

PACIFIC SPECIALS

SOUP & STARTERS

CHICKEN DIABLO SOUP
CUP- 6.50 | BOWL 9.50

 CRISPY MUSHROOMS -- 10
Served with a side of ranch

 SWEET ORANGE CHILI
CALAMARI -- 14
Lightly breaded and fried calamari tossed
with thin sliced Napa cabbage, bell peppers,
red onions and sweet orange chili sauce

 STEAMED MUSSELS -- 14
Fresh P.E.I. mussels steamed in white wine
with lemon and dill cream. Served with
grilled baguette

 SOFT SHELL CRAB
Served with remoulade
1 CRAB - 8 | 2 CRABS - 14
3 CRABS - 19

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

WELLFLEET 2.90
(Massachusetts)

Mix intense brine with sweet cream

RIPTIDE 3.00
(Massachusetts)

Salty with a dry seaweed finish

IRISH POINT 3.50
(P.E.I. Canada)

Superb meats excellent salinity

DUXBURY 2.60
(Massachusetts)

Slightly sweet with a hint of seaweed

ROUNDAABOUT
2 OF EACH OYSTER 29
Green 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

JUMBO SHRIMP FIESTA
SALAD 19
Mixed greens, tomato, avocado, black
bean pico, cucumber, crispy tortilla strips,
and pepper jack cheese. Tossed with
Dorothy Lynch dressing and topped with
blackened jumbo shrimp

 FLORIDA GROUPEL
SANDWICH 21
Crispy grouper on a brioche bun with a
Napa slaw, Mango Pico De Gallo, and red
pepper aioli. Served with potato chips &
coleslaw

SEAFOOD PASTA 28
Bay scallops, Monkfish, and shrimp
sauteed with garlic and mushrooms.
Tossed with creamy mafadine pasta,
topped with asiago cheese and chopped
tomato. Served with grilled bread

 WALLEY POBOY 18
Served on a toasted hoagie roll with let-
tuce, muffuletta relish and remoulade.
Served with baby cakes and coleslaw

SEAFOOD POT PIE 18
Bay scallops, Langostino and shrimp,
celery, potatoes, peas, carrots and fresh
herbs served in a cast iron skillet topped
with puff pastry.

FEATURED ON TAP

KINKAIDER BREWING -- SNOWBEAST WINTER ALE -- 7
DRAGON JUICE IPA -- 7

ALASKAN -- AMBER -- 6

FEATURED CANS & BOTTLES

ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6

DREKKER BREWING CO. 16oz -- SAVED BY THE BUOYANCY OF CITRUS MEXICAN
LAGER -- 8.50

BELCHING BEAVER BREWING 12oz -- PEANUT BUTTER MILK STOUT -- 6

CENTRAL WATERS BREWING 12oz -- MUDPUPPY PORTER -- 6

LUPULIN BREWING 16oz -- NILLA PORTER - 8.50

SHRIMP FEST
JAN 24 - JAN 27

\$5 DOZENS

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

 Dish can be made Gluten Free