



PACIFIC SPECIALS

STARTERS

SHRIMP CHOWDER
Served with grilled bread
CUP -- 5 | BOWL -- 9

 **HALF A DOZEN WINGS -- 12**
BBQ, Char-BBQ, Buffalo, Char-Bufferalo,
Naked or Char-Naked Served with Ranch or
Bleu Cheese

 **CRISPY PORTOBELLO MUSHROOMS**
10
With a side of red pepper aioli

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

CHERRY COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**
Topped with vanilla ice cream

OYSTERS*

EAST POINT 2.00
(Delaware Bay)
Mild flavor, light salt content

BOSS GIBSON 3.40
(New Brunswick)
Medium brine, balanced finish

HONEYMOON 3.30
(New Brunswick)
Deep cups medium salinity

Green Apple Ginger Mignonette

SHRIMP FEST
Aug 24th - 27th




ENTREES

 **AHI TUNA POKE**
BOWL* 19

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

 **GRILLED CHICKEN**
SALAD 19

Mixed greens with cabbage, carrots,
red onions & mandarin oranges.
Tossed in a sweet sesame
vinaigrette. Topped with grilled
chicken & toasted almonds.

 **SEARED PETRALE SOLE 26**
Topped with dill butter. Served
with brown rice with quinoa and
veggies

SHRIMP PESTO ANGEL HAIR
26

Tender shrimp in a light pesto
cream with artichoke hearts,
chopped tomato and green onions,
topped with Romano cheese, and
served with grilled baguette

SHRIMP BOIL 28
Large Shrimp, Andouille Sausage,
potatoes, corn cobbettes, and green
beans, well seasoned and tossed with
lemons and a bit of butter. Served
with grilled baguette

FEATURE DRINKS

WILD BERRY MULE -- 9

STRAWBERRY MARGARITA -- 7

LOBSTERMAN LEMONADE -- 7

FEATURE ON TAP

GOLDEN ROAD BREWING -- MANGO CART -- 7
KINKAIDER -- DRAGON JUICE HAZY IPA -- 7.5 LOCAL

FEATURE CANS AND BOTTLES

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


ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6

PINT 9 16oz -- CLOUD JUMPER NEW ENGLAND STYLE IPA -- 7.50 LOCAL
IPA -- 7.50 LOCAL
OSO CAFÉ BROWN ALE -- 7.50 LOCAL

LUPULIN BREWING CO. 16oz -- OKTOBERFEST MARZEN STYLE LAGER - 8

DREKKER BREWING 16oz -- GOOSE SUIT HAZY IPA -- 8

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

 Dish can be made Gluten Free