab Franc, Santa Ynez Valley . . . . . 56

Frequency, GSM, Santa Barbara . . . . . 15 / 22 / 58

Margerum Grenache, Santa Barbara . . . . . 82

Baron Philippe Rothschild Mouton-Cadet,

Bordeaux, France . . . . . 15 / 22 / 62

Pessimist, Daou, Paso Robles . . . . . 13 / 19.5 / 50

Carr, Grenache, Lyons Vineyard

Los Olivos District, Santa Barbara . . . . . 16.5 / 24.75 / 60

SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. 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. 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/](http://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. For more information go to [P65Warnings.ca.gov/alcohol](http://P65Warnings.ca.gov/alcohol).