

CLASSIC COCKTAILS

BLOODY MARY 13.5

NEW AMSTERDAM VODKA / HOUSE BLEND BLOODY MIX

MARGARITA House 13.5 Jumbo 19

SAUZA BLUE TEQUILA / HOUSE LIME JUICE / GRAND MARNIER

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

HOUSE INFUSIONS 13.5

MISSION BEACH MARGARITA

SAUZA BLUE TEQUILA INFUSED WITH MANGO & SERRANO CHILIS /
HOUSE LIME JUICE / ANCHO REYES CHILE LIQUEUR / 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

Le Rime / Pinot Grigio 11.5

Angeline / Sauvignon Blanc 11.5

Lafond / Chardonnay 13

Sonoma Cutrer / Chardonnay 15

Dopff & Iron / Reisling 12

"A" by Acacia / Pinot Noir 13

Hess Allomi / Cabernet Sauvignon 15

Josh Cellars / Cabernet Sauvignon 11.5

Gainey / Merlot 13.5

Chandon / Brut 12

APPETIZERS

CEVICHE 17

CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO
AND TORTILLA CHIPS

HONEY GLAZED SHRIMP 17

HONEY-GLAZED BEER-BATTERED SHRIMP SPRINKLED WITH
CANDIED PECANS

SHISHITO PEPPERS 12

CHARRED SHISHITO PEPPERS, COTIJA CHEESE, TAJIN, LIME
WEDGES AND CRISP TORTILLA STRIPS

LOBSTER & GOAT CHEESE CHILE RELLENO 15

SERVED IN CHIPOTLE SAUCE WITH COTIJA CHEESE AND BABY
CILANTRO

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

SMOKED SALMON PLATTER 20

SMOKED SALMON, CITRUS INFUSED CREAM CHEESE,
TOMATOES, CUCUMBERS, RED ONION, CRISPY CAPERS, AND
BAGEL CHIPS.

FROM OUR OVEN

DOUGH 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

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 CHILI BBQ
SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED
ONION, AND CILANTRO

VEGETARIAN PIZZA 18

SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS,
MOZZARELLA, AND BASIL 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

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

ENTREES

FISH TACOS 18.5

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

SHRIMP TACOS 19

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

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

SEAFOOD PAPPARDELLE 28

SCALLOP, SHRIMP, SAUTÉED MUSHROOMS, SPINACH AND SUN-DRIED TOMATOES IN LOBSTER CREAM SAUCE

FISH & SHRIMP 22

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

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

CHEESEBURGER 16.75

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

CUBAN 17.75

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 17.75

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

EDGEWATER DELI SANDWICH 16.5

SLICED HAM, TURKEY, AND BACON, WITH AVOCADO, TOMATOES, LETTUCE, RED ONION, REMOULADE AND MAYO ON TOASTED SOURDOUGH BREAD

ITALIAN TORTA 17

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, SPINACH AND BASIL PESTO ON TORTA BREAD

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

**EDGEWATER
GRILL**