



## SHELLFISH

### NEW ENGLAND CLAM CHOWDER

{CUP 11} {BOWL 14}

Sea clams, cream, celery, 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 ½ dozen from today's selection

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

Wasabi aioli, wakame salad and pickled ginger

### OYSTER ROCKEFELLER {19.5}

Creamed spinach, romano cheese, and bacon

### CHILLED SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

### 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

## APPETIZERS

### BAKED CRAB & ARTICHOKE DIP {18} 🔥

Topped with grated Romano cheese with tortilla chips

### CRISPY CALAMARI, WILD CA {18.5}

Sweet chili sauce and cajun remoulade

### \*AHI TUNA POKÉ {19.5} 🔥

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

### SMOKED ALBACORE & SALMON {19}

Housemade tartar, capers and red onions

### MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

### GRILLED SPANISH OCTOPUS {22}

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

## GREENS



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

### SEAFOOD LOUIE SALAD {25}

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

### \*MEDITERRANEAN AHI TUNA SALAD {25}

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

### ROASTED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, chicken, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens and vinaigrette

### CAESAR SALAD {13} 🥗🥗🥗

Romaine hearts, anchovies, fresh grated parmesan

### WEDGE SALAD WITH BACON {15} 🥗🥗🥗

Blue cheese dressing, grape tomatoes and red onion

WINTER 2024 | TEMECULA | CHEF EDUARDO ZEPEDA | FISH IS CUT ON PREMISES DAILY

DINNER

# SEASONAL SPECIAL

## FRANCE VS ITALY

### FRANCE'S BOUILLABAISSE {34}

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

TRIMBACH, PINOT BLANC, FRANCE...15 / 22.5 / 58

### ITALY'S CIOPPINO {38}

A zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

ROBERT RENZONI, SANGIOVESE,  
TEMECULA...12 / 16.5 / 46

# 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 lemon caper beurre blanc, served with scalloped potatoes and sautéed green beans

### CEDAR PLANK SALMON, NORWAY {34}

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

### CHIMICHURRI MAHI, PACIFIC {34}

Atop sautéed marble potatoes, asparagus, tomatoes and cremini mushrooms

### BAKED HADDOCK, ICELAND {36}

Old Bay seasoning, ritz cracker crumbs, butter, and thyme atop scalloped potatoes with asparagus

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

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

### MISOYAKI BUTTERFISH, BLACK COD {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}

Served with fresh cole slaw and fries

### PANKO FRIED PRAWNS {23.5}

Served with french fries and cole slaw

### FISHERMAN'S PLATTER {28}

Panko prawns and scallops with beer battered Alaskan Cod, fries and cole slaw

### PANKO CALAMARI STEAK {22}

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

### PRAWN LINGUINE {26.5}

Pan seared shrimp in a zesty marinara with fresh tomatoes

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

Cremeni mushrooms, asparagus, pesto cream and parmesan

### ALASKAN KING CRAB LEGS 1¼LB {MKT}

Served steamed with melted butter

### LOBSTER TAIL {62}

Oven baked and served with melted butter

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22}

Traditional works, choice of cheese, and french fries  
ADD BACON {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

### BBQ RIBS FULL RACK {36} HALF RACK {24}

Dry rubbed and slow roasted. Served with Barbeque sauce, french fries and cole slaw

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

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

## SIDES MADE TO SHARE {8 EACH}

### SCALLOPED POTATO

### FRENCH FRIES

### COLE SLAW

### SAUTÉED SPINACH

### COCONUT GINGER RICE

### SAUTÉED GREEN BEANS

### CHIPOTLE DIRTY RICE

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}



GET HOOKED  
GET \$20 IN GIFTS

Earn rewards and invites to specials events  
BLUEWATERGRILL.COM/REWARDS

SCAN TO  
SIGN UP

..... HANDCRAFTED .....  
DESSERTS  
..... TREAT YOURSELF .....

KEY LIME PIE {13} CREME BRÛLÉE {12}  
JAVA MUD PIE {12}

SPLIT PLATE CHARGE \$3.00. 18% 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.



# HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR.  
\*AVAILABLE “SKINNY”

**CAPTAIN'S MAI TAI {15}**  
Gosling's Black Seal and Bacardi Silver Rum, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup

**NAPA GIN AND TONIC {14.5}**  
Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

**'AMERICAN MULE {14.5}**  
R6 American Vodka, Amaro Averna, ginger beer and fresh lime

**'PILIKIA MARGARITA {14.5}**  
Real del Valle, 100% Agave Blanco Tequila, De Kuyper 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}**  
Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave syrup

**SMOKED OLD FASHIONED {14.5}**  
Elijah Craig smoked bourbon, bitters, luxardo cherry, orange peel and simple syrup with rosemary sprig

**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	DRAFT	
	HIGH SPOT, 289 BLONDE 51/50 IPA IRONFIRE, TEMECULA	{8.5}
	SEASONAL CRAFT	
	SEASONAL ROTATING TAP CALI SQUEEZE BLOOD ORANGE HEF IRONFIRE, STETSON & SOMBREROS MEXICAN LAGER, TEMECULA 805 BLONDE ALE, PASO ROBLES	{9}
	BOTTLED	
	BUD LIGHT COORS LIGHT BECK'S (NON-ALCOHOLIC)	{7.5}
	PACIFICO STELLA ARTOIS	{8.5}

DRAFT BEER FLIGHT

CHOOSE FOUR  
5 OZ SAMPLES {12}

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  
SODAS / HOT TEA / COFFEE {4}

A BUNCH OF  
STRAIGHT SHOOTERS

\*MICHELADA OYSTER SHOOTER {5}  
Salted rim, beer, worcestershire, tabasco and lime

\*ISLANDER OYSTER SHOOTER {6}  
Tequila, orange juice, black currant, lime and ginger beer

\*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.

**TASTE OF TEMECULA WINE FLIGHT {20}**  
Four 2.5oz pours from wines offered by the glass with the

- ROSÉ ALL DAY
- Chateau D'esclans, Whispering Angel, Provence . . . . . 15 / 22 / 58
- Davis Bynum, Pinot Noir, Russian River . . . . . 14.5 / 21 / 54
- Leoness White Merlot, Temecula . . . . . 13.5 / 20 / 52
- Sables d'Azur, Provence France . . . . . 12 / 18 / 46

- BUBBLY
- J Brut Rose . . . . . 88
- Robert Renzoni Prosecco, Temecula . . . . . 12.50 / 48
- La Marca, Rose Prosecco, Italy . . . . . (187ml/split) 13.5
- Veuve Du Vernay, Brut, France . . . . . 10.5 / 48
- Carter Estate, Blanc de Blanc, Temecula . . . . . 16.5 / 56
- Veuve Clicquot "Yellow Label", France . . . . . 150

- SAUVIGNON BLANC
- Charles Krug, Napa . . . . . 13.5 / 20.5 / 52
- Oyster Bay, New Zealand . . . . . 12 / 18 / 46
- Peltzer Sauvignon Blanc, Temecula . . . . . 12.75 / 19 / 48
- Rusack, Ballard Canyon, Santa Barbara Estate Reserve . . . . . 15 / 22.5 / 58
- B&G Bordeaux Blanc, France . . . . . 12.5 / 18.5 / 48

- CHARDONNAY
- Simonnet-Febvre, Chablis, France . . . . . 68
- William Hill, Napa . . . . . 12 / 18 / 46
- Edna Valley, San Luis Obispo . . . . . 12.5 / 18.5 / 48
- Rombauer, Carneros, Napa . . . . . 84
- Marshall Stuart, Temecula . . . . . 12.5 / 18.5 / 48
- Antica, Atlas Peak, Napa . . . . . 64
- Chalk Hill, Sonoma . . . . . 13 / 19.5 / 50
- The Landing Boathouse, Bay of Islands, New Zealand . . . . . 14.5 / 21.5 / 56

- WHITE VARIETALS
- Muscat Canelli Europa Village, Temecula . . . . . 14 / 21 / 54
- Wilson Creek "White" Cabernet Sauvignon, Temecula . . . . . 13.5 / 20 / 52
- Baily Riesling, Temecula . . . . . 12 / 18 / 46
- Robert Renzoni Pinot Grigio, Temecula . . . . . 12 / 18 / 46
- Julie's Dream Winery, Temecula Valley, Vermentino . . . . . 12 / 18 / 46
- Trimbach, Pinot Blanc, France . . . . . 15 / 22.5 / 58
- B&G, Chenin Blanc, Vouvray, France . . . . . 12.5 / 18.5 / 48

- PINOT NOIR
- Oyster Bay, New Zealand . . . . . 12 / 18 / 46
- Four Graces, Willamette, OR . . . . . 16 / 24 / 62
- Weather, Sonoma Coast . . . . . 15.5 / 23 / 60
- Gary Farrell, Russian River Valley, California . . . . . 88

- CABERNET
- Doffo Cabernet Sauvignon, Temecula . . . . . 14 / 20.5 / 54
- Serial Cabernet, Paso Robles, John Anthony . . . . . 13.5 / 20.25 / 52
- Justin Cabernet Sauvignon, Paso Robles . . . . . 16 / 24 / 62
- Jordan Cabernet Sauvignon, Alexander Valley . . . . . 120

- RED BLENDS / VARIETALS
- Robert Renzoni Sangiovese, Temecula . . . . . 12 / 16.5 / 46
- Wiens Cellars Crowded Red Blend, Temecula . . . . . 15 / 23 / 60
- South Coast Merlot, Temecula . . . . . 13.5 / 20 / 52
- Raúl Ramírez, Tempranillo, Temecula . . . . . 15 / 22.5 / 58
- Lorenzi, Zinfandel, Temecula . . . . . 15 / 23 / 60
- Marshall Stuart Cab Franc, Temecula . . . . . 12 / 18 / 46
- Lorimar Montepulciano, Temecula . . . . . 15 / 23 / 60

GET HOOKED  
GET \$20 IN GIFTS  
Earn rewards and invites to specials events  
BLUEWATERGRILL.COM/REWARDS

SCAN TO SIGN UP

SPLIT PLATE CHARGE \$3.00. 18% 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.





## SHELLFISH

### NEW ENGLAND CLAM CHOWDER

{CUP 10.5} {BOWL 14}

Sea clams, cream, celery, 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 ½ dozen from today's selection

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

Wasabi aioli, wakame salad and pickled ginger

### OYSTER ROCKEFELLER {19.5}

Creamed spinach, romano cheese, and bacon

### CHILLED SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

### 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

## APPETIZERS

### BAKED CRAB & ARTICHOKE DIP {17.5} 🔥

Topped with grated Romano cheese with tortilla chips

### CRISPY CALAMARI, WILD CA {17}

Sweet chili sauce and cajun remoulade

### \*AHI TUNA POKÉ {19.5} 🔥

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

### SMOKED ALBACORE & SALMON {19}

Housemade tartar, capers and red onions

### MARYLAND STYLE CRABCAKES {18.5}

Remoulade, scallion oil and micro greens

### GRILLED SPANISH OCTOPUS {22}

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

## GREENS



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

### SEAFOOD LOUIE SALAD {24}

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

### \*MEDITERRANEAN AHI TUNA SALAD {25}

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

### ROASTED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, chicken, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

### CRAB & AVOCADO SALAD {20}

Arugula, mixed greens and vinaigrette

### CAESAR SALAD {13} 🥗🥙🥗

Romaine hearts, anchovies, fresh grated parmesan

### WEDGE SALAD WITH BACON {15} 🥗🥙🥗

Blue cheese dressing, grape tomatoes and red onion

WINTER 2024 | TEMECULA | CHEF EDUARDO ZEPEDA | FISH IS CUT ON PREMISES DAILY

LUNCH

# SEASONAL SPECIAL

## FRANCE VS ITALY

### FRANCE'S BOUILLABAISSE {34}

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

TRIMBACH, PINOT BLANC, FRANCE...15 / 22.5 / 58

### ITALY'S CIOPPINO {38}

A zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

ROBERT RENZONI, SANGIOVESE,  
TEMECULA...12 / 16.5 / 46

# TODAY'S FISH

### 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 lemon caper beurre blanc, served with scalloped potatoes and sautéed green beans

### CEDAR PLANK SALMON, NORWAY {34}

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

### CHIMICHURRI MAHI, PACIFIC {34}

Atop sautéed marble potatoes, asparagus, tomatoes and cremini mushrooms

AVAILABLE SIMPLY GRILLED, SAUTÉED,  
BEER BATTERED OR BLACKENED

🔥 SPICY

### BAKED HADDOCK, ICELAND {36}

Old Bay seasoning, ritz cracker crumbs, butter, and thyme atop scalloped potatoes with asparagus

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

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

### \*PAN-SEARED SEA SCALLOPS, MA {38}

Goat cheese grits, sweet corn, asparagus and chive oil

### CHIPOTLE BLACKENED SWORDFISH, LOCAL {38} 🔥

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

### MISOYAKI BUTTERFISH, BLACK COD {39.5}

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

# FAVORITES

### BEER BATTERED FISH & CHIPS

2 PIECES {18.5} 3 PIECES {22}

Served with fresh cole slaw and fries

### PANKO FRIED PRAWNS {23.5}

Served with french fries and cole slaw

### FISHERMAN'S PLATTER {28}

Panko prawns, fish and scallops with beer battered Alaskan Cod, fries and cole slaw

### PANKO CALAMARI STEAK {21}

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

### TACOS {21}

Choice of blackened fish, crispy cod, or shrimp on flour or corn tortillas, with Jack cheese, shredded cabbage, pico de gallo, fresh lime crema and avocado

### GRILLED SALMON SANDWICH {20}

Baby arugula, sliced tomato and tartar sauce

### LOBSTER ROLL {28}

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

### TWO MAKES A COMBO {18.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO

Your choice of two listed items

### PRAWN LINGUINE {24}

Pan seared shrimp in a zesty marinara with fresh tomatoes

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

Cremini mushrooms, asparagus, pesto cream and parmesan

### ALASKAN KING CRAB LEGS 1¼LB {MKT}

Served steamed with melted butter

### LOBSTER TAIL {62}

Oven baked and served with melted butter

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22}

Traditional works, choice of cheese, and french fries  
ADD BACON {1}

### CHICKEN UNDER A BRICK {29.5}

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

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

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

### BBQ RIBS FULL RACK {34} HALF RACK {22}

Dry rubbed and slow roasted. Served with Barbeque sauce, french fries and cole slaw

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

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

## SIDES MADE TO SHARE {8 EACH}

### SCALLOPED POTATO

### FRENCH FRIES

### COLE SLAW

### SAUTÉED SPINACH

### COCONUT GINGER RICE

### SAUTÉED GREEN BEANS

### CHIPOTLE DIRTY RICE

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}



GET HOOKED  
GET \$20 IN GIFTS

Earn rewards and invites to specials events  
BLUEWATERGRILL.COM/REWARDS

SCAN TO  
SIGN UP

HANDCRAFTED  
DESSERTS  
TREAT YOURSELF

KEY LIME PIE {13} CREME BRÛLÉE {12}  
JAVA MUD PIE {12}

SPLIT PLATE CHARGE \$3.00. 18% 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.