



# 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

## 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 1/2 dozen from today's selection

### \*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 SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

## APPETIZERS

### CRISPY CALAMARI {18.5}

Sweet chili sauce and cajun remoulade

### MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

### BAKED CRAB & ARTICHOKE DIP {18} ▲

Topped with grated Romano cheese with tortilla chips

### \*AHI TUNA POKÉ {19.5} ▲

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

### 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

### SUBSTITUTE LOBSTER {29}

### \*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

### 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

## 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

### CEDAR PLANK SALMON, NORWAY {34}

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

### 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 FRIED PRAWNS {23.5}

Served with french fries and coleslaw

### FISHERMAN'S PLATTER {28}

Panko prawns and scallops with beer-battered Alaskan cod, fries and coleslaw

### 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 & 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

### LOBSTER TAIL {62}

Oven baked and served with melted butter

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22} BACON {+1}

Traditional works, cheddar cheese, and french fries

### 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 and sautéed green beans

## SIDES TO SHARE

{8 EACH}

### SCALLOPED POTATO

### FRENCH FRIES

### COLESLAW

### SAUTÉED SPINACH

### SAUTÉED GREEN BEANS

### COCONUT GINGER RICE

### GOAT CHEESE GRITS

### MARBLE POTATOES

### CHIPOTLE DIRTY RICE

### 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

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



# 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 Rums, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup

### NAPA GIN AND TONIC {15.5}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

### NITRO ESPRESSO MARTINI {15}

R6 American Vodka, Kahlúa, Nitro Cold Brew, simple syrup, and coffee beans

### SMOKED OLD FASHIONED {14.5}

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

### EASTERN MEDICINE {16}

Suntory whisky, lemon, honey and ginger syrup, mezcal float, and candied ginger

### '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, 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, cream of coconut with toasted coconut

### 'CUCUMBER MOJITO {14.5}

Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave 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, 182 IPA</b> <b>HIGH SPOT, 289 BLONDE</b> <b>HIGH SPOT, 152 AMBER ALE</b>	{8.5}
	<b>805 BLONDE ALE, PASO ROBLES PACIFICO</b> <b>MIND HAZE, HAZY IPA, PASO ROBLES</b> <b>CALI SQUEEZE</b> <b>BLOOD ORANGE HEFEWEIZEN</b>	{9}
	<b>SEASONAL SELECTION</b>	{9}
	<b>HARD KOMBUCHA</b>	{9.5}
	<b>BOTTLED</b>	
	<b>STELLA ARTOIS / HEINEKEN</b> <b>SAMUEL ADAMS BOSTON LAGER / MODELO</b>	{8.5}
	<b>BUDWEISER / MICHELOB ULTRA / COORS LIGHT / BECK'S (NON-ALCOHOLIC)</b>	{7.5}

**DRAFT BEER FLIGHT** CHOOSE THREE 5 OZ SAMPLES {9}

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}

## BLUEWATER JUGS

**CLASSIC SPANISH SANGRIA** GLASS {9.5} / LITER {30}  
Sangria, served over ice with seasonal fruit

## 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.

## ROSÉ ALL DAY

Château d'Esclans,  
Whispering Angel, Provence, France . . . . . 15 / 22 / 58  
Quivira, Sonoma . . . . . 54  
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

J Vineyards, Sparkling Brut Rosé . . . . . 88  
La Marca, Rose Prosecco, Italy . . . . . (187ml/split) 14.5  
Ruffino, Prosecco, Italy . . . . . 12 / 46  
Veuve du Vernay, Sparkling Brut, France . . . . . 10.5 / 48  
Nicolas Feuillate, Champagne Brut, France . . . . . 78  
Schramsberg, Blanc de Noirs Sparkling, 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  
Bianchi Vineyards, Monterey . . . . . 13 / 19.5 / 50  
Rusack Santa Barbara Estate Reserve  
Ballard Canyon . . . . . 15 / 22.5 / 58  
B&G Bordeaux Blanc, France . . . . . 12.5 / 18.5 / 48

## CHARDONNAY

Simonnet-Fevre, Chablis, France . . . . . 68  
Argyle, Willamette, Washington . . . . . 13.5 / 20 / 50  
Joseph Drouhin, Mâcon-Villages, France . . . . . 14 / 21 / 52  
William Hill, Napa . . . . . 12 / 18 / 46  
Edna Valley, San Luis Obispo . . . . . 12.5 / 18.5 / 48  
Cambria Estate, Santa Maria . . . . . 13.5/20/50  
Rombauer, Carneros, Napa . . . . . 84  
Trefethen, Oak Knoll, Napa . . . . . 15 / 22.5 / 58  
Cakebread Cellars, Carneros, Napa . . . . . 95  
Mer Soleil, Santa Lucia,  
Monterey County . . . . . 14.5 / 21.75 / 56  
Chalk Hill, Sonoma . . . . . 13 / 19.5 / 50  
Pahlmeyer, Napa . . . . . 160

## WHITE VARIETALS

Kung Fu Girl, Riesling, Washington . . . . . 12 / 18 / 46  
Maso Canali, Pinot Grigio, Italy . . . . . 13.5 / 20 / 52  
Acrobat, Pinot Gris, Oregon . . . . . 13.5 / 20 / 52  
Abadía de San Campio, Albariño, Spain . . . . . 13 / 19.5 / 50  
Marqués de Riscal, Verdejo, Spain . . . . . 11.5 / 17.5 / 44  
Trimbach, Pinot Blanc, France . . . . . 15 / 22.5 / 58  
Hermit Crab, Viognier-Marsanne,  
Australia . . . . . 14.5 / 21.5 / 55

## 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, Oregon . . . . . 16 / 24 / 62  
Weather, Sonoma Coast . . . . . 15.5 / 23 / 60  
Gary Farrell, Russian River Valley . . . . . 88  
Belle Glos, Balade, Santa Rita Hills . . . . . 18 / 27 / 64

## 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  
Baron Philippe Rothschild Mouton-Cadet,  
Bordeaux, France . . . . . 15 / 22 / 62

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## 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 1/2 dozen from today's selection

### \*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 SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

## APPETIZERS

### CRISPY CALAMARI {18.5}

Sweet chili sauce and cajun remoulade

### MARYLAND STYLE CRAB CAKES {19.5}

Remoulade, scallion oil and microgreens

### BAKED CRAB & ARTICHOKE DIP {18} 🔥

Topped with grated Romano cheese with tortilla chips

### \*AHI TUNA POKÉ {19.5} 🔥

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

### 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  
SUBSTITUTE LOBSTER {29}

### \*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

### 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

# SEASONAL SPECIAL

## TASTE OF LOUISIANA

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Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over rice

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### 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

### CEDAR PLANK SALMON, NORWAY {34}

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

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

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

### \*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

2 PIECES {18.5} 3 PIECES {24}

With coleslaw and fries

### PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

### FISHERMAN'S PLATTER {28}

Panko prawns and scallops with beer-battered Alaskan cod, fries and coleslaw

### 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

### CRAB BLTA {22}

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

### GRILLED MAHI SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

### TWO MAKES A COMBO {19.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO

Your choice of two listed items

### PRAWN LINGUINE {26.5}

Pan seared shrimp in zesty marinara with fresh tomatoes

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

Cremeni mushrooms, asparagus, pesto cream and parmesan

### SAN FRANCISCO CIOPPINO {38}

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 cole slaw

### ALASKAN KING CRAB LEGS 1 1/4 LB {MKT}

Served steamed with melted butter

### LOBSTER TAIL {62}

Oven baked and served with melted butter

## MEAT & POULTRY

### \*WAGYU CHEESEBURGER {22}

Traditional works, cheddar 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

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

Lobster tail and 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

### COCONUT GINGER RICE

### GOAT CHEESE GRITS

### MARBLE POTATOES

### CHIPOTLE DIRTY RICE

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}

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### HOUSEMADE KEY LIME PIE {13}

### JAVA MUD PIE {12}

### CRÈME BRÛLÉE {12}

### CHOCOLATE CHEESECAKE {12}



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

## NAPA GIN AND TONIC {15.5}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

## NITRO ESPRESSO MARTINI {15}

R6 American Vodka, Kahlúa, Nitro Cold Brew, simple syrup, and coffee beans

## SMOKED OLD FASHIONED {14.5}

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

## EASTERN MEDICINE {16}

Suntory whisky, lemon, honey and ginger syrup, mezcal float, and candied ginger

## '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, 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, cream of coconut with toasted coconut

## 'CUCUMBER MOJITO {14.5}

Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave 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>B R E W S K I S</b>	<b>DRAFT</b>	
	<b>HIGH SPOT, 182 IPA HIGH SPOT, 289 BLONDE HIGH SPOT, 152 AMBER ALE</b>	{8.5}
	<b>805 BLONDE ALE, PASO ROBLES PACIFICO MIND HAZE, HAZY IPA, PASO ROBLES CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN</b>	{9}
	<b>SEASONAL SELECTION</b>	{9}
	<b>HARD KOMBUCHA</b>	{9.5}
	<b>BOTTLED</b>	
	<b>STELLA ARTOIS / HEINEKEN SAMUEL ADAMS BOSTON LAGER / MODELO</b>	{8.5}
	<b>BUDWEISER / MICHELOB ULTRA / COORS LIGHT / BECK'S (NON-ALCOHOLIC)</b>	{7.5}

**DRAFT BEER FLIGHT** CHOOSE THREE 5 OZ SAMPLES {9}

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}**

## BLUEWATER JUGS

**CLASSIC SPANISH SANGRIA GLASS {9.5} / LITER {30}**  
Sangria, served over ice with seasonal fruit

## 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 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  
Quivira, Sonoma . . . . . 54  
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

J Vineyards, Sparkling Brut Rosé . . . . . 88  
La Marca, Rose Prosecco, Italy . . . . . (187ml/split) 14.5  
Ruffino, Prosecco, Italy . . . . . 12 / 46  
Veuve du Vernay, Sparkling Brut, France . . . . . 10.5 / 48  
Nicolas Feuillate, Champagne Brut, France . . . . . 78  
Schramsberg, Blanc de Noirs Sparkling, 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  
Bianchi Vineyards, Monterey . . . . . 13 / 19.5 / 50  
Rusack Santa Barbara Estate Reserve  
Ballard Canyon . . . . . 15 / 22.5 / 58  
B&G Bordeaux Blanc, France . . . . . 12.5 / 18.5 / 48

## CHARDONNAY

Simonnet-Fevre, Chablis, France . . . . . 68  
Argyle, Willamette, Washington . . . . . 13.5 / 20 / 50  
Joseph Drouhin, Mâcon-Villages, France . . . . . 14 / 21 / 52  
William Hill, Napa . . . . . 12 / 18 / 46  
Edna Valley, San Luis Obispo . . . . . 12.5 / 18.5 / 48  
Cambria Estate, Santa Maria . . . . . 13.5/20/50  
Rombauer, Carneros, Napa . . . . . 84  
Trefethen, Oak Knoll, Napa . . . . . 15 / 22.5 / 58  
Cakebread Cellars, Carneros, Napa . . . . . 95  
Mer Soleil, Santa Lucia,  
Monterey County . . . . . 14.5 / 21.75 / 56  
Chalk Hill, Sonoma . . . . . 13 / 19.5 / 50  
Pahlmeyer, Napa . . . . . 160

## WHITE VARIETALS

Kung Fu Girl, Riesling, Washington . . . . . 12 / 18 / 46  
Maso Canali, Pinot Grigio, Italy . . . . . 13.5 / 20 / 52  
Acrobat, Pinot Gris, Oregon . . . . . 13.5 / 20 / 52  
Abadía de San Campio, Albariño, Spain . . . . . 13 / 19.5 / 50  
Marqués de Riscal, Verdejo, Spain . . . . . 11.5 / 17.5 / 44  
Trimbach, Pinot Blanc, France . . . . . 15 / 22.5 / 58  
Hermit Crab, Viognier-Marsanne,  
Australia . . . . . 14.5 / 21.5 / 55

## 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, Oregon . . . . . 16 / 24 / 62  
Weather, Sonoma Coast . . . . . 15.5 / 23 / 60  
Gary Farrell, Russian River Valley . . . . . 88  
Belle Glos, Balade, Santa Rita Hills . . . . . 18 / 27 / 64

## 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  
Baron Philippe Rothschild Mouton-Cadet,  
Bordeaux, France . . . . . 15 / 22 / 62

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.