



SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {33}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with saffras leaf over rice
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

NAWLINS' BLACKENED HALIBUT {40}

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

SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 12}

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

*OYSTERS ON THE HALF SHELL {21}

½ dozen from today's selection

*PONZU SASHIMI SEA SCALLOPS {22}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

STEAMED SHELLFISH {23}

Choose all clams, mussels or our combo in white wine, garlic, butter and parsley

MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

CHILLED SHELLFISH COCKTAIL

{PRAWN 18.5} {LOBSTER 26}

Housemade cocktail sauce and chive oil

TODAY'S FISH

AVAILABLE SIMPLY GRILLED OR BLACKENED

🔥 SPICY

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {29}

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

PAN SEARED SALMON, NORWAY {35}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34.5}

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

*TOGARASHI SPICED AHI TUNA, PACIFIC {38.5} 🔥

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

CHIPOTLE BLACKENED SWORDFISH, LOCAL {39.5} 🔥

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

APPETIZERS

SPICY CHARRED EDAMAME {11}

Togarashi and lemon juice

*AHI TUNA POKÉ {19.5} 🔥

Fresh Yellowfin tuna, yuzu kosho avocado purée, ponzu sauce, sliced sweet Maui onion, garnished with green onion and served with wonton crisps

CRISPY CALAMARI {19.5}

Sweet chili sauce and cajun remoulade

BAKED CRAB & ARTICHOKE DIP {18.5} 🔥

Blend of jack and cream cheese, green chiles, pickled jalapeño topped with Romano with tortilla chips

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and micro greens

*SEARED SCALLOPS W/ ROASTED

JALAPEÑO AIOLI {22} 🔥

Tomato oil, chopped cilantro and bacon

FAVORITES

BEER-BATTERED FISH & CHIPS {24}

Served with fresh coleslaw and fries

PANKO FRIED SHRIMP {23.5}

Served with fresh coleslaw and fries

FISHERMAN'S PLATTER {28.5}

Panko shrimp, scallops and beer-battered fish served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22.5}

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

GEMELLI PASTA W/SHRIMP & SCALLOPS {30}

Cremini mushrooms, asparagus, pesto cream and parmesan

SAN FRANCISCO CIOPPINO {38.5}

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

LOBSTER TAIL {64}

Oven baked and served with melted butter and your choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT}

Steamed with melted butter and choice of two sides

MEAT & POULTRY

BABY BACK RIBS FULL RACK {38} HALF RACK {26}

Dry-rubbed and slow roasted. Served with barbeque sauce, french fries and coleslaw

CHICKEN UNDER A BRICK {29.5}

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

*WAGYU CHEESEBURGER {22} BACON {+1}

Your choice of beef or veggie burger with traditional works, choice of cheese and french fries

NEW YORK STRIP 14OZ {44}

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

*BLUEWATER SURF AND TURF {90}

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

GREENS



ADD SALMON {13}
ROASTED CHICKEN {10}
OR SHRIMP {10}

SEAFOOD LOUIE SALAD {25}

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing
UPGRADE TO LOBSTER {30}

*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, Kalamata olives, 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

UPGRADE TO SHRIMP OR SALMON {26}

UPGRADE TO LOBSTER {30}

WEDGE SALAD WITH BACON {15} 🥗🥩

Blue cheese dressing, grape tomatoes, and red onion

CAESAR SALAD {13} 🥗🥗

Romaine hearts, anchovies, fresh grated parmesan

SIDES MADE TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

COCONUT GINGER RICE

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GRILLED ASPARAGUS {+2}

DESSERTS

Save room for these delicious handcrafted sweets

KEY LIME PIE {13}

JAVA MUD PIE {12}

NY CHEESECAKE {12}

BUFFALO MILK

LOCAL RECIPE



The official must-have drink of Catalina Island

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/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.



TO FOLLOW WATER RATIONING GUIDELINES FROM THE CITY OF AVALON WE ARE OFFERING BOTTLED WATER FOR PURCHASE IN PLACE OF TAP WATER FOR \$1.50.

HANDCRAFTED

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

BUFFALO MILK {14.5}

R6 American Vodka, Kahlua, Crème de Banana, Crème de Cacao and milk topped with whipped cream and nutmeg

CAPTAIN'S MAI TAI {15}

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

'AMERICAN MULE {14.5}

R6 American Vodka, Amaro Averna, ginger beer, fresh lime juice and lime wedge

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

SMOKED OLD FASHIONED {14.5}

Elijah Craig smoked bourbon, bitters, luxardo cherry, orange slice and simple syrup with rosemary sprig

'PILIKIA MARGARITA {14.5}

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

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 and a slice of pineapple

'CUCUMBER MOJITO {14.5}

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

FISHERMAN'S MARY {15}

Salted rim, 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 | |
| | PACIFICO / UNION JACK IPA / CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN / 805 BLONDE ALE | {9.5} |
| | BOTTLED | |
| | BUDWEISER / BUD LIGHT / COORS LIGHT / MICHELOB ULTRA WHITE CLAW HARD SELTZER BLACK CHERRY / MANGO BECK'S (NO ALCOHOL) | {7.5} |
| | STELLA ARTOIS / HEINEKEN / CORONA / SAPPORO / MODELO ESPECIAL | {8} |

BEVERAGES

PANNA STILL / SAN PELLEGRINO SPARKLING 1 LITER {9}
AQUA FINA BOTTLED WATER {1.5}
ICED TEA, LEMONADE, SODA, HOT TEA, COFFEE {4.5}
HOT WATER {.50}

BUFFALO JUG LOCAL RECIPE

BUFFALO MILK LITER - SERVES FOUR {32}
 R6 American Vodka, Kahlua, Crème de Banana, Crème de Cacao and milk topped with whipped cream and nutmeg

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.

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, Provence, France 15 / 22 / 58
 Davis Bynum, Pinot Noir, Russian River 14.5 / 21 / 54
 Margerum, Grenache, Santa Barbara 14 / 21 / 52
 Sables d'Azur, Provence, France 12 / 18 / 46

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
 Ruffino, Prosecco, Italy 12 / 46
 Veuve du Vernay, Sparkling Brut, France 10.5 / 48
 Nicolas Feuillate, Champagne Brut, France 78
 Veuve Clicquot Yellow Label, Champagne, France 150

SAUVIGNON BLANC

Silverado Vineyards Miller Ranch, Napa 13.5 / 20.5 / 52
 Oyster Bay, New Zealand 12 / 18 / 46
 B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
 Rusack Santa Barbara Estate Reserve, Ballard Canyon 15 / 22.5 / 58

CHARDONNAY

Simonnet-Feuvre, Chablis, France 68
 Cambria Estates, Santa Barbara County 13.5 / 20 / 50
 Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
 William Hill, Napa 12 / 18 / 46
 Rombauer, Carneros, Napa 84
 Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
 Mer Soleil, Santa Lucia, Monterey County 14.5 / 21.75 / 56
 Chalk Hill, Sonoma 13 / 19.5 / 50
 Rusack Reserve, Bien Nacido Vineyard 17 / 25 / 80
 Rusack Chardonnay, Santa Catalina Island Vineyard 140
 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, Estate 13 / 19.5 / 50
 Marqués de Riscal Verdejo, Spain 11.5 / 17.5 / 44
 Hermit Crab, Viognier-Marsanne, Australia 14.5 / 21.5 / 55

A BUNCH OF STRAIGHT SHOOTERS

***MICHELADA OYSTER SHOOTER {5.5}**
 Tajin rim not salted, beer, Worcestershire, Tabasco, clamato and lime wedge

*ISLANDER OYSTER SHOOTER {7.5}

Tequila, Orange juice, black currant, lime juice, ginger beer and orange slice

*SHUCKER'S CHOICE OYSTER SHOOTER {7}

Vodka, Bloody Mary mix, horseradish and lemon wedge

PINOT NOIR

Château de la Créé, Burgundy 78
 Castle Rock, Monterey 11.5 / 17 / 44
 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 88

CABERNET SAUVIGNON

Avalon, Napa Cellars 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



Weekend Karaoke

Visit Bluewater's El Galleon for great eats and a great time. Bring your singing voices!

411 CRESCENT AVE, AVALON, CA
 ELGALLEONRESTAURANT.COM

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SHRIMP & CHICKEN GUMBO {33}

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 {40}

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

SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 12}

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

*OYSTERS ON THE HALF SHELL {21}

½ dozen from today's selection

*PONZU SASHIMI SEA SCALLOPS {22}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

STEAMED SHELLFISH {23}

Choose all clams, mussels or our combo in white wine, garlic, butter and parsley

MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

CHILLED SHELLFISH COCKTAIL

{PRAWN 18.5} {LOBSTER 26}

Housemade cocktail sauce and chive oil

TODAY'S FISH

AVAILABLE SIMPLY GRILLED OR BLACKENED

🔥 SPICY

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {29}

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

PAN SEARED SALMON, NORWAY {35}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34.5}

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

*TOGARASHI SPICED AHI TUNA, PACIFIC {38.5} 🔥

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

CHIPOTLE BLACKENED SWORDFISH, LOCAL {39.5} 🔥

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

APPETIZERS

SPICY CHARRED EDAMAME {11}

Togarashi and lemon juice

*AHI TUNA POKÉ {19.5} 🔥

Fresh Yellowfin tuna, yuzu kosho avocado purée, ponzu sauce, sliced sweet Maui onion, garnished with green onion and served with wonton crisps

CRISPY CALAMARI {19.5}

Sweet chili sauce and cajun remoulade

BAKED CRAB & ARTICHOKE DIP {18.5} 🔥

Blend of jack and cream cheese, green chiles, pickled jalapeño topped with Romano with tortilla chips

MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and micro greens

*SEARED SCALLOPS W/ ROASTED

JALAPEÑO AIOLI {22} 🔥

Tomato oil, chopped cilantro and bacon

FAVORITES

BEER-BATTERED FISH & CHIPS {24}

Served with fresh coleslaw and fries

PANKO FRIED SHRIMP {23.5}

Served with fresh coleslaw and fries

FISHERMAN'S PLATTER {28.5}

Panko shrimp, scallops and beer-battered fish served with fresh coleslaw and fries

PANKO CALAMARI STEAK {22.5}

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

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

GEMELLI PASTA W/SHRIMP & SCALLOPS {30}

Cremini mushrooms, asparagus, pesto cream and parmesan

SAN FRANCISCO CIOPPINO {38.5}

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

LOBSTER ROLL {29.5}

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

LOBSTER TAIL {64}

Oven baked and served with melted butter and your choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT}

Steamed with melted butter and choice of two sides

MEAT & POULTRY

BABY BACK RIBS FULL RACK {38} HALF RACK {26}

Dry-rubbed and slow roasted. Served with barbeque sauce, french fries and coleslaw

CHICKEN UNDER A BRICK {29.5}

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

*WAGYU CHEESEBURGER {22}

Your choice of beef or veggie burger with traditional works, choice of cheese and french fries **ADD BACON \$1**

NEW YORK STRIP 14OZ {44}

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

*BLUEWATER SURF AND TURF {90}

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

GREENS



ADD SALMON {13}
ROASTED CHICKEN {10}
OR SHRIMP {10}

SEAFOOD LOUIE SALAD {25}

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing **UPGRADE TO LOBSTER {30}**

*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, Kalamata olives, 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

UPGRADE TO SHRIMP OR SALMON {26}

UPGRADE TO LOBSTER {30}

WEDGE SALAD WITH BACON {15} 🌱🥚🥗

Blue cheese dressing, grape tomatoes, and red onion

CAESAR SALAD {13} 🌱🥚🥗

Romaine hearts, anchovies, fresh grated parmesan

SIDES MADE TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

COCONUT GINGER RICE

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GRILLED ASPARAGUS {+2}

DESSERTS

Save room for these delicious handcrafted sweets

KEY LIME PIE {13}

JAVA MUD PIE {12}

NY CHEESECAKE {12}

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HANDCRAFTED

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

BUFFALO MILK {14.5}

R6 American Vodka, Kahlua, Crème de Banana, Crème de Cacao and milk topped with whipped cream and nutmeg

CAPTAIN'S MAI TAI {15}

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

'AMERICAN MULE {14.5}

R6 American Vodka, Amaro Averna, ginger beer, fresh lime juice and lime wedge

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

SMOKED OLD FASHIONED {14.5}

Elijah Craig smoked bourbon, bitters, luxardo cherry, orange slice and simple syrup with rosemary sprig

'PILIKIA MARGARITA {14.5}

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

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 and a slice of pineapple

'CUCUMBER MOJITO {14.5}

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

FISHERMAN'S MARY {15}

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

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|--------------------------------------|--|-------|
| B R E W S K I S | DRAFT | |
| | PACIFICO / UNION JACK IPA / CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN / 805 BLONDE ALE | {9.5} |
| | BOTTLED | |
| | BUDWEISER / BUD LIGHT / COORS LIGHT / MICHELOB ULTRA WHITE CLAW HARD SELTZER BLACK CHERRY / MANGO BECK'S (NO ALCOHOL) | {7.5} |
| | STELLA ARTOIS / HEINEKEN / CORONA / SAPPORO / MODELO ESPECIAL | {8} |

BEVERAGES

PANNA STILL / SAN PELLEGRINO SPARKLING 1 LITER {9}
AQUA FINA BOTTLED WATER {1.5}
ICED TEA, LEMONADE, SODA, HOT TEA, COFFEE {4.5}
HOT WATER {.50}

BUFFALO JUG LOCAL RECIPE

BUFFALO MILK LITER - SERVES FOUR {32}
 R6 American Vodka, Kahlua, Crème de Banana, Crème de Cacao and milk topped with whipped cream and nutmeg

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60Z / 90Z / BOTTLE AVAILABLE
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 Margerum, Grenache, Santa Barbara 14 / 21 / 52
 Sables d'Azur, Provence, France 12 / 18 / 46

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
 Ruffino, Prosecco, Italy 12 / 46
 Veuve du Vernay, Sparkling Brut, France 10.5 / 48
 Nicolas Feuillate, Champagne Brut, France 78
 Veuve Clicquot Yellow Label, Champagne, France 150

SAUVIGNON BLANC

Silverado Vineyards Miller Ranch, Napa 13.5 / 20.5 / 52
 Oyster Bay, New Zealand 12 / 18 / 46
 B&G Bordeaux Blanc, France 12.5 / 18.5 / 48
 Rusack Santa Barbara Estate Reserve, Ballard Canyon 15 / 22.5 / 58

CHARDONNAY

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 Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
 William Hill, Napa 12 / 18 / 46
 Rombauer, Carneros, Napa 84
 Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
 Mer Soleil, Santa Lucia, Monterey County 14.5 / 21.75 / 56
 Chalk Hill, Sonoma 13 / 19.5 / 50
 Rusack Reserve, Bien Nacido Vineyard 17 / 25 / 80
 Rusack Chardonnay, Santa Catalina Island Vineyard 140
 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, Estate 13 / 19.5 / 50
 Marqués de Riscal Verdejo, Spain 11.5 / 17.5 / 44
 Hermit Crab, Viognier-Marsanne, Australia 14.5 / 21.5 / 55

A BUNCH OF STRAIGHT SHOOTERS

***MICHELADA OYSTER SHOOTER {5.5}**
 Tajin rim not salted, beer, Worcestershire, Tabasco, clamato and lime wedge

*ISLANDER OYSTER SHOOTER {7.5}

Tequila, Orange juice, black currant, lime juice, ginger beer and orange slice

*SHUCKER'S CHOICE OYSTER SHOOTER {7}

Vodka, Bloody Mary mix, horseradish and lemon wedge

PINOT NOIR

Château de la Créé, Burgundy 78
 Castle Rock, Monterey 11.5 / 17 / 44
 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 88

CABERNET SAUVIGNON

Avalon, Napa Cellars 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



Weekend Karaoke

Visit Bluewater's El Galleon for great eats and a great time. Bring your singing voices!

411 CRESCENT AVE, AVALON, CA
 ELGALLEONRESTAURANT.COM

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/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.