

PACIFIC SPECIALS

SOUP & STARTERS

CRAWFISH & VEGGIE GUMBO
CUP -- 6 | BOWL -- 9



HALF A DOZEN WINGS -- 10

BBQ, Char-BBQ, Buffalo,
Char-Buttalo, Naked or Char-Naked
Served with Ranch or Bleu Cheese



PORTUGUESE MUSSELS -- 14

Fresh P.E.I. Mussels steamed w/
white wine, butter, garlic, onion and
andouille sausage. Topped w/
tomatoes & cilantro and served with
baguette

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

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 1.90

(Delaware Bay)

Mild flavor, lite salt content

BLUEHILL BLONDE 2.90

(Maine)

Briny creamy sweet finish

DAMARIOSOCTTA 3.00

(Maine)

Salty light bodied clean finish

BEAU SOLEIL 2.90

(New Brunswick)

Mildly briny, clean refined finish

WELLFLEET 3.40

(Massachusetts)

Plump, tender, and sweet

ROUNDAABOUT

2 OF EACH OYSTER 28

PEAR GINGER MIGNONETTE

FEATURE DRINKS

RED SANGRIA -- 9

SPIKED HI-C -- 7

MOCKTAILS

◆ **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 24**

Served with baby cakes, slaw,
and tartar



SHRIMP SALAD 17

Spring mix tossed with tomato,
onion Monterey jack cheese, and
lemon vinaigrette. Topped with
steamed shrimp and black bean
and corn pico de gallo.



JUMBO SCALLOPS 32

Seared and served with
grilled asparagus, and
brown rice with quinoa.

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



Dish can be made Gluten Free