

PACIFIC SPECIALS

STARTERS



JUMBO SHRIMP COCKTAIL --- 13

1/2lb served with cocktail sauce



SOFT SHELL CRAB

1 crab -7 | 2 crabs-13 | 3 crabs-18

Served with Cajun remoulade



HALF A DOZEN WINGS -- 12

BBQ, Char-BBQ, Buffalo, Char-Bufferalo, Naked or Char-Naked Served with Ranch

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

STRAWBERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6



CHOCOLATE BROWNIE 6

Topped with vanilla ice cream

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, lite salt content

WOOD COVE 2.90

(P.E.I. Canada)

Creamy, salt & mineral finish

SASSY 3.00

(P.E.I. Canada)

Sweet brine, balanced salinity

SUNBERRY POINT 3.80

(P.E.I. Canada)

Fat meat bursting with brine

BEAU SOLEIL 3.10

(New Brunswick)

Mild brine 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.

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

ARGENTINE RED SHRIMP 24

Sauteed in lemon basil butter with cream. Served with roasted red pepper orzo, asiago & grilled bread..



SEARED MONKFISH 24

Served with house rice & veggies.

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