


# PACIFIC SPECIALS

## SOUPS & STARTERS

**BUFFALO CHICKEN SOUP**  
CUP -- 6.50 | BOWL -- 9.5

 **GARLIC HERB  
GRILLED OYSTERS -- 14**  
Garlic herb butter & parmesan.  
Served with grilled baguette.

 **HALF A DOZEN WINGS -- 10**  
BBQ, Char-BBQ, Buffalo, Char-  
Buffalo, Naked or Char-Naked  
Served with Ranch or  
Bleu Cheese

## DESSERT

**PEACH COBBLER 6**  
**KEY LIME PIE 6**

## OYSTERS\*

**EAST POINTS 1.90**  
*(Delaware Bay)*  
Mild flavor, lite salt content

**HAMMERHEAD 3.00**  
*(Massachusetts)*  
Plump meats, very briny,

**RASPBERRY POINT 3.80**  
*(P.E.I. Canada)*  
Wonderful salty taste clean finish


**SAVAGRE BLONDE 2.80**  
*(P.E.I. Canada)*  
Full meats, sharp brine, sweet finish

**BEAU SOLIEL 2.90**  
*(P.E.I. Canada)*  
Sweet clean refined finish

**ROUNDAABOUT**  
**2 OF EACH OYSTER 27**

## CHEF'S SPECIALS

**CHICKEN AND  
ORZO PASTA TOSS 18**  
Chopped chicken over orzo with sundried  
tomato, artichoke hearts, spinach and  
olives in a tomato ragout. Topped with  
Romano cheese and grilled bread


 **SOUTH PACIFIC MAHI  
SANDWICH 19**  
Crispy Mahi on grilled ciabatta with  
sweet and spicy chin-su chili slaw. Topped  
with yellow curry aioli and served with  
potato chips and a pickle


**NEPTUNE'S PASTA 28**  
Jumbo shrimp, mussels, calamari, baby  
clams, tomato, herb butter, Parmesan and  
a touch of crushed red pepper and white  
wine. Tossed Mafaldiine pasta with grilled  
bread

## FEATURE DRINKS


**RED SANGRIA -- 9**


## ENTREES

 **AHI TUNA POKE BOWL\* 19**  
Soy marinated raw Ahi tuna with  
rice, seaweed salad, & crispy wontons

 **HADDOCK AND ANDOUILLE  
19**  
Crispy Islandic Haddock and house  
made grilled andouille sausage served  
with tartar sauce. Served with deviled  
egg potato salsa and sauteed green  
beans

**BEER BATTERED WALLEYE  
24**  
Serve with baby cakes and slaw

 **SHRIMP SALAD 18**  
Arugula, Baby kale with Beets, slic-  
ered carrots, red cabbage red onions  
and blue cheese tossed in a lemon vine-  
garette. Topped with steam shrimp  
and toasted almonds

 **SEARED SCALLOPS 29**  
Over sweet potato puree with sauteed  
veggies and brown rice with quinoa.

## FEATURE ON TAP

**KINKAIDER LOCAL**  
**SNOWBEAST WINTER ALE-- 8.00**  
Creamy winter ale with cinnamon and vanilla

## FEATURE BOTTLE / CANS

**OLIPHANT BREWING 16oz CANS**  
**HONEES HONEES -- 7**  
Peanut Buter & Honey Golden ale

**LUPULIN BREWING 16oz CANS**  
**CAMPFIRE MUNCHIES IMPERIAL S'MORES STOUT -- 9**  
Chocolate, Graham Cracker, Marshmallow, Vanilla


**DREKKER BREWING COMPANY 16oz CANS**  
**FLUFF STUFF MANGO -- 9**  
Stuffed with tasty mango, sweet and fluffy marshmallow for the perfect combo

**CODE BEER COMPANY 16oz CANS**  
**BERRY LEMON SOUR -- 7**  
Sour ale with blueberry and lemon. Bright and tart with a bit of zip to make it super refreshing

## MOCKTAILS

- ◆ Jalapeno Pineapple Twist -- 7
- ◆ Sour Strawberry Lemonade -- 7

\* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

 Dish can be made Gluten Free