

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

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

MOOKIE MOTO 2.50
(*Maine*)
Salty with a sweet mineral finish

DUXBURY PEARL 3.20
(*Massachusetts*)
Slightly sweet with a mineral finish

NORTH SHORE GOLD 3.10
(*P.E.I. Canada*)
Salty with a sweet finish

RIPTIDE 2.90
(*Massachusetts*)
Salty with a dry seaweed 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

 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

CHILEAN SEA BASS 35
Topped with a mango Pico de Gallo and served with brown rice and quinoa and veggies.