

# PACIFIC SPECIALS

## STARTERS

**CREAM OF MUSHROOM SOUP**  
Cup -- 6 | Bowl 9



**BBQ OYSTERS 14**

Topped with red Chile & muenster cheese.  
Served with grilled baguette.



**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

## OYSTERS\*

**EAST POINT 1.90**

*(Delaware Bay)*

Mild flavor, lite salt content

**BLACK MAGIC 2.90**

*(P.E.I. Canada)*

Meaty, mild salinity, vegetal finish

**VILLAGE BAY 3.00**

*(P.E.I. Canada)*

Salty, hint of hazelnut, creamy finish

**SASSY 3.80**

*(P.E.I. Canada)*

Sweet brine, balanced saltiness

**BIRCH POINT 3.10**

*(Maine)*

Firm meat, clean crisp finish

**ROUNDAABOUT**

**2 OF EACH OYSTER 28**

## CHEF'S SPECIALS



**BLACKENED REDFISH 21**

Classic N'awlins fare, ours comes with  
collard greens made with house  
smoked Tasso ham and red beans and  
rice



**ANCHO SHRIMP  
TACO SALAD**

**19**

Fresh greens with black bean salsa  
tossed with Baja Ranch dressing  
topped with Ancho ship and avocado.  
Served in a crispy taco bowl

**THE GRUEBEN 18**

Griddled marble rye with Swiss,  
sauerkraut, Russian dressing and  
crispy grouper. With chips and a  
pickle

## DESSERT

**CHERRY COBBLER 6**

Topped with Vanilla Ice Cream

**KEY LIME PIE 6**

**CHOCOLATE BROWNIE 6**

Topped with Vanilla Ice Cream and  
Chocolate sauce

## FEATURE DRINKS

**STRAWBERRY MARGARITA--7**

**SANGRIA--9**

## ENTREES



**AHI TUNA POKE BOWL\* 19**

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



**HALIBUT PO BOY**

**18**

Served with baby cakes and slaw



**HADDOCK DINNER**

**19**

Seared and drenched in Creole butter.  
Served with house rice and veggies



**SHRIMP AND  
ANDOUILLE PLATE 22**

A Creole dusted grilled shrimp skewer  
and house made andouille sausage  
served with cocktail sauce, deviled egg  
potato salad and sauteed green beans

**GOLDEN TILEFISH  
SANDWICH 19**

A fresh sesame seared filet on ciabatta  
bread with sweet sesame napa slaw  
and red pepper aioli. Served with  
house made potato chips and a pickle.

## FEATURE ON TAP

NEBRASKA BREWING -- NUT BROWN ALE -- 7

## FEATURE CANS AND BOTTLES

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

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

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

BIG SKY BREWING 12oz CANS --- MOOSE DROOL BROWN ALE - 6

DREKKER BREWING -- SAVED BY THE BOUYANCE OF CITRUS MEXICAN LAGER -- 7

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



Dish can be made Gluten Free