



## 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

### 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, WILD CA {18.5}

Sweet chili sauce and cajun remoulade

### MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

### 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

### 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 | CARLSBAD | CHEF FERNANDO GOMEZ | 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

QUERCETO, CHIANTI CLASSICO, ITALY...13 / 20 / 48

# 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

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

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

### 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 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}

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 served with fresh cole slaw and fries

### PRAWN LINGUINE {26.5}

Pan seared shrimp in a zesty marinara with fresh tomatoes

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

Cremeni mushrooms, asparagus, pesto cream and parmesan

### 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}

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 sautéed green beans

### \*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 an New York Strip with scalloped potatoes and sautéed green beans

# SIDES MADE TO SHARE {8 EACH}

### SCALLOPED POTATO

### FRENCH FRIES

### COLE SLAW

### SAUTÉED SPINACH

### SAUTÉED GREEN BEANS

### COCONUT GINGER RICE

### GOAT CHEESE GRITS

### MARBLE POTATOES

### CHIPOTLE DIRTY RICE

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}

## DESSERTS

### BREAD PUDDING {12}

### HOUSEMADE KEY LIME PIE {13}

### JAVA MUD PIE {12}

### CRÈME BRÛLÉE {12}



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

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 {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, Kahlua, 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, 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

**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, 182 IPA HIGH SPOT, 289 BLONDE HIGH SPOT, 152 AMBER ALE	{8.5}
	805 BLONDE ALE, PASO ROBLES PACIFICO MIND HAZE, HAZY IPA, PASO ROBLES CALI SQUEEZE BLOOD ORANGE HEF	{9}
	SEASONAL SELECTION	{9}
	HARD KOMBUCHA	{9.5}
	BOTTLED	
	STELLA ARTOIS / HEINEKEN SAMUEL ADAMS BOSTON LAGER / MODELO	{8.5}
	BUDWEISER / MICHELOB ULTRA / COORS LIGHT / BECK’S (NON-ALCOHOLIC)	{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, SODAS, 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

Chateau D'esclans, Whispering Angel,  
Provence ..... 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 Brut Rose ..... 88  
La Marca, Rose Prosecco, Italy ..... (187ml/split) 14.5  
Ruffino, Prosecco, Italy ..... 12 / 46  
Veuve Du Vernay, Brut, France ..... 10.5 / 48  
Nicolas Feuillate, Brut ..... 78  
Schramsberg, Blanc de Noir, Napa ..... 84  
Veuve Clicquot "Yellow Label", France ..... 150

## SAUVIGNON BLANC

Charles Krug, Napa ..... 13.5 / 20.5 / 52  
Oyster Bay, New Zealand ..... 12 / 18 / 46  
Bianchi Vineyards, Monterey ..... 13 / 19.5 / 50  
B&G Bordeaux Blanc, France ..... 12.5 / 18.5 / 48  
Rusack, Ballard Canyon,  
Santa Barbara, CA Estate Reserve ..... 15 / 22.5 / 58

## CHARDONNAY

Simonnet–Febvre, Chablis, France ..... 68  
Argyle, Willamette, WA. .... 13.5 / 20 / 50  
Joseph Drouhin, Macon Villages, France ..... 14 / 21 / 52  
William Hill, Napa ..... 12 / 18 / 46  
Edna Valley, San Luis Obispo ..... 12.5 / 18.5 / 48  
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  
The Landing Boathouse,  
Bay of Islands, New Zealand ..... 14.5 / 21.5 / 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, Estate ..... 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  
B&G, Chenin Blanc, Vouvray, France ..... 12.5 / 18.5 / 48

## PINOT NOIR

Château de la Créée, 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, California ..... 88  
Belle Glos, Balade, Santa Rita Hills ..... 18 / 27 / 64

## CABERNET

Avalon Cabernet, Napa Cellars, California .. 11.5 / 17 / 44  
Serial Cabernet, Paso Robles, John Anthony... 14 / 21 / 54  
Jordan Cabernet, Alexander Valley ..... 120

## RED VARIETALS

Querceto, Chianti Classico, Tuscany ..... 13 / 20 / 48  
Don Miguel, Malbec, Argentina ..... 12 / 18 / 46  
Mouton Cadet–Rothschild, Bordeaux ..... 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 ½ dozen from today's selection

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

Wasabi aioli, 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, WILD CA {18.5}

Sweet chili sauce and cajun remoulade

### MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

### 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

### 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

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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

QUERCETO, CHIANTI CLASSICO, ITALY...13 / 20 / 48

## 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

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

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

### 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

2 PIECES {18.5} 3 PIECES {24}

With 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 {21}

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

### FISH TACOS {22}

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

### CRAB BLTA {22}

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

### GRILLED SALMON 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 a zesty marinara with fresh tomatoes

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

Cremeni mushrooms, asparagus, pesto cream and parmesan

### 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 1¼LB {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 sautéed green beans

### \*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 an New York Strip with scalloped potatoes and sautéed green beans

## SIDES TO SHARE

{8 EACH}

### SCALLOPED POTATO

### FRENCH FRIES

### COLE SLAW

### SAUTÉED SPINACH

### SAUTÉED GREEN BEANS

### COCONUT GINGER RICE

### GOAT CHEESE GRITS

### MARBLE POTATOES

### CHIPOTLE DIRTY RICE

### RISOTTO {+2}

### GRILLED ASPARAGUS {+2}

## DESSERTS

### BREAD PUDDING {12}

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### JAVA MUD PIE {12}

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