

PACIFIC SPECIALS

STARTERS



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
or Bleu Cheese

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

DESSERT

STRAWBERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6



CHOCOLATE BROWNIE 6

Topped with vanilla ice cream

OYSTERS*

EAST POINT 1.50

(Delaware Bay)

Mild flavor, lite salt content

HAMMERHEAD 2.90

(Massachusetts)

Rich briny flavor, sweet finish

ROCKY SHORE 3.00

(P.E.I. Canada)

Deep cup bursting with salty liquor

VILLAGE BAY 3.80

(P.E.I. Canada)

Salty, hint of hazelnut, creamy finish

NORTH SHORE GOLD 3.10

(P.E.I. Canada)

Slaty with a sweet finish

ROUNDAABOUT 2 OF EACH OYSTER 28

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

TRANSFUSION -- 8

SANGRIA -- 9

ENTREES



AHI TUNA POKE BOWL*

19

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



CRAWFISH POBOY 18

Crisp crawfish tails on a grilled hoagie with lettuce, muffaletta relish and remoulade. Served with baby cakes and slaw



CRISPY GROUPER 24

Served with fries, slaw, and side of tartar sauce



SEARED MONKFISH 24

Served with house rice & veggies

FEATURE ON TAP

GOLDEN ROAD BREWING -- MANGO CART -- 7

KINKAIDER -- DRAGON JUICE IPA -- 7.5 **LOCAL**

FEATURE CANS AND BOTTLES

DESTIHL BREWING 12oz CANS---PEANUT BUTTER PORTER-- 6

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

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

DREKKER BREWING -- CRISPZILLA RICE LAGER -- 7

DREKKER BREWING -- FLUFF STUFF PINEAPPLE FRUITED SOUR-- 8

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



Dish can be made Gluten Free