



PACIFIC SPECIALS

STARTERS

CRAB CARNIVAL 12

Served with baguette bread

 **HALF A DOZEN WINGS -- 12**
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

 **CHICKEN SATAY 9**
Served with peanut sauce

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

DESSERT

PEACH COBBLER 6

KEY LIME PIE 6

CHOCOLATE BROWNIE 6

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

BEAU SOLEIL 2.90

(New Brunswick)

Mild brine, clean refined finish

BAD BOYS 3.00

(Nova Scotia)

Firm meats, high salinity

ISLAND PEARL 3.80

(P.E.I. Canada)

Clean, sweet, briny, hint of salt

BLACK POINT 3.10

(Nova Scotia)

Faintly sweet, salty, cucumber finish

ROUNDAABOUT 2 OF EACH OYSTER 28

CHEF'S SPECIALS

SOFT SHELL CRAB PO' BOY 18

A crispy culinary delicacy served
with shucks chips and slaw


HALIBUT NOLA STYLE 27


Halibut medallions lightly
blackened, topped with sauteed
shrimp and creole cream sauce.
Served with sauteed veg and red
beans and rice


SHRIMP CREOLE 22


Classic piquant New Orleans dish,
tender shrimp, sauteed in the "holy
trinity" (onion, celery and bell
pepper) finished with creole tomato
sauce. Served over steamed rice with
grilled baguette bread


ENTREES

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

 **SEARED SCALLOPS 34**
Pan seared in garlic butter with Greek
olives, tomatoes and feta. Served with
brown rice and quinoa, and grilled
asparagus.

 **SHRIMP SALAD 19**
Mixed greens, cabbage, carrots, red
pepper and mango. Tossed in green
curry lemongrass vinaigrette and
topped with toasted almonds

 **MIXED GRILL 21**
Crispy Catfish and a grilled shrimp
skewer served with crab hash, slaw,
Cajun remoulade and cocktail sauce

 **SWORDFISH SANDWICH 18**
On toasted Ciabatta with lettuce &
remoulade. Served with potato chips
and a pickle

FEATURE DRINKS

SPIKED HI-C---7

STRAWBERRY MARGARITA---7

WHITE SANGRIA---9

FEATURE ON TAP

NEBRASKA BREWING -- NUT BROWN ALE -- 7

FEATURE BOTTLE/CANS

ABITA BREWING

ANDYGATOR Helles Doppelbock-- 4

LUPLIN BREWING COMPANY 16oz CANS

DOUBLE STUFFED SANDWICH COOIIIE 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

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

 Dish can be made Gluten Free