

PACIFIC SPECIALS

SOUP & STARTERS

CORN CHOWDER SOUP
CUP- 6.50 | BOWL 9.50

 STEAMED MUSSELS -- 14

Fresh P.E.I. mussels steamed in white wine with fresh basil and cream. Topped with tomatoes and parmesan and served with grilled baguette

 SOFT SHELL CRAB

Served with remoulade

1 CRAB - 8 | 2 CRABS - 14
3 CRABS - 19

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

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

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

PINK MOON 3.60

(P.E.I. Canada)

Creamy meats, perfect balance of salt & mineral finish

SUMMER LOVE 2.60

(P.E.I. Canada)

Creamy meats, salt & mineral finish

TUXEDO 3.10

(New Brunswick)

Perfect combination of sweet and salty

KATAMA BAY 2.90

(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

PESTO CHICKEN & SHRIMP PASTA 24

Grilled chicken breast atop of creamy pesto Malfaldine pasta with spinach and artichoke hearts. Topped with fresh basil and tomatoes. Served with grilled bread

BEER BATTERED WALLEYE 22

Served with fries and slaw

GRILLED NORWIEGAN SALMON 26

Creole dusted and topped with a mango Pico de Gallo. Served with brown rice with quinoa and sauteed veggies.

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.

