

PACIFIC SPECIALS

STARTERS



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

CHOCOLATE BROWNIE 6

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

FEATURE ON TAP

KINKAIDER **LOCAL**

SNOWBEAST WINTER ALE-- 8.00

Creamy winter ale with cinnamon and vanilla

FEATURE BOTTLE / CANS

LUPLIN BREWING COMPANY 16oz CANS

DOUBLE STUFFED SANDWICH COOKIIE IMPERIAL STOUT-- 8

HALF BROTHERS BREWING COMPANY 16oz CANS

PINEAPPLE UPSIDE DOWN SOUR ALE -- 8

Sour ale with Pineapple, cherry, and vanilla

ODELL BREWING COMPANY 12oz CANS

MYRCENARY DOUBLE IPA -- 6.5

BIG SKY BREWING 12oz CANS

MOOSE DROOL -- 6

Light on the palate. Rich mahogany color. Subtle coffee and cocoa notes balanced with a pleasant bitterness

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

PINK MOON 3.00

(P.E.I. Canada)

Creamy meats, perfect balance of salt and mineral finish.

KATAMA BAY 2.90

(Massachusetts)

Intense brine, sweet creamy finish

HONEYMOON 3.50

(New Brunswick)

Deep cups, medium salinity, bright and clean finish

CUPID'S CHOICE 2.90

(Maine)

Deep cup, plump meat, briny

ROUNDOABOUT

2 OF EACH OYSTER 28

FEATURE DRINKS

RED SANGRIA -- 9

RUM PUNCH --7

MOCKTAILS

◆ Jalapeno Pineapple Twist -- 7

◆ Sour Strawberry Lemonade -- 7

CHEF'S SPECIALS

CRISPY CAJUN BASA 17

With cakes, slaw and Cajun remoulade

BACON WRAPPED SHRIMP AND GRITS 26

Creamy stone ground yellow grits in a Cajun cream sauce with bacon wrapped shrimp.

CHICKEN MARSALA 16

Chicken with Marsala wine sauce and mushrooms. With mashed potatoes and green beans.

ENTREES

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

SMOTHERED MAHI MAHI 27

Topped with lobster sauce and finished off with deep sea crab meat. Served with steamed rice & veggies.

CAJUN MEATLOAF 15

Served on jalapeno Texas toast with garlic mashed potatoes, crawfish gravy & crispy green beans.

CRAWFISH PO BOY 14

Topped with Cajun remoulade. Served with baby cakes & coleslaw.

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



Dish can be made Gluten Free