

PACIFIC SPECIALS

SOUP & STARTERS

JALAPENO BACON
BEER CHEESE SOUP
CUP - 6 | BOWL - 9



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

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6



CHOCOLATE BROWNIE 6

Topped with vanilla ice cream

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

OYSTERS*

EAST POINT 2.00

(Delaware Bay)

Mild flavor, light salt content

VILLAGE BAY 3.40

(P.E.I. Canada)

Salty, hint of hazelnut, creamy finish

BAD BOY 3.30

(Nova Scotia)

Briny, buttery & sweet

SUNBERRY POINT 3.00

(P.E.I. Canada)

Fat meat, bursting with brine

SOUTHWEST SENSATION 3.50

(P.E.I. Canada)

Salty brine, bold meaty flavor

ROUNDABOUT

2 OF EACH OYSTER 29

Apple Cherry Mignonette
OR

Apple Pear Mignonette

FEATURE DRINKS

WILD BERRY MULE -- 9

STRAWBERRY MARGARITA -- 7

LOBSTERMAN LEMONADE -- 7

ENTREES



AHI TUNA POKE

BOWL* 19

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

**MARYLAND CHICKEN
SANDWICH 23**

*Grilled chicken breast topped with
Swiss, deep sea crab meat and
lobster sauce. Served open faced on
ciabatta with shredded lettuce and
remoulade. Served with Old Bay
seasoned potato chips & a pickle.*

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*

SHRIMP 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*

SEARED SCALLOPS 27

*Pooled in a creamy pesto sauce.
Served with veggies & brown rice
and quinoa*

**SPICY JUMBO SHRIMP
SCAMPI 20**

*Jumbo shrimp sauteed in Creole
butter with lemon and white wine
over streamer rice. Served with
sauteed veggies*

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