

# PACIFIC SPECIALS

## SOUPS & STARTERS

ROOT VEGETABLE GUMBO  
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

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 Scotia)*  
Superb meats excellent salinity

MOONDANCER 2.80  
*(Maine)*  
Balanced sweet and salty flavor

ROCKY SHORE 2.50  
*(P.E.I. Canada)*  
Deep cupped oyster, high salinity

BOSS GIBSON 3.50  
*(New Brunswick)*  
Medium brine, honey and miso notes

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

 BLACKENED SWORDFISH  
SANDWICH 19  
On grilled Brioche Bun with lettuce  
and remoulade. Served with potato  
chips and a pickle

 CRISPY GROUPER PO BOY 19  
Served with potato chips 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