

# PACIFIC SPECIALS

## STARTERS

**TOMATO BASIL SOUP**  
CUP -- 6 | BOWL -- 9

**JUMBO SHRIMP  
COCKTAIL --- 13**

*1/2lb served with cocktail sauce*

**MUSSELS PORTUGUESE STYLE-  
--13**  
*Served grilled bread*

**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*

**VALLEY PEARL 2.90**  
*(P.E.I. Canada)*  
*Firm meat, clean sweet finish*

**BLACK MAGIC 3.00**  
*(P.E.I. Canada)*  
*Full meats, vegetal finish*

**GLACIER BAY 3.80**  
*(New Brunswick)*  
*Medium brine, mild sweet finish*

**BEAU SOLIEL 3.10**  
*(New Brunswick)*  
*Mildly briny, clean refined finish*

**ROUNDAABOUT**  
**2 OF EACH OYSTER 28**  
**GREEN APPLE MIGNONETTE**

## JUNE CHEF'S SPECIALS

**SEAFOOD ENCHILADAS 25**  
*Lobster, shrimp and fish tucked into two enchiladas. Smothered in smoked poblano cream. Topped with corn & black bean salsa and sour cream. Served with dirty rice & crunchy baja slaw (a coastal flavor bomb).*

**CRAB STUFFED FLOUNDER 23**  
*Tender flounder wrapped around rich crab stuffing. Cooked to perfection and finished with silky hollandaise. Paired with asparagus & white rice.*

**SHRIMP COBB SALAD 19**  
*Juicy shrimp on crisp greens with bacon, egg, tomato, avocado, red onion & crumbled bleu cheese. Tossed in bleu cheese dressing.*

## DESSERT


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


**KEY LIME PIE 6**

## FEATURE DRINKS

**STRAWBERRY MARGARITA---7**  
**TRANSFUSION -- 8**  
**SANGRIA -- 9**

## ENTREES

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

 **BLACK & BLUE SALMON**  
**26**  
*Blackened salmon topped with blue cheese and shallots, served over steamed rice with grilled asparagus*

**SHRIMP & MUSSELS  
BUCATINI 22**  
*Tossed in a dill caper cream with artichoke hearts, onion, roasted red peppers & parmesan.*

**BEER BATTERED**

**WALLEYE 24**  
*Served with baby cakes and slaw*

## FEATURE ON TAP

**SITE ONE -- OYSTER STOUT -- 6 LOCAL**  
**KINKAIDER -- DRAGON JUICE IPA -- 7.5 LOCAL**

## FEATURE CANS AND BOTTLES

**GOLDEN ROAD BREWING 16oz CANS---MANGO CART WHEAT ALE-- 7**

**GOLDEN ROAD BREWING 12oz BOTTLES--BELGIN WHITE-- 6**

**OLIPHANT BREWING 16oz CANS -- HONEES HONEES PB AND HONEY GOLDEN ALE - 7**

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

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

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

**SHOCK TOP BREWING CO.-- BELGIN WHITE-- 6**

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



Dish can be made Gluten Free