

PACIFIC SPECIALS

SOUP & STARTERS

CORN CHOWDER 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

FEATURED ON TAP

KINKAIDER BREWING -- SNOWBEAST WINTER ALE -- 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

LUPULIN BREWING 16oz -- NILLA PORTER - 8.50

OYSTERS*

EAST POINT 2.00

(Delaware Bay)

Mild flavor, light salt content

PEMAQUID 3.60

(Maine)

Mildly sweet, lemon zest, excellent salinity

PLYMOTH BLUFF 2.60

(Massachusetts)

Briny, clean, wonderful texture

BEAU SOLE 2.60

(Massachusetts)

Mildly briny with a clean refined finish

KATAMA BAY 3.20

(Massachusetts)

Intense brine with a sweet clean finish

ROUNDABOUT

2 OF EACH OYSTER 29

Green Apple Ginger Mignonette

FEATURE DRINKS

RED SANGRIA -- 9

RAZZLE DAZZLE PUNCH -- 8

CINNFUL PEAR DROP -- 10

ENTREES

 AHI TUNA POKE

BOWL* 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

**FLORIDA GROUper
SANDWICH 21**

Served crispy with lettuce and remoulade sauce on grilled ciabatta bread. Served with potato chips and a pickle

CREAMY CHICKEN & CHORIZO PASTA 22

Grilled chicken breast atop of creamy Mafaldine pasta with bell peppers and house made chorizo. Topped with parmesan cheese and served with grilled bread

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.

BROILED NORWIEGAN SALMON 27

Fresh from Norway and topped with a Mornay sauce, fresh herbs, and parmesan. Served over brown rice with quinoa and sauteed veggies.