

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

 **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.

GRILLED OYSTERS 14

Topped with Tasso breadcrumbs

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

TUXEDO 2.50

(Nova Scotia)

Perfect combo of sweet and salty

SUMMER LOVE 3.20

(P.E.I. Canada)

Creamy meats, salt & mineral finish

BEAU SOLEIL 3.10

(New Brunswick)

Mildly briny, clean refined finish

RIPTIDE 2.90

(Massachusetts)

Salty with a dry seaweed finish

ROUNDABOUT 2 OF EACH OYSTER 29

Green Apple Ginger Mignonette

ENTREES

 **AHI TUNA POKE BOWL* 19**

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

 **SOFT SHELL CRAB POBOY 18**

Served on a toasted hoagie roll with lettuce, muffuletta relish & remoulade. Served with fries and coleslaw.

SEAFOOD & TASSO PASTA 29

House cured and smoked Tasso tossed with langostino, shrimp and bay scallops in a roasted red pepper cream sauce with Mafaldine pasta. Topped with Manchego cheese and grilled bread.

BEER BATTERED WALLEYE 22

Served with fries and slaw

 **GRILLED NORWEGIAN SALMON 26**

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