

# 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*

## DESSERT

### CHERRY COBBLER 6

*Topped with Vanilla Ice Cream*

### KEY LIME PIE 6

### CHOCOLATE BROWNIE 6

*Topped with vanilla ice cream*

## 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, 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*

### HAMMERHEAD 3.50

*(Massachusetts)*

*Salty brine, bold meaty flavor*

### ROUNDABOUT

**2 OF EACH OYSTER 29**

**Tart Cherry Mignonette**

**OR**

**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*

### JUMBO SHRIMP SCAMPI 22

*Jumbo shrimp sauteed in garlic butter  
with lemon and white wine over brown  
rice and quinoa. Served with sauteed  
veggies*

## FEATURE ON TAP

**KINKAIDER -- DRAGON JUICE HAZY IPA -- 7.5 LOCAL**  
**--OKTOBERFEST MARZEN STYLE BEER -- 8 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