

# 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-Buttalo, Naked or Char-Naked  
Served with Ranch or Bleu Cheese

## 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

### SAVAGE BLONDE 3.40

(P.E.I. Canada)

Full meats, sharp brine, clean finish

### PINK MOON 3.30

(P.E.I. Canada)

Creamy meats, well balanced oyster

### CUPID'S CHOICE 3.00

(P.E.I. Canada)

Deep cups, plump meat, briny

### SEX ON THE BAY 2.80

(New Brunswick)

Medium salinity with a creamy finish

### ROUNABOUT

2 OF EACH OYSTER 29

Pear Mignonette

## ENTREES



### AHI TUNA POKE

BOWL\* 19

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

### SEAFOOD PESTO

WITH ANGEL HAIR 28

Tender shrimp, deep sea crab, and  
Mussels, 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 cobettes, and green  
beans, well seasoned and tossed with  
lemons and a bit of butter. Served  
with grilled baguette

### HRIMP BOIL SALAD 19

Steamed shrimp, green beans, corn,  
red potato, and mixed greens tossed  
in creole ranch. Topped with spicy  
Cajun zesta crackers and andouille  
sausage

### BEER BATTERED WALLEYE

25

Served with baby cakes and slaw

### CREOLE DUSTED SCALLOPS

27

Lightly seasoned and served over  
house rice with sauteed veggies

## OKTOBERFEST BEERS

CODE BREWING 12oz ----- 6

OKTOBER FEST LOCAL

MODIST BREWING 16oz ----- 9

THE TIME IS NIGH

Oak Aged Festbier

## FEATURE DRINKS

WILD BERRY MULE -- 9

STRAWBERRY MARGARITA -- 7

LOBSTERMAN LEMONADE -- 7

## FEATURE ON TAP

KINKAIDER -- DRAGON JUICE HAZY IPA -- 7.5 LOCAL

--LEMONADE RADLER-- 7 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

BRIGHT SIDE HONEY HIBISCUS ALE -- 7.50 LOCAL

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

BELCHING BEAVER BREWING 12oz -- PEANUT BUTTER MILK STOUT -- 6

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



Dish can be made Gluten Free