07/18/25

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

CRISPY PORTOBELLO MUSHROOMS - 10 Served with red pepper - garlic aioli

CHILI CRISP - LIME GRILLED OYSTERS - 14 Topped with parmesan and served with

SHRIMPFEST

Aug 24th - 27th

DESSERT

STRAWBERRY COBBLER 6 Topped with Vanilla Ice Cream KEY LIME PIE 6 CHOCOLATE BROWNIE 6 Topped with vanilla ice cream

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

OYSTERS*

EAST POINT 1.90

(Delaware Bay) Mild flavor, lite salt content

ISLAND PEARLS 3.20 (P.E.I. Canada) Firm meats, sweet finish

GLACIER BAY 3.10 (New Brunswick) Medium brine with mild sweet finish

IRISH POINT 3.20 (P.E.I. Canada) Mildly sweet, lemon zest flavor

HONEYMOON 3.30 (New Brunswick) Deep cups, medium salinity, bright & clean finish

> ROUNDABOUT 2 OF EACH OYSTER 29

> ANJOU PEAR GINGER MIGNONETTE

FEATURE DRINKS

SANGRIA -- 9

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

STRAWBERRY MARGARITA -- 7

MANGO INFERNO -- 7

ENTREES

AHI TUNA POKE BOWL* 19 Sour marinated rate Ahi tune

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

SURF AND TURF RIGATONI 32

Rigatoni with shrimp and cubed beef tenderloin sauteed with shiitake mushrooms, arugula, roasted red peppers & spicy tomato cream. Topped with fresh Romano and baguette.

BLACKENED REDFISH SANDWICH 20

Blackened Redfish on toasted brioche with lettuce & remoulade. Served with fresh fruit & cole slaw

> BBQ PEEL & EAT SHRIMP 22

1LB of shrimp cooked in NOLA bbq butter served with white rice and baguette bread.

SWEET SRIRACHA SHRIMP SALAD 18

Mixed greens, tomato, red cabbage, onions tossed in a creamy artichoke dressing. Topped with crispy shrimp, bleu cheese & honey sriracha sauce

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