

Appetizers

Fresh Authentic Guacamole **\$7.95**
California avocados smashed with our blend of tomatoes, onions, cilantro, and lemon juice served with our fresh salsa and tortilla chips

Herb Garlic Fries **\$5.95**
Thick cut fries tossed with minced garlic and chopped herb blend

Blue Pearl Chicken Strips **\$8.95**
Breaded with our house seasonings and served with teriyaki, honey-dijon, and cool ranch dipping sauces

Crispy Calamari **\$8.95**
Breaded with house seasonings, served with sweet chili sauce and a spicy mustard

Dana Fiesta Nachos **\$7.95**
A large serving of our colored tortilla chips, mounds of jack and cheddar cheeses, and served with guacamole, salsa, and sour cream
With Chicken **\$8.95**
With Beef **\$9.95**

Family Platter **\$12.95**
Calamari strips, spicy buffalo wings, cheese quesadilla, and bay scallop-shrimp ceviche, served with sweet chili sauce and ranch

Mission Bay Buffalo Wings **\$7.95**
Seasoned buffalo wings served with celery, carrot sticks, and cool ranch dipping sauce. Available as spicy, bbq, teriyaki, and sweet chili

Mango Scallops and Shrimp Ceviche **\$9.95**
Bay scallops and shrimp marinated in lemon, mango, and lime juices, tossed with avocado and mango chunks, served with a homemade cocktail sauce

Soups & Salads

Crab and Avocado Salad **\$9.95**
Snow crab, ripe avocado, and diced roma tomato topped with rainbow micro greens and tossed in shallot vinaigrette

Caesar Salad **\$6.95**
Fresh chopped romaine lettuce tossed in Caesar dressing with shredded parmesan and topped with croutons
With Chicken **\$8.95**
With Shrimp **\$9.95**

Coconut Seabass Salad **\$14.95**
Coconut crusted seabass with cucumbers on baby greens tossed in a honey mustard dressing topped with pineapple, papaya, oranges, and strawberries

Cobb Salad **\$10.95**
California mixed greens topped with diced turkey, bacon, tomatoes, hard-boiled egg, and bleu cheese crumbles, served with your choice of dressing

Seafood Cobb Salad **\$13.95**
California mixed greens topped with bay scallops, shrimp, crab, tomatoes and hard-boiled egg, served with your choice of dressing

Fresh Fruit Salad **\$8.95**
Sliced honeydew melon, pineapple, cantaloupe, watermelon, grapes, and fresh strawberries. Served with granola and yogurt

BBQ Chicken Salad **\$9.95**
Baby greens tossed in ranch, with toasted pine nuts, black beans, avocado, cheddar cheese, cucumber and roma tomatoes

Vegetable Soup
Fresh vegetables in a tomato broth
Cup **\$2.95**
Bowl **\$3.95**

Soup du Jour
Made fresh every morning
Cup **\$2.95**
Bowl **\$3.95**

Blue Pearl Tortilla Soup **\$7.95**
Traditional tortilla soup with diced chicken breast, diced vegetables, and corn tortillas in a richly seasoned chicken broth, topped with sour cream, avocado, crispy tortilla strips and cheddar cheese blend

only available in full size

Sandwiches

Any sandwich can be prepared as a wrap and is served with thick-cut fries, fresh fruit, cole slaw, or a side Caesar salad

The Club **\$8.75**
Triangles of wheat toast layered with turkey, honey baked ham, hickory smoked bacon, American cheese, mayonnaise, lettuce, and tomato

Tuna Sandwich on Wheat **\$8.95**
Served with cheddar cheese, lettuce, tomato, and onion

California Chicken **\$8.50**
Charbroiled Chicken breast with avocado, tomato, alfalfa sprouts, and melted jack cheese on sourdough bread

Chipotle Chicken **\$8.50**
Sliced avocado, smoked bacon, grilled chicken breast, lettuce, tomato, onion and jack cheese on a ciabatta bun with chipotle mayonnaise

Blue Pearl Cheese Steak **\$8.95**
Sliced sirloin, layered with jack cheese and caramelized onions served on a French roll

Cabo Steak **\$9.25**
Cilantro lime marinated top sirloin grilled with onions, mushrooms, jack cheese and guacamole on a ciabatta roll

Blackened Mahi-Mahi **\$9.95**
Grilled mahi-mahi with melted jack cheese, lettuce, tomato, onion, and lemon aioli, served on sourdough

Santa Fe Chicken **\$8.50**
Charbroiled chicken breast with grilled Anaheim chili, jack cheese, tomato, lettuce, avocado and our chef's special sauce on a ciabatta roll

½ Sandwich, Soup and Sandwich Combos

Half and Half **\$6.50**
Half of a turkey, ham, or tuna sandwich and a cup of our daily soup or vegetable soup

Soup and Salad **\$6.50**
Choice of the Soup du Jour or vegetable soup and a fresh garden salad or a Caesar salad

Wraps

Thai Steak or Chicken **\$9.95**
Grilled marinated top sirloin or chicken breast with chopped cabbage, cilantro, onions, spicy barbeque sauce, in a sun dried tomato tortilla

Grilled Shrimp **\$9.95**
Charbroiled shrimp, bacon, red onions, avocado, and chopped romaine with a sweet chili sauce in a sun dried tomato tortilla

Southwest Chicken **\$7.95**
Marinated chicken breast with Monterey jack cheese, roasted red pepper, baby green and a Creole remolade sauce

Chicken Caesar **\$7.95**
Chopped romaine lettuce, grilled chicken breast, parmesan cheese, red onions, and Caesar dressing

Burgers or Chicken Sandwich

With tomato, lettuce, and onions

All Burgers are prepared to medium unless specified

Blue Pearl Burger **\$9.95**
Hand formed and house seasoned ground beef patty on a sesame bun with cheddar, jack, swiss, bleu, or American cheese

All Burgers Prepared Medium unless specified

Veggie Patty **\$8.95**

Add-ons **\$0.75 each**

Sautéed Mushrooms

Bacon

Jalapeños

Ortega Chiles

Guacamole

Extra cheese

Lunch Entrees

Add a garden salad to any entrée for \$2.95 or a cup of soup for \$1.95

Create Your Own Pasta \$8.95

Your choice of linguini, penne, fettuccine, or spaghetti with alfredo or marinara sauces

With Meatballs or Vegetables **\$9.95**

With Chicken **\$10.95**

With Shrimp **\$11.95**

Fish & Chips \$10.95

Battered with local Yellowtail Pale Ale and served with our remolade dipping sauce, on thick cut fries with cole slaw

Baja Chicken Tacos \$9.50

Three corn tortillas filled with chili braised chicken, cabbage, pico de gallo, cheese, salsa fresca, and guacamole, served with Sonora style beans and Spanish rice.

De Anza Quesadilla \$9.95

Grilled Chicken Breast, pico de gallo, jack and cheddar cheese, served with Sonora style beans, Spanish rice, guacamole, sour cream and salsa

With Beef **\$10.95**

With Shrimp **\$12.95**

Carne Asada Platter \$14.95

Marinated top sirloin in fresh herbs and garlic, grilled and served with Sonora style beans Spanish rice, guacamole, sour cream, salsa, and your choice of corn or flour tortillas

Chicken Madeira \$11.95

Chicken breast served with jack cheese on garlic mashed potatoes, with fresh steamed vegetables and a sweet mushroom Madeira sauce

Chipotle Glazed Salmon \$15.95

Atlantic salmon roasted and brushed with chipotle glaze on mashed red potatoes, with fresh vegetables and a mango salsa

Dockmaster's Surf & Turf \$24.95

10 oz grilled New York Steak with a port wine sauce, crispy shoestring onion, and three scampi style gulf prawns on garlic mashed potatoes and fresh seasonal vegetables

Jr. Mate's Menu

For Children 12 and under

All items are served with French fries or a fruit cup (except pasta dishes)

Chicken Ribbons	\$4.75	Grilled Cheese Sandwich	\$4.25
Mac & Cheese	\$4.25	Jr. Cheese Quesadilla	\$4.25
Jr. Cheeseburger	\$5.50	Jr. Pasta with marinara	\$4.75
Corn Dog	\$4.50	With Meatballs	\$5.00
Peanut-Butter and Jelly	\$3.25		

Mate's Beverages

Free refills on all sodas and iced teas

Apple, Pineapple, or Cranberry Juice	Small \$1.05
	Large \$1.60
Orange or Grapefruit Juice	Small \$1.75
	Large \$2.50
Milk or Chocolate Milk	Small \$0.95
	Large \$1.50

	<i>Split</i>	<i>Bottle</i>
<i>Sparkling Wine</i>		
<i>Freixnet Cordon Negro</i>	5.50	21.50
<i>Domaine Chandon Blanc de Noir</i>		36.50
<i>Moet Chandon White Star</i>		67.00

	<i>Glass</i>	<i>Bottle</i>
<i>Pinot Grigio</i>		
<i>Mezzacorona</i>	6.00	20.00

<i>Sauvignon Blanc</i>		
<i>Robert Modavi Woodbridge</i>	4.50	18.00
<i>Chateau St. Jean Fume Blanc</i>	5.50	24.00

<i>Chardonnay</i>		
<i>Robert Mondavi Woodbridge</i>	4.50	18.00
<i>Kendall Jackson "Jackson Estate Grown"</i>	6.00	25.00
<i>Chateau Soverain, Alexander Valley</i>		32.00

<i>White Zinfandel</i>		
<i>Robert Modavi Woodbridge</i>	4.50	18.00
<i>Beringer, California</i>	5.00	20.00

<i>Interesting Reds</i>		
<i>Kendall-Jackson Vintner's Reserve Pinot Noir</i>	6.75	28.00
<i>Sebastiani Pinot Noir, Russian River</i>		40.00
<i>Pepi Shiraz, California</i>	5.00	28.00

<i>Merlot</i>		
<i>Robert Mondavi Woodbridge</i>	4.50	18.00
<i>Ironstone, Sierra Foothills</i>		23.00
<i>Kendall-Jackson Vintner's Reserve</i>	6.75	28.00

Beverages

Free refills on iced tea, coffee, tea, and sodas only

Iced Tea		\$1.50
Chocolate Milk	Small \$0.95	Large \$1.50
Freshly Ground Coffee		\$1.50
Fresh squeezed Orange or Grapefruit Juice	Small \$1.95	Large \$2.75
Selection of Hot Teas		\$1.75
Hot Chocolate		\$1.75
Sierra Mist, Pepsi, Diet Pepsi, Lemonade, Mt. Dew, Orange Slice, Root Beer, Raspberry Iced tea		\$1.50

Beers

Imported Beer

\$4.50

Corona
Heineken
Guinness

Domestic Beer

\$3.50

Budweiser
Bud Light
Miller Genuine Draft
Miller Lite
Coors Light
O'Doul's (non-alcoholic)

Premium Beer

\$5.00

Sam Adams
Stone Pale Ale
Sierra Nevada

Sweet Endings

Chocolate Cheesecake Bar **\$5.95**

Double chocolate fudge, baked with chocolate cheesecake, finished with decadent chocolate mousse, and white and dark chocolate swirls

Homemade Brownie **\$5.00**

Perfect chocolate satisfaction chocolate brownie served with vanilla ice cream and hot fudge

Oreo Cheesecake **\$5.00**

Just the best kind there is cheesecake with Oreo chunks and whipped cream

Apple Tart a la Mode **\$5.95**

A combination of fresh apples, cinnamon, butter, and brown sugar baked with a buttery shortbread crust and topped with a scoop of vanilla ice cream

Basket of Chocolate Chip Cookies **\$5.00**

The Best Dessert Ever! A choice of a frosted glass of milk, or a scoop of vanilla, ice cream

Lemon Berry Mascarpone Cake **\$5.95**

Two layers of moist cream cake with cranberries, blueberries, and cinnamon streusel, Baked into each cake then filled with fruit and a lemon mascarpone cream

White Chocolate Macadamia Divine **\$5.50**

White Chocolate cheesecake filled with crunchy macadamia nuts with a graham cracker crust and topped with whipped cream

Vacation Drinks

The Blue Pearl offers a limited bar, a selection of great beers and a small collection of our favorite wines.

Blue Pearl **\$6.50**

Orange Flavored Cruzan Rum, Blue Curacao, Sierra Mist and a splash of grapefruit juice

Dana Mai Tai **\$6.00**

An exotic blend of rum and tropical fruit juices

Martini Surf **\$8.00**

Vodka, Coconut Rum and Banana Liqueur

Mission Beach Favorite **\$8.00**

Budweiser (or any other domestic) and a shot of tequila

Sunset Margarita **\$7.00**

Tequila, sweet and sour and a splash of cranberry juice

Tropical Pina Colada **\$7.00**

Pineapple and Coconut blended with Bacardi light and dark rums