


PACIFIC SPECIALS

SOUPS & STARTERS

OYSTER STEW
CUP -- 6.50 | BOWL -- 9.50

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

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

PORTUGUESE MUSSELS -- 15
Fresh P.E.I. mussels in a white wine sauce
with onions, cilantro, and andouille sau-
sage.

DESSERT

PEACH COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**
Topped with vanilla ice cream

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

OYSTERS*

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

KATAMA BAY 3.00
(Massachusetts)
Intense brine with a sweet- cream
roundness

BOSS GIBSON 3.40
(New Brunswick)
Salty brine, full umami finish

BLACK MAGIC 3.50
(Massachusetts)
Meaty, smooth salinity, vegetable
finish

MARTHAS WILD 3.10
(Massachusetts)
Creamy seaweed flavor, mild to
strong brine


ROUNABOUT
2 OF EACH OYSTER 28
APPLE GINGER MIGNONETTE


FEATURE DRINKS

**APPLE BOTTOM DREAMS
MARGARITA -- 10**


NUT YOUR AVERAGE NOG -- 10

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

 **GRILLED JUMBO SHRIMP
SALAD 19**
Mixed greens, cremini mushrooms, red
onion, artichoke hearts, and Feta cheese,
tossed with Balsamic vinaigrette then
topped with apple chips, pepitas, dried
cherries, and grilled Jumbo shrimp.

TROUT AMANDINE 26
Served with brown rice with quinoa and
sauteed veggies.

 **SURF N' TURF 42**
Seared Chilean Sea Bass with mango
salsa and grilled beef tenderloin with
Lobster sauce. Served with blue cheese
mashed potatoes and veggies

**GIFT CARDS MAKE
GREAT STOCKING
STUFFERS!!!!**

FEATURE ON TAP

ALASKAN BREWING -- AMBER -- 6

KINKAIDER BREWING -- 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

LUPULIN BREWING 16oz -- NILLA PORTER - 8.50

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

 Dish can be made Gluten Free