




PACIFIC SPECIALS

STARTERS

 **MUSSELS PORTUGESE -- 14**
Fresh P.E.I. Mussels steamed in a white wine broth with andouille sausage, red peppers, cilantro, and tomatoes. Served with grilled baguette

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

 **SOFT SHELL CRAB**
1 crab -7 | 2 crabs-13 | 3 crabs-18
Served with Cajun remoulade.

OYSTER WEDNESDAY
TWELVE PEEL & EAT SHRIMP \$6
Dine-in only

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

DESSERT

 **PEACH COBBLER 6**
KEY LIME PIE 6
CHOCOLATE BROWNIE 6

FEATURE ON TAP
KONA BIG WAVE GOLDEN ALE -- 6

FEATURE BOTTLE / CANS
ABITA BREWING
ANDYGATOR -- 6

LUPLIN BREWING COMPANY 16oz CANS
DOUBLE STUFFED SANDWICH COOKIIE IMPERIAL STOUT-- 8
FASHION MULLET EAST WEST IPA -- 8

HALF BROTHERS BREWING COMPANY 16oz CANS
SIMPLE STOUT -- 8

ODELL BREWING COMPANY 12oz CANS
MYRCENARY DOUBLE IPA -- 6.5

OYSTERS*

EAST POINTS 1.50
(Delaware Bay)
Mild flavor, lite salt content

BARNSTABLE 2.90
(Massachusetts)
Deep cups, briny and sweet

MOONDANCERS 3.00
(Maine)
Salty, slight brine, sweet finish

HONEYMOON 2.90
(New Brunswick)
Medium salinity, bright, clean finish

DAMARISCOTTA 3.40
(Maine)
Salty, full bodied, clean finish

ROUNDAABOUT
2 OF EACH OYSTER 28
PEAR GINGER MIGNONETTE

FEATURE DRINKS

RED SANGRIA -- 9
STRAWBERRY MARGARITA -- 7


MOCKTAILS

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


CHEF'S SPECIALS

CAJUN MEATLOAF 18
Served over jalapeno cornbread style Texas toast with garlic mashed potatoes, red pepper crawfish gravy & crispy green beans

LOBSTER STUFFED SHRIMP 28
Extra-Jumbo shrimp stuffed and cooked to perfection, topped with lobster sauce and served with veggies and white rice.


 **LEMON CAPER TROUT 22**
Seared trout finished with lemon caper sauce, served with roasted Yukon gold potatoes and side of broccoli


ENTREES

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


BEER BATTERED WALLEYE 25
Served with baby cakes, slaw and tartar

SHRIMP PESTO PASTA 25
Tender shrimp sauteed with artichoke hearts, garlic, basil, and creamy pesto. All tossed with Mafaldine pasta, topped with parmesan, and served with baguette bread

 **JUMBO SCALLOPS 32**
Seared and served with grilled asparagus, and brown rice with quinoa.

 **MISO GINGER SWORDFISH 24**
Grilled and served with brown rice with quinoa and grilled asparagus

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

 Dish can be made Gluten Free