



SHELLFISH

NEW ENGLAND CLAM CHOWDER
{CUP 12}

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

***OYSTERS ON THE HALF SHELL** {21}

½ dozen from today's selection

***PONZU SASHIMI SEA SCALLOPS** {22}

Wasabi aioli, wakame salad and pickled ginger

STEAMED SHELLFISH {23}

Clams, Mussels or a "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} {LOBSTER 25}

Housemade cocktail sauce and chive oil

APPETIZERS

SPICY CHARRED EDAMAME {11}

Togarashi and lemon juice

***AHI TUNA POKÉ** {19.5} 🍷

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

CRISPY CALAMARI, WILD CA {19.5}

Sweet chili sauce and cajun remoulade

BAKED CRAB & ARTICHOKE DIP {18} 🍷

Pepper jack and cream cheese blend, green chiles, pickled jalapeño topped with Romano cheese and served with tortilla chips

GREENS

ADD SALMON {13}
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 {29}

***MEDITERRANEAN AHI SALAD** {25}

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

WEDGE SALAD WITH BACON {15} 🍷🧀🥗

Blue cheese dressing, grape tomatoes, and red onion

CAESAR SALAD {13} 🍷🧀🥗

Romaine hearts, anchovies, fresh grated parmesan



The official must-have drink
of Catalina Island

WINTER 2024 | CATALINA ISLAND | CHEF: MANNY PEDROZA | FISH IS CUT ON PREMISES DAILY

SEASONAL SPECIAL

ITALY'S CIOPPINO {38.5}

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

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

TODAY'S FISH

AVAILABLE SIMPLY GRILLED
OR BLACKENED

🍷 SPICY

SAUTÉED SANDDABS, CA {28.5}

Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {29.5}

Crusted with toasted almonds and sautéed, served with scalloped potatoes and sautéed green beans

PAN SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

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, PACIFIC** {38} 🍷

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

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 CALAMARI STEAK {22}

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

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

GRILLED SALMON SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

GEMELLI PASTA W/SHRIMP & SCALLOPS {30}

Cremini 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

ALASKAN KING CRAB LEGS 1¼LB {MKT}

Steamed with melted butter and choice of two sides

OVEN BAKED LOBSTER TAIL {62}

Served with melted butter and choice of two sides

MEAT & POULTRY

***WAGYU CHEESEBURGER** {22}

Your choice of beef or veggie burger with 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** {44}

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

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

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

***BLUEWATER SURF AND TURF** {90}

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

SIDES TO SHARE

{8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLE SLAW

COCONUT GINGER RICE

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GRILLED ASPARAGUS {+2}

HOUSEMADE



DESSERTS

Save room for these delicious
handcrafted sweets

JAVA MUD PIE {12}

NY STYLE CHEESECAKE {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.



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GET \$20 IN GIFTS
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BLUEWATERGRILL.COM/REWARDS

SCAN TO
SIGN UP



HANDCRAFTED

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

'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 HEF / 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}

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.

BEVERAGES

KOPU DISTILLED / SPARKLING ESG WATER 700ML {9}

AQUA FINA BOTTLED WATER {1.5}

ICED TEA, LEMONADE, SODAS, HOT TEA, COFFEE {4.5}

HOT WATER {.50}

BUFFALO JUG

LOCAL
RECIPE

BUFFALO MILK LITER {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

Chateau D'esclans,
Whispering Angel, Provence15 / 22 / 58
Davis Bynum, Pinot Noir, Russian River14.5 / 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, Italy12 / 46
Veuve Du Vernay, Brut, France10.5 / 48
Nicolas Feuillate, Brut.....78
Veuve Clicquot "Yellow Label", France150

SAUVIGNON BLANC

Charles Krug, Napa13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
B&G Bordeaux Blanc, France12.5 / 18.5 / 48
Rusack, Ballard Canyon, CA..... 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
Rombauer, Carneros, Napa84
Trefethen, Oak Knoll, Napa..... 15 / 22.5 / 58
Mer Soleil, Santa Lucia,
Monterey County14.5 / 21.75 / 56
Chalk Hill, Sonoma.....13 / 19.5 / 50
The Landing Boathouse,
Bay of Islands, New Zealand 14.5 / 21.5 / 56
Rusack Reserve, Bien Nacido Vineyard, CA 17 / 25 / 80
Rusack Chardonnay,
Santa Catalina Island Vineyard140
Pahlmeyer, Napa.....160

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

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, Estate13 / 19.5 / 50
Marqués de Riscal Verdejo, Spain 12 / 18 / 46
Hermit Crab, Viognier–Marsanne,
Australia..... 14.5 / 21.5 / 55

PINOT NOIR

Château de la Créée, Burgundy.....78
Castle Rock, Monterey.....12 / 18 / 46
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, California88

CABERNET

Avalon Cabernet, Napa Cellars, California .. 11.5 / 17 / 44
Jordan Cabernet, Alexander Valley120

RED VARIETALS

Querceto, Chianti Classico, Tuscany13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Mouton Cadet–Rothschild, Bordeaux 15 / 22 / 62



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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