

PACIFIC SPECIALS

SOUP & STARTERS

**CREAMY TASSO AND GREENS
WITH POTATO**
CUP- 6 | BOWL 9



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

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

**ROUNABOUT
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

WHOLE BRANZINO 30
Grilled and basted with fresh herb olive oil and served with brown rice and quinoa and veggies

DESSERT

PEACH COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

CHOCOLATE BROWNIE 6
Topped with vanilla ice cream

FEATURE DRINKS

RED SANGRIA -- 9

RAZZLE DAZZLE PUNCH -- 8

CINNFUL PEAR DROP -- 10

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

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



Dish can be made Gluten Free