



# PACIFIC SPECIALS

## STARTERS

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

 **HALF A DOZEN WINGS -- 12**  
BBQ, Char-BBQ, Buffalo, Char-Bufferlo,  
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

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

## OYSTERS\*

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

**BLACK POINT 3.40**  
(Nova Scotai)  
Superb meats excellent salinity

**BEAU SOEIL 2.80**  
(New Brunswick)  
Mild brine, clean refined finish


**WILD MARTHA 2.50**  
(Massachusetts)  
Mild brine with a crisp, clean finish


**SEX ON THE BAY 3.50**  
(New Brunswick)  
Medium salinity, creamy finish

**ROUNDAABOUT**  
**2 OF EACH OYSTER 28**


**CUCUMBER SHALLOT  
MIGNINETTE**


## ENTREES


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

 **SEAFOOD CIOPPINO 36**  
A classic fisherman's stew, Bay  
scallops, clams, mussels, shrimp,  
fish and a snow crab leg. All in a  
rich and savory tomato broth. With  
grilled baguette

**SEAFOOD QUICHE 18**  
House made quiche with lobster,  
shrimp, & crab baked into a  
beautiful quiche with onions, red  
peppers and muenster all topped  
with lobster sauce. Paired with  
greens lightly tossed in our Lemon  
Vinny

 **MIXED GRILL 36**  
Seared Chilean sea bass and grilled  
shrimp with spinach coulis and  
roasted red pepper relish. Served  
with brown rice with quinoa and  
sauteed veggies.

 **GRILLED STEELHEAD  
TROUT 28**  
Topped with lemon-dill butter and  
served with house rice and veggies

 **THE HADWICH 16**  
Crispy Haddock on a toasted bun  
with lettuce, tomato, red onions and  
Tartar sauce. Served with fries and  
a pickle

## DESSERT

**PEACH COBBLER 6**  
Topped with Vanilla Ice Cream

 **KEY LIME PIE 6**  
**CHOCOLATE BROWNIE 6**  
Topped with vanilla ice cream

## FEATURE DRINKS

**SPIKED MOCHA -- 7**  
**MANGO MARGARITA -- 7**

### FEATURE ON TAP

**ALASKAN AMBER -- 6**  
**KINKAIDER DRAGON JUICE IPA -- 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

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

 Dish can be made Gluten Free