

CLASSIC COCKTAILS

BLOODY MARY	13
NEW AMSTERDAM VODKA / HOUSE BLEND BLOODY MIX	
MARGARITA House 13 Jumbo 19	
SAUZA BLUE TEQUILA / HOUSE LIME JUICE / GRAND MARNIER	
CAPTAIN'S MOJITO	13
CAPTAIN MORGAN RUM / CHOICE OF WHITE, PINEAPPLE, COCONUT OR GRAPEFRUIT	
TOP NOTCH LONG ISLAND	14
NEW AMSTERDAM GIN / NEW AMSTERDAM VODKA / CRUZAN RUM SAUZA BLUE TEQUILA / HOUSE LIME JUICE / COKE	
AMERICAN MULE	13
KELEL ONE VODKA / GINGER BEER / LIME	
LOCO LEMONADE	13
SMIRNOFF VODKA / HAZELNUT LIQUEUR / LEMONADE / FRESH LEMON & LIME / NUTMEG	

LOCAL DRAFT	ABV%	\$
KARL STRAUSS, LIGHT ALE	4.7%	8
MODERN TIMES / WHEAT ALE	5%	8
BARREL HARBOR / PILSNER	5.2%	8
CORONADO / ORANGE AVE WIT	5.2%	8
STONE / I.P.A	6.9%	8
ROUGH DRAFT / AMBER ALE	7.5%	8
SAN DIEGO 4 BEER SAMPLER		11
PICK FOUR OF OUR LOCAL DRAFTS		

HOUSE INFUSIONS 13

MISSION BEACH MARGARITA
SAUZA BLUE TEQUILA INFUSED WITH MANGO & SERRANO CHILIS / HOUSE LIME JUICE / ANCHO REYES / SPICY RIM
WIND & SEA
NEW AMSTERDAM VODKA INFUSED WITH PINEAPPLE / MUDDLED CUCUMBER / SPRITE / HOUSE LIME JUICE
LA JOLLA SHORES
CRUZAN RUM INFUSED WITH PAPAYA & RASPBERRIES / PINEAPPLE JUICE / HOUSE LIME JUICE / KRAKEN RUM FLOAT
CORONADO COOLER
CRUZAN RUM HOUSE INFUSED WITH PAPAYA AND RASPBERRY / GUAVA NECTAR / HOUSE LIME JUICE / MINT / SODA

FAVORITE LUNCH TIME WINES

<i>Le Rime / Pinot Grigio</i>	11
<i>Angeline / Sauvignon Blanc</i>	11
<i>Lafond / Chardonnay</i>	13
<i>Sonoma Cutrer / Chardonnay</i>	15
<i>Frisk / Prickly Reising</i>	11.5
<i>"A" by Acacia / Pinot Noir</i>	11.5
<i>Hess Allomi / Cabernet Sauvignon</i>	15
<i>Josh Cellars / Cabernet Sauvignon</i>	11.5
<i>Burgess / Merlot</i>	13.5
<i>Tiamo / Prosecco</i>	11

APPETIZERS

CEVICHE	16.5
CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO AND TORTILLA CHIPS	
MUSSELS ROCKEFELLER	17.5
MUSSELS, BACON, PERNOD CREAM SAUCE, WITH PARMESAN, BREAD CRUMBS AND SERVED WITH GRILLED GARLIC BREAD	
HEARTH CRAB CAKE	16.5
TWO OVEN ROASTED LUMP CRAB CAKES, TARRAGON AIOLI, FRISÉE AND TOMATOES	
CALAMARI	14.5
GOLDEN FRIED RINGS AND TENTACLES SERVED WITH MARINARA SAUCE	
COCONUT SHRIMP	17
CRISP, FRIED COCONUT SHRIMP IS SERVED WITH MANGO SALSA AND SWEET PLUM SAUCE	
BRUSSELS SPROUTS	13.5
DEEP FRIED BRUSSELS SPROUTS TOSSED IN PARMESAN CHEESE AND GARLIC BUTTER THEN DRIZZLED WITH BALSAMIC REDUCTION ADD BACON \$1	
CRAB BRUSCHETTA	16.5
CRAB WITH TOMATOES, GARLIC, OLIVE OIL AND LEMON ZEST ON FRESH MOZZARELLA AND TOASTED BAGUETTE WITH BALSAMIC DRIZZLE AND BASIL	
BYO MAC & CHEESE	13.5
ELBOW MACARONI, CREAM SAUCE, CHEDDAR CHEESE AND BREAD CRUMBS. ADD: BROCCOLI, BACON, CHICKEN, SHRIMP, GOAT CHEESE, BLEU CHEESE, OR SERRANOS FOR \$1 EACH	
SEARED AHI	16.5
FRESH SEARED SUSHI-GRADE AHI SERVED WITH SESAME-CHILI SAUCE, GREEN ONION AND SEAWEED SALAD	

FROM OUR OVEN

DOUGH MADE FRESH EVERY MORNING

SPINACH FLATBREAD	14
SPINACH, TOMATOES, MOZZARELLA AND RICOTTA CHEESES	
MUSHROOM & GOAT CHEESE FLATBREAD	15
ROASTED MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, SMOKED GOUDA AND HERBED GOAT CHEESE	
HAWAIIAN PIZZA	18
DUROC CANADIAN BACON, GRILLED CARAMELIZED PINEAPPLE, MOZZARELLA CHEESE AND DICED RED BELL PEPPERS	
PIZZA RUSTICA	18.5
GENOA SALAMI, PEPPERONI, SPICY ITALIAN SAUSAGE, MOZZARELLA, ROASTED TOMATOES, BASIL AND MARINARA	
BBQ CHICKEN PIZZA	18
GRILLED CHICKEN BREAST, SWEET & TANGY BBQ SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED ONION, AND CILANTRO	
VEGETARIAN PIZZA	17.5
SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS, BASIL, MOZZARELLA, AND PESTO	
MARGHERITA PIZZA	17.5
FRESH SLICED TOMATOES, OLIVE OIL, MARINARA, FRESH MOZZARELLA AND BASIL	
CHEESE PIZZA	16.5
ADD MUSHROOMS, ARTICHOKE, ONIONS, SAUSAGE, PEPPERONI, PINEAPPLE, CANADIAN BACON OR ANCHOVY \$1 EACH	

SOUPS AND SALADS

CLAM CHOWDER	CUP 8	BOWL 10
SOUP DU JOUR	CUP 8	BOWL 10

SOUP AND SALAD 16.5

A CHOICE OF EITHER OF OUR SOUPS AND A HALF SALAD OF MIXED GREENS, CAESAR, HOUSE

SOUP & GRILLED CHEESE COMBO 16.5

A CUP OF OUR SOUP DU JOUR SERVED WITH A RICOTTA AND WHITE CHEDDAR GRILLED CHEESE ON SOURDOUGH

MIXED GREENS SALAD 13.5

MIXED GREENS WITH GOAT CHEESE, CHILIED PECANS, DRIED CRANBERRIES, AND BALSAMIC VINAIGRETTE

CAESAR SALAD 11

ROMAINE LETTUCE TOSSED IN OUR CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS
ADD ANCHOVY \$1

SHRIMP COBB 20

GRILLED SHRIMP WITH FRESH AVOCADO, HARDBOILED EGG, TOMATO, BACON, AND BLEU CHEESE TOSSED IN A CHIPOTLE RANCH DRESSING

STEAK SALAD 21

GRILLED NEW YORK ON MIXED GREENS TOSSED IN OUR RED ONION VINAIGRETTE WITH TOASTED PINE NUTS, PICKLED RED ONION, BLEU CHEESE, AND GRILLED GARLIC BREAD

ADD SALMON, STEAK OR SHRIMP \$8

ADD CHICKEN \$6

ENTREES

FISH TACOS 18

TWO GRILLED MAHI-MAHI OR BEER-BATTERED FRIED COD TACOS WITH CABBAGE, AVOCADO, PICO DE GALLO, AND BELL PEPPER-YOGURT SAUCE, SERVED WITH FRENCH FRIES

SHRIMP TACOS 18.5

TWO BLACKENED SHRIMP TACOS WITH CABBAGE, AVOCADO, MANGO SALSA AND BELL PEPPER-YOGURT SAUCE ARE SERVED WITH FRENCH FRIES

AHI TACOS 19.5

TWO RAW SUSHI-GRADE AHI TACOS WITH SEAWEED SALAD, SWEET CHILI SAUCE, NAPA CABBAGE SLAW, AND AVOCADO, SERVED WITH FRENCH FRIES

FISH & CHIPS 19.5

BEER BATTERED ALASKAN COD WITH FRENCH FRIES, TARTAR SAUCE AND KALESRAW

SEAFOOD PAPPARDELLE 24.5

SEARED JUMBO SEA SCALLOPS, MUSSELS, SHRIMP, OVEN ROASTED MUSHROOMS, SPINACH AND SUNDRIED TOMATOES IN LOBSTER CREAM SAUCE

FISH & SHRIMP 21

BEER BATTERED ALASKAN COD AND SHRIMP WITH FRENCH FRIES, TARTAR SAUCE, COCKTAIL SAUCE, AND KALESRAW

PAN SEARED SALMON 24.5

PAN SEARED SALMON WITH MASHED POTATOES, ASPARAGUS AND LEMON PEPPER BEURRE BLANC

GRILLED STEAK 25

6 OZ NEW YORK WITH GRILLED GARLIC BREAD, SEASONAL VEGETABLES AND ROASTED RED POTATOES

SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES OR KALE SLAW
SUBSTITUTE YOUR SIDE FOR A HOUSE SALAD OR FRUIT \$1.50

MAHI MAHI SANDWICH 18.5

BLACKENED MAHI-MAHI WITH AVOCADO, LETTUCE, TOMATO, AND ONION ON CIABATTA

CHEESEBURGER 16.5

HALF POUND BEEF PATTY WITH WHITE CHEDDAR, LETTUCE, TOMATOES, ONIONS AND PICKLES ON AN AMISH BUN

STEAK SANDWICH 17.5

STEAK WITH ONIONS, MUSHROOMS, BELL PEPPERS, PEPPER JACK CHEESE, AND RÉMOULADE ON FRESH FRENCH ROLL

CUBAN 17.5

ROASTED PORK SHOULDER AND SMOKED HAM WITH MAYO, MUSTARD, PICKLES, AND SWISS CHEESE ON SOURDOUGH

CHICKEN SANDWICH 17

BRINED AND GRILLED CHICKEN BREAST WITH A PESTO AIOLI, OVEN DRIED TOMATOES, MOZZARELLA, BASIL AND SPINACH ON CIABATTA

SMOKED TUNA MELT 17.5

SMOKED ALBACORE TUNA WITH CHIPOTLE PEPPER, LEMON, MOZZARELLA CHEESE AND TOMATO ON SOURDOUGH BREAD

EDGEWATER DELI SANDWICH 16.5

SLICED HAM, TURKEY AND BACON WITH AVOCADO, TOMATOES, LETTUCE, ONION, RÉMOULADE AND MAYO ON TOASTED PRAIRIE BREAD

VEG-OUT SANDWICH 16

GRILLED MUSHROOMS AND SUMMER SQUASH, FRESH TOMATO, PESTO AOILI, AND ARUGULA ON TOASTED CIABATTA BREAD

CRAB CAKE SANDWICH 18.5

SEARED LUMP CRAB CAKE WITH THOUSAND ISLAND DRESSING, KALESRAW, TOMATOES AND RED ONION ON AN AMISH BUN

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE." - JULIA CHILD

EDGEWATER
GRILL