



# Ocean

CAUGHT LOCAL IN SEASON

- Served with grilled Romano potatoes & broccoli
- PACIFIC SWORDFISH** ..... 38
- NORWEGIAN SALMON** ..... 33
- LOBSTER TAIL** ..... 58
- 11oz Rock lobster tail, served with drawn butter and your choice of two sides

- BEER BATTERED FISH & CHIPS** ..... 24
- Beer battered Alaskan cod served with fries, coleslaw and tartar sauce

- JUMBO SHRIMP & CHIPS** ..... 23
- Hand breaded panko shrimp served with fries, coleslaw and cocktail sauce

- FRIED COMBO** ..... 28
- Beer battered Alaskan cod, panko shrimp and panko bay scallops served with fries, coleslaw, cocktail and tartar sauce

- SAN FRANCISCO CIOPPINO** ..... 36
- Marinara with wine, garlic and tomato with manila clams, scallops, shrimp, calamari and fish

# Handhelds

GOOD GRIP REQUIRED

- PRIME RIB SANDWICH** ..... 24
- Roberto's Favorite* – Swiss Cheese, tomato, Ortega chili, on sourdough bread with fries and Au Jus

- SWORDFISH SANDWICH** ..... 22
- Blackened, tomato, onion, lettuce, tartar sauce, served with fries

- PULLED BISON & PORK SANDWICH**..... 18½
- Slow cooked bison and pork shoulder with jicama slaw and BBQ sauce, served with fries

- FRIED CHICKEN SANDWICH** ..... 18½
- Buttermilk marinated chicken breast, lightly fried on a toasted bun, Swiss cheese, tomato slice, coleslaw with fries

- FISH OR SHRIMP TACOS** ..... 22
- Choice of grilled, blackened or fried, on corn tortillas with Jack cheese, shredded cabbage, pico de gallo, topped with avocado lime crema, with tortilla chips and tomatillo salsa

## Top Burger

Served with fries and your choice of preparation:

- TRADITIONAL** ..... 20
- The works with Cheddar, Jack or Swiss, lettuce, tomato, onion, mayo and a pickle
- IMPOSSIBLE** ..... 19½
- The works with Cheddar, Jack or Swiss, lettuce, tomato, onion, mayo and a pickle
- HICKORY** ..... 22
- Cheddar cheese, hickory sauce, applewood bacon and onion rings

# Starters

SMALL BITES TO SHARE OR START

- FIRECRACKER SHRIMP** ..... 17
- Our secret spicy sweet sauce

- SPINACH & ARTICHOKE DIP** ..... 16
- Spinach, artichoke hearts, sour cream, cream cheese, topped with Parmesan, served with bread

- FRIED ZUCCHINI** ..... 15
- Crispy fried zucchini with an Italian bread crumb coating, served with buttermilk ranch

- SPICY BUFFALO WINGS** ..... 16
- Crispy wings, served hot and spicy with ranch

- CALAMARI STRIPS** ..... 16
- Giant squid steaks cut in strips, hand breaded with panko breadcrumbs, served with cocktail and tartar sauce

- IRISH NACHOS** ..... 17
- Potato skins, cheddar cheese, chipotle sour cream, tomato, bacon and green onion

- PANKO ONION RINGS** ..... 13
- Hand breaded and fried golden brown, served with ranch dressing

- GRILLED ARTICHOKE** ..... 12
- Marinated in Italian dressing, with pesto aioli

- NEW ORLEANS CAJUN BBQ SHRIMP** .. 18
- Shrimp, cajun spice, green onion, tomato, worcestershire, lemon juice, butter and garlic bread

# Soup + Salad

PIPING HOT, CRISP & CHILLED OR BOTH

- SCALLOP & CLAM CHOWDER** ..... CUP 12
- Bay scallops and clams with potatoes, onions, cream and spices

- FRENCH ONION SOUP** ..... 12
- Baked sautéed onions in beef broth, topped with house made croûtons, and swiss cheese

- GARDEN SALAD** ..... 10
- Mixed greens, tomato, cucumber, with your choice of dressing

- CAESAR SALAD** ..... 12
- Romaine lettuce, house made croûtons and Romano cheese, with Caesar dressing
- Add chicken or firecracker shrimp +9½

- ASIAN CHICKEN SALAD** ..... 19
- Napa cabbage, edamame, almonds, wontons, shredded carrots, mandarins, candied ginger dressing

# Pastas

SLURP, CUT, TWIRL, OR SPOON

- CHICKEN FETTUCCINE ALFREDO** ..... 24
- Alfredo sauce, Romano cheese with mushrooms and broccoli

- LINGUINE WITH PESTO SHRIMP** ..... 26
- Pan roasted shrimp with grape tomatoes in a pesto sauce and wine reduction

# Entrees

WINE IS NOT A DRINK, BUT A CONDIMENT

- SURF & TURF** ..... 94
- Rock lobster tail and your choice of 14oz Ribeye steak or 12oz prime rib, served with your choice of two sides

- ST. LOUIS STYLE BBQ PORK RIBS** ..... ½ RACK 26 / FULL 38
- Oven roasted, dipped in BBQ sauce, finished on the char-broiler with fries and coleslaw

WHILE IT LASTS

## Prime Rib

Well trimmed, aged for flavor and cooked to perfection with horseradish and red wine herbed au jus  
Served with choice of two sides

**12oz** .. 38 | **20oz** .. 54

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**RIBEYE 14oz** ..... 40

Aged and hand cut daily seasoned with rock salt and fresh ground pepper

ADD SHRIMP

+10

- OR -

ADD LOBSTER

+55

## ♦ SIDES TO SHARE ♦

- Grilled Romano Potatoes 6
- Baked Potato with all the fixins' 6
- Fries 6
- Fresh Broccoli 6
- Fresh Cut Coleslaw 6

# Desserts

TO SHARE – BUT YOU DON'T HAVE TO

- NY Cheesecake** with raspberry sauce 12
- Chocolate Lava Cake** Molten chocolate center and vanilla ice cream 12

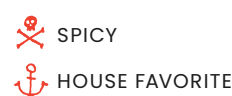
TO DRINK – A SWEET CONCOCTION

- Catalina Buffalo Milk** *The cocktail of Catalina*
- Vodka, Cream de Cacao, Creme de Banana, Coffee Liqueur, Ice Cream topped off with Whipped Cream and Nutmeg 14½



SPLIT PLATE CHARGE \$3.00 | 18% FOR PARTIES OF 8 OR MORE | WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY

CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. 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



# Cocktails

— LEGENDARY REFRESHMENT —

## Classic Cocktails

WE FEATURE THE CLASSICS  
MADE WITH PREMIUM QUALITY

x

- THE CLASSIC MARGARITA** ..... 14½  
Real del Valle 100% Agave Blanco Tequila, Lime juice, agave syrup and lime wedge with a salted rim  
• Make it a “Cadillac” +1
- WATERMELON REDBULL MARGARITA** ..... 14½  
*A classic cocktail from Coahuila* – Blanco Tequila, Triple Sec, sweet n sour, watermelon redbull, Tajin Rim and lime wedge
- AMERICAN MULE** ..... 14½  
*Served in a copper mug of course!* – Vodka, ginger beer with a splash of lime juice and lime wedge
- CUCUMBER COOLER** ..... 14½  
*Start your day off with an eye-opener* – Malibu Rum, Midori, Muddled Cucumber, sweet n sour, orange juice, sprite and cucumber ribbon
- EL GALLEON ICED TEA** ..... 15  
*You just got here, but have one of these and you are on your way!* – Vodka, Gin, Rum, sweet & sour with a splash of Coke and lemon wedge
- PALOMA** ..... 14½  
*The national cocktail of Mexico!* – Blanco Tequila, Squirt, lime juice, salted rim and a lime wedge
- LA CHANCLA** ..... 15  
*The deadliest weapon in the house* – Blanco Tequila, Vodka, White Rum, fresh sweet & sour, soda water and lemon wedge

## CATALINA Rum Company

*The history of rum is inseparably linked to islands and the sea and its legacy can be traced to British naval explorations, trade and piracy starting in 1640.*

*The official ration on navy ships since 1655!*



- PAIN KILLER** ..... 14½  
*A staple at the British Virgin Islands' Soggy Dollar Bar*  
Rum, pineapple juice, cream of coconut, orange juice, topped with nutmeg and pineapple slice
- MAI TAI** ..... 14½  
*The classic made famous by "Trader Vic" Bergeron*  
Rum and Myers Dark, Creme de Almond, juices, Funkin passion fruit purée and pineapple slice
- MOJITO** ..... 14½  
*The national cocktail of Cuba!* – Rum, mint, simple syrup, lime juice, lemon-lime soda, lime wedge
- HURRICANE** ..... 14½  
*Made famous in New Orleans – the original den of Pirates!*  
Rum, Gin, fruit juices, grenadine, a splash of Harveys Bristol Cream and orange slice
- BAHAMA MAMA** ..... 14½  
*Sip rum from the Bahamas!* – Spiced Rum, orange juice, piña colada, grenadine and orange slice
- BLUE HAWAII** ..... 14  
*Made famous in 1957 at Waikiki* – Coconut Rum, Blue Curaçao, pineapple juice and pineapple slice

## Umbrella Drinks

HANDCRAFTED, MADE WITH REAL DEL VALLE 100%  
AGAVE BLANCO TEQUILA, SERVED COLD

x

- FROZEN MARGARITA** ..... 15  
Traditional lime, mango or strawberry with Blanco Tequila, triple sec and lime wedge
- FROZEN PIÑA COLADA** ..... 15  
Rum, coconut cream, pineapple, dark rum floater and pineapple slice
- STRAWBERRY DAIQUIRI** ..... 15  
Rum, strawberry puree

## Martinis

x

- POMEGRANATE MARTINI**  
Pomegranate Vodka, sweet & sour, pomegranate juice
- COSMOPOLITAN**  
Vodka, cranberry juice, Cointreau, lime juice, lime wedge
- LEMON DROP**  
Citrus Vodka, Cointreau, sweet & sour and sugar rim
- COFFEE MARTINI**  
Vanilla vodka, coffee liquor, Kahlua, Baileys and chocolate drizzle

— 15½ —  
SERVED UP

## Draft Beer

- MODELO ESPECIAL** ..... 9½  
Mexico City, Mexico
- FIRESTONE 805 BLONDE** ..... 9½  
Paso Robles, California
- MIND HAZE IPA** ..... 9½  
Paso Robles, California
- CALI SQUEEZED HEFEWEIZEN** ..... 9½  
Paso Robles, California
- 182 HIGH SPOT IPA** ..... 9½  
Anaheim, California
- SIERRA NEVADA PALE ALE** ..... 9½  
Chico, California
- 32OZ BEER** ..... 18½  
• Make any beer of choice a “Michelada” +3

## Bottled Beer

- MANGO AND BLACK CHERRY WHITE CLAW** ..... 8
- STELLA ARTOIS PILSNER** ..... 7½
- BUDWEISER** ..... 7½
- PACIFICO CLARA** ..... 7½
- CORONA EXTRA** ..... 7½
- GUINNESS** ..... 7½
- MICHELOB ULTRA** ..... 7
- COORS LIGHT** ..... 7
- BUD LIGHT** ..... 7
- BECK'S** ..... 7  
Non-alcoholic / Bremen, Germany – 12oz bottle

## Sauvignon Blanc

- Coastal Vines, California NV ..... 10 / 38
- Oyster Bay, New Zealand ..... 12 / 46
- Charles Krug, Napa ..... 13½ / 52
- Rusack, Santa Ynez ..... 15 / 58

## Chardonnay

- Grand Cru, California NV ..... 10 / 38
- William Hill, Central Coast ..... 12 / 46
- Edna Valley, San Luis Obispo ..... 12½ / 48
- Chalk Hill, Sonoma ..... 13 / 50
- The Landing Boathouse, New Zealand .. 14½ / 56
- Rusack Reserve, Bien Nacido Vineyard, CA ... 80
- Rombauer, Carneros ..... 84
- Rusack, Santa Catalina Island, CA ..... 125

## White Varietals

- Maso Canali Pinot Grigio, Italy ..... 13½ / 52
- Kungfu Girl Riesling, Washington ..... 12 / 46
- Sables D' Azure Rose, France ..... 12 / 46
- Acrobat Pinot Gris, Oregon ..... 13½ / 52

## Pinot Noir

- Grand Cru, California NV ..... 10 / 38
- Castle Rock, Monterey ..... 11½ / 44
- Oyster Bay, New Zealand ..... 12 / 46
- Melville, Santa Barbara ..... 16½ / 64

## Red Blends + Varietals

- Don Miguel Malbec, Argentina ..... 12 / 46
- Rusack Syrah, Santa Ynez ..... 14 / 68
- Prisoner Wine Company "Unshackled", California ..... 62

## Merlot

- Grand Cru, California NV ..... 10 / 38
- Duckhorn Merlot, Napa Valley ..... 108

## Cabernet Sauvignon

- Grand Cru, California NV ..... 10 / 38
- Avalon, California ..... 11½ / 44
- Serial, Paso Robles John Anthony ..... 14 / 54
- Napa Cellars, Napa ..... 17½ / 66
- Jordan, Alexander Valley ..... 120

## Bubbly

- Veuve Du Vernay Brut, France ..... 10½ / 48
- Ruffino Prosecco, Italy NV ..... 12 / 46
- Schramsberg Blanc de Noir, Napa ..... 15 / 86
- Veuve Clicquot “Yellow Label”, France NV . 150