

PACIFIC SPECIALS

SOUP & STARTERS

CREOLE TASSO WITH WHITE BEAN SOUP

CUP- 6 | BOWL 9

GRILLED OYSTERS 14
Topped with Tasso breadcrumbs

CRISPY PORTABELLO MUSHROOMS 10
Served with ranch

SOFT SHELL CRAB
1/8 2/14 3/19
Served with remoulade

OYSTERS*

EAST POINT 1.90
(Delaware Bay)
Mild flavor, light salt content

CUPIDS CHOICE 2.50
(P.E.I. Canada)
Deep cups with plump meats, blast of brininess

SAVAGE BLONDE 3.10
(P.E.I. Canada)
Full meats, sharp brine, sweet finish

SWEET PETITE 3.30
(Massachusetts)
Deep cups, intense brine

MOONRISE 3.00
(Massachusetts)
Salty and clean, mineral finish

ROUNABOUT
2 OF EACH OYSTER 29

ENTREES



AHI TUNA POKE BOWL* 19

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

LOBSTER MAC & CHEESE 34
Creamy corkscrew pasta tossed with Lobster meat and 5 cheeses. Topped with old bay crumbs then toasted golden brown. Served with lightly tossed greens and baguette bread.

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.

SURF- N- TURF 38

Grilled 8 oz N.Y. strip in a creamy Cajun sauce topped with grilled jumbo shrimp. Server with garlic herb smashed red potatoes and sauteed veggies.

CHILLEAN SEA BASS 34

Served with a smoked gouda and bacon risotto cake, herb tomato sauce and grilled asparagus.

FISH SAMMY 19

Crispy Grouper with lettuce, tomato, onion and aioli on a grilled brioche bun. Served with house made potato chips and a pickle.

DESSERT

BLUEBERRY 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