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-Buffalo, Naked or Char-Naked Served with Ranch or Bleu Cheese

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

OYSTERS*

EAST POINT 1.90

(Delaware Bay) Mild flavor, lite salt content

BEAU SOLEIL 3.80

(New Brunswick)

Mildly briny, clean refined finish

WELLFLEET 3.00

(Massachusetts)

Plump and tender meat, balanced salty and sweet

PINK MOON 3.10

(P.E.I. Canada)

Creamy meats, salty, mild minerality

KATAMA 2.80

(Massachusetts)

Briney with a sweet cream finish

ROUNDABOUT 2 OF EACH OYSTER 28

JUNE CHEF'S SPECIALS

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

BEACH BUM -- 7 1/2 MANGO CART 1/2 KONA BIG WAVE

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

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

ENTREES

AHI TUNA POKE BOWL* 19

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

SESAME SWORDFISH SANDWICH 21

On grilled ciabatta with sesame slaw, red pepper aioli. Served with chips and a pickle

SEAFOOD PASTA 28

Bay scallops, shrimp, chopped clams & calamari simmered in a basil cream sauce with gemelli pasta, topped with pine nuts, basil and asiago cheese. Served with baguette bread

CRISPY GROUPER 24

Served with fries, slaw and tartar sauce

BEER BATTERED WALLEYE 24

Served with baby cakes, slaw and tartar sauce

^{*} consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness Dish can be made Gluten Free