

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



CHILI CRISP - LIME GRILLED OYSTERS - 14

Topped with parmesan and served with
baguette

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6
Dine-in only

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

OYSTERS*

EAST POINT 1.50

(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, mild sweet finish

HONEYMOON 3.10

(New Brunswick)

Deep cups, medium salinity

KATAMA BAY 3.00

(Massachusetts)

Intense brine, sweet finish

ROUNDAABOUT 2 OF EACH OYSTER 29

ANJOU PEAR GINGER MIGNONETTE

ENTREES



AHI TUNA POKE

BOWL* 19

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



GRILLED MAHI MAHI SANDWICH - 20

Seared on grilled brioche with
shredded lettuce, spicy seafood sauce
and grilled pineapple. Served with
fresh fruit and coleslaw.

DESSERT

STRAWBERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6



CHOCOLATE BROWNIE 6

Topped with vanilla ice cream

FEATURE DRINKS

SANGRIA -- 9

BEACH BUM -- 7

1/2 MANGO CART 1/2 KONA BIG WAVE

STRAWBERRY MARGARITA -- 7

MANGO INFERNO -- 7

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

SHRIMP FEST

Aug 24th - 27th

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



Dish can be made Gluten Free