

PACIFIC SPECIALS

STARTERS

SALMON CHOWER
CUP -- 6 | BOWL -- 9

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

 **CRISPY PORTABELLA MUSHROOMS -- 10**
Served with Ranch

 **SOFT SHELL CRAB**
1 CRAB 8 | 2 CRABS 14 | 3 CRABS 19
Served with Remoulade

DESSERT

PEACH 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

DAMARISCOTTA 3.40
(Maine)
Salty, full bodied, clean finish

SOUTHWEST SENSATION 2.80
(P.E.I. Canada)
Salty brine, clean sweet finish

CUPIDS CHOICE 3.00
(P.E.I. Canada)
Deep cups with plump meats, blast of brininess

SEX ON THE BAY 3.50
(New Brunswick)
Medium salinity with a creamy finish

ROUNABOUT
2 OF EACH OYSTER 29

BAJA MIGNONETTE

FEATURE DRINKS

SPIKED MOCHA -- 7

STRAWBERRY MARGARITA -- 7

ENTREES

 **AHI TUNA POKE**
BOWL* 19
Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

LEMON BUTTER SOLE 24
Fresh Petrole Sole pan seared and topped with a lemon butter sauce. Served with mashed potatoes and green beans.

 **STEAK SANDWICH 22**
Grilled beef tenderloin topped with onions, roasted red peppers, pepper jack cheese and Cajun remoulade. Served with house made potato chips and a pickle.

 **SAUTEED SCALLOPS 38**
Fresh sea scallops sauteed in lemon, garlic, basil & white wine with a touch of cream then finished with asiago cheese. Served with brown rice and quinoa with sauteed veggies.

CHILEAN SEA BASS 36
Seared over steamed rice with red pepper & ginger coulis and a crunchy cucumber- seaweed salad.

FEATURE ON TAP

ALASKAN AMBER -- 6
SNOWBEAST WINTER ALE -- 8 Local

FEATURED CANS & BOTTLES

ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6

CODE BEER CO. 12oz -- LEMON BERRY SOUR -- 6.50

AUSTIN'S EASTCIDERS 12oz -- CHURRO HARD CIDER -- 6.50

LUPULIN BREWING 16oz -- CAMPFIRE MUNCHIES IMPERIAL STOUT -- 8.50

ODELL BREWING 12oz -- MYRCENERY DOUBLE IPA -- 7.50

MUSSEL MANIA

GUINNESS MUSSELS-- 15
Fresh P.E.I. mussels steamed in a creamy Guinness sauce with fresh shallots, garlic, cremini mushrooms. Served with grilled bread

PORTUGUESE MUSSELS -- 15
Fresh P.E.I. mussels in a white wine sauce with onions, cilantro, and andouille sausage. Served with grilled bread

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

 Dish can be made Gluten Free