

# 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-Bufferlo,  
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

**CRABBY MONDAY**

**\$5.00 OFF CRAB LEGS!**

## DESSERT

**STRAWBERRY COBBLER 6**  
Topped with Vanilla Ice Cream

**KEY LIME PIE 6**

**CHOCOLATE BROWNIE 6**

Topped with Vanilla Ice Cream and Chocolate sauce

## OYSTERS\*

**EAST POINT 1.90**

(Delaware Bay)

Mild flavor, lite salt content

**WELLFLEET 2.90**

(Massachusetts)

Plump and tender, sweet finish

**VILLAGE BAY 3.00**

(P.E.I. Canada)

Mild salinity, hint of hazelnut

**SASSY 3.80**

(P.E.I. Canada)

Mild brine, crisp sweet finish

**BEAU SOLIEL 3.10**

(New Brunswick)

Mild brine, clean refined finish

**ROUNDAABOUT**

**2 OF EACH OYSTER 28**

**GREEN APPLE MIGNONETTE**

## 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

## ENTREES



**AHI TUNA POKE BOWL\* 19**

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



**BLUE FIN TUNA 25**

Seared and served with white rice,  
veggies, soy sauce & wasabi



**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.



**ARCTIC CHAR 19**

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

## FEATURE DRINKS

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

## 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