

# PACIFIC SPECIALS

## STARTERS

**CREAMY MUSHROOM**  
w/ Crawfish and Rice  
CUP -- 6 | BOWL -- 9



**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

## OYSTERS\*

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

**BAD BOY 2.90**  
(Nova Scotia)  
Plump, briny, slightly sweet

**VILLAGE BAY 3.00**  
(P.E.I. Canada)  
Salty, hint of hazelnut, creamy finish

**MAMMA MIA 3.80**  
(Maine)  
Clean with classic brine flavor

**BIRCH POINT 3.10**  
(New Brunswick)  
Briny with a crisp, clean 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

## 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

**OYSTERFEST 2025**  
**TOMORROW &**  
**THURSDAY**

## ENTREES

**AHI TUNA POKE BOWL\* 19**

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

**SHRIMP SALAD 19**  
Mixed greens, green beans, red  
potatoes, tomatoes, onion and  
feta. Tossed in creamy artichoke  
dressing and topped with  
toasted almonds and cocktail  
shrimp.

**BEER BATTERED  
WALLEYE 25**

Served with slaw, baby cakes,  
and tartar

## DESSERT

**CHERRY COBBLER 6**

**KEY LIME PIE 6**

## FEATURE DRINKS

**STRAWBERRY MARGARITA---7**  
**SPIKED HI-C - 7**  
**SANGRIA--9**

## FEATURE ON TAP

**NEBRASKA BREWING -- NUT BROWN ALE -- 7**

**LUPLIN BREWING COMPANY 16oz CANS**

DOUBLE STUFFED SANDWICH COOKIIE IMPERIAL STOUT-- 8

FASHION MULLET EAST WEST IPA -- 8

**ESTRELLA DAMM 12oz BOTTLES -- MEDITERRANEAN LAGER -- 6**

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

**SAYWER BREWING 16oz CANS ---- PHASE II HAZY IPA -- 8**

**CODE BREWING 16oz CANS --- BERRY LEMON SOUR -- 7**

**MOOSE DROOL 12oz CANS --- BROWN ALE - 6**

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



Dish can be made Gluten Free