

BAR FAVORITES

FULL BAR LIST AVAILABLE

BLOODY MARY	13.5
NEW AMSTERDAM VODKA / HOUSE BLEND BLOODY MIX / EDIBLE GARNISH	
MARGARITA	House 13.5 Jumbo 19
SAUZA BLUE TEQUILA / HOUSE LIME JUICE / GRAND MARNIER FLOAT	
MISSION BEACH MARGARITA	13.5
SAUZA BLUE TEQUILA 100% BLUE AGAVE INFUSED WITH MANGO & SERRANO CHILIES / ANCHO REYES CHILE LIQUEUR / HOUSE LIME JUICE / SPICY RIM	
CAPTAIN'S MOJITO	13.5
CAPTAIN MORGAN RUM / MINT / HOUSE LIME JUICE / SODA	
TOP NOTCH LONG ISLAND	14
NEW AMSTERDAM GIN / NEW AMSTERDAM VODKA / CRUZAN RUM / SAUZA BLUE TEQUILA / HOUSE LIME JUICE / COKE	
MULE	13
KETEL ONE VODKA / GINGER BEER / LIME	
MIMOSA	12.5
ORIGINAL, BUBBLES AND OJ BLUSHING, BUBBLES AND GUAVA NECTAR	
WIND & SEA	13.5
NEW AMSTERDAM VODKA INFUSED WITH PINEAPPLE / MUDDLED CUCUMBER / SPRITE / HOUSE LIME JUICE	
LA JOLLA SHORES	13.5
CRUZAN RUM INFUSED WITH PAPAYA & RASPBERRIES / PINEAPPLE JUICE / HOUSE LIME JUICE / KRAKEN RUM FLOAT	

APPETIZERS

CEVICHE	17
CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO AND TORTILLA CHIPS	
CRAB CAKE	16.5
TWO LUMP CRAB CAKES, TARRAGON AIOLI, ARUGULA AND TOMATOES	
CALAMARI	15
GOLDEN FRIED RINGS AND TENTACLES SERVED WITH MARINARA 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	
HONEY GLAZED SHRIMP	17
HONEY-GLAZED BEER-BATTERED SHRIMP SPRINKLED WITH CANDIED PECANS	
LOBSTER & GOAT CHEESE CHILE RELLENO	15
SERVED IN CHIPOTLE SAUCE WITH COTIJA CHEESE AND BABY CILANTRO	
SHISHITO PEPPERS	12
CHARRED SHISHITO PEPPERS, COTIJA CHEESE, TAJIN, LIME WEDGES AND CRISP TORTILLA STRIPS	
SMOKED SALMON PLATTER	20
SMOKED SALMON, CITRUS INFUSED CREAM CHEESE, TOMATOES, CUCUMBERS, RED ONION, CRISPY CAPERS, AND BAGEL CHIPS.	

FROM OUR OVEN

OUR PIZZA DOUGH IS MADE FRESH EVERY MORNING

SPINACH FLATBREAD	14.5
SPINACH, TOMATOES, MOZZARELLA AND RICOTTA CHEESES	
MUSHROOM & GOAT CHEESE FLATBREAD	15.5
ROASTED MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, SMOKED GOUDA AND HERBED GOAT CHEESE	
MARGHERITA PIZZA	17.5
FRESH SLICED TOMATOES, OLIVE OIL, MARINARA, FRESH MOZZARELLA AND BASIL	
HAWAIIAN PIZZA	18.5
DUROC CANADIAN BACON, GRILLED PINEAPPLE, RED & GREEN BELL PEPPERS, AND MOZZARELLA CHEESE	
PIZZA RUSTICA	19
GENOA SALAMI, PEPPERONI, SPICY ITALIAN SAUSAGE, MOZZARELLA, ROASTED TOMATOES, BASIL AND MARINARA	
BBQ CHICKEN PIZZA	18.5
GRILLED CHICKEN BREAST, HOUSE-MADE ANCHO CHILE BBQ SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED ONION, AND CILANTRO	
VEGETARIAN PIZZA	18
SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS, MOZZARELLA, AND BASIL PESTO	
CHEESE PIZZA	16.5
ADD MUSHROOMS, ARTICHOKE, ONIONS, SAUSAGE, PEPPERONI, PINEAPPLE, CANADIAN BACON OR ANCHOVY \$1 EACH	

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

EDGEWATER
GRILL

SOUP AND SALADS

CLAM CHOWDER	CUP 8.25 BOWL 10.25
SOUP AND SALAD	16.5
SOUP AND A CHOICE OF A HALF SALAD OF MIXED GREENS, CAESAR, OR HOUSE	
MIXED GREENS SALAD	14
MIXED GREENS WITH GOAT CHEESE, CHILIED PECANS, DRIED CRANBERRIES, AND BALSAMIC VINAIGRETTE	
CAESAR SALAD	11.5
ROMAINE LETTUCE TOSSED IN OUR CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ADD ANCHOVY \$1 ADD CHICKEN \$6 ADD SHRIMP \$8	
SHRIMP COBB	20
GRILLED SHRIMP WITH FRESH AVOCADO, HARDBOILED EGG, TOMATO, BACON, AND BLEU CHEESE TOSSED IN OUR HOUSE-MADE GREEN GODDESS DRESSING	

COUNTRY STANDARD 15.75

TWO EGGS YOUR WAY, CHOICE OF HAM, PORK SAUSAGE, OR SMOKED BACON, WITH POTATOES AND ROSEMARY TOAST

OMELETS AND SCRAMBLES COME WITH POTATOES AND TOAST
EGG WHITES AVAILABLE UPON REQUEST**ABC OMELET 16.5**

AVOCADO, BACON, CHEDDAR CHEESE

CRAB OMELET 17.5

CRAB, JACK CHEESE, AND AVOCADO SALSA

VEGETARIAN OMELET 16

MUSHROOMS, GOAT CHEESE, ARUGULA, SPINACH, AND ONIONS

HEALTHY SCRAMBLE 15.5

EGG WHITES, SPINACH, BELL PEPPERS, TOMATOES

MIGUELITOS SCRAMBLE 16.5SEARED STEAK WITH MUSHROOMS, TOMATOES AND ONIONS,
TOPPED WITH CHEDDAR CHEESE AND CHIVES**CLASSIC BENEDICT 16.5**CANADIAN BACON AND OUR HOLLANDAISE ON A TOASTED
ENGLISH MUFFIN SERVED WITH POTATOES**CRAB CAKE BENEDICT 17.5**ROASTED LUMP CRAB CAKE, TOASTED ENGLISH MUFFIN,
AND HOLLANDAISE. SERVED WITH POTATOES**FRENCH TOAST 14**CINNAMON SUGAR BRIOCHE BREAD WITH LEMON CURD, WHIPPED
CREAM AND HOUSE-MADE HUCKLEBERRY SYRUP**PANCAKE STACK 10.5**THREE GOLDEN GRIDDLE CAKES. ADD BLUEBERRIES OR
CHOCOLATE CHIPS \$2**FRESH FRUIT PARFAIT 13.5**SEASONAL FRESH FRUIT, LOW FAT VANILLA YOGURT AND OUR
HOUSE-MADE GRANOLA**AVOCADO TOAST 13.5**HOUSEMADE AVOCADO SPREAD ON WHEAT TOAST WITH SERRANO
CHILE, ONION, TOMATOES, CHIFFONADE SPINACH AND TAJIN.
ADD TWO EGGS YOUR WAY \$2**CALIFORNIA BURRITO 17.5**WARM FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, BACON,
CHEDDAR CHEESE, POTATOES, AVOCADO, SOUR CREAM AND PICO
DE GALLO. SMOTHERED IN OUR PORK GREEN CHILE SAUCE, AND
OAXACA AND COTIJA CHEESE.**CHILIQUILLES VERDE 16.5**CRISP CORN TORTILLA CHIPS SMOTHERED IN OUR PORK GREEN
CHILE SAUCE, TOPPED WITH TWO EGGS YOUR WAY, OAXACA AND
COTIJA CHEESE, AND SOUR CREAM.**BELGIAN RICOTTA WAFFLE 15**GOLDEN WAFFLE WITH BANANAS, RICOTTA CHEESE, ALMOND
BUTTER AND HOUSE-MADE HUCKLEBERRY SYRUP**SANDWICHES AND ENTREES**ALL OF OUR SANDWICHES ARE SERVED WITH YOUR CHOICE OF
FRIES OR KALE SLAW
SUBSTITUTE YOUR SIDE FOR A HOUSE SALAD OR FRUIT \$1.50**CHEESEBURGER 16.75**HALF POUND BEEF PATTY WITH WHITE CHEDDAR, LETTUCE,
TOMATOES, ONIONS AND PICKLES ON AN AMISH BUN**CHICKEN SANDWICH 17**BRINED AND GRILLED CHICKEN BREAST WITH PESTO AIOLI,
OVEN ROASTED TOMATOES, MOZZARELLA, BASIL AND SPINACH
ON CIABATTA**EDGEWATER DELI SANDWICH 16.5**SLICED HAM, TURKEY, AND BACON, WITH AVOCADO,
TOMATOES, LETTUCE, RED ONION, REMOULADE AND MAYO ON
TOASTED SOURDOUGH BREAD**CUBAN 17.75**ROASTED PORK SHOULDER AND SMOKED HAM WITH MAYO,
MUSTARD, PICKLES, AND SWISS CHEESE ON SOURDOUGH**ITALIAN TORTA 17**PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, SPINACH AND
BASIL PESTO ON TORTA BREAD**AHI POKE BOWL 20**SASHAMI-GRADE RAW AHI TUNA OVER BROWN RICE IS
GARNISHED WITH CUCUMBER, JALAPEÑO, AVOCADO,
PINEAPPLE, TOASTED ALMONDS, SHREDDED NORI AND
PICKLED RED ONIONS**FISH & CHIPS 19.5**BEER BATTERED ALASKAN COD WITH FRENCH FRIES, TARTAR
SAUCE AND KALESRAW**SHRIMP TACOS 19**TWO BLACKENED SHRIMP TACOS WITH CABBAGE,
AVOCADO, MANGO SALSA AND BELL PEPPER-YOGURT
SAUCE ARE SERVED WITH FRENCH FRIES**FISH TACOS 18.5**TWO GRILLED MAHI MAHI TACOS WITH CABBAGE, AVOCADO,
PICO DE GALLO, AND BELL PEPPER-YOGURT SAUCE, SERVED
WITH FRENCH FRIES**SMOKED TUNA MELT 17.75**SMOKED ALBACORE TUNA WITH CHIPOTLE PEPPER,
LEMON, MOZZARELLA CHEESE, AND TOMATOES ON
SOURDOUGH BREAD**EDGEWATER
GRILL**