

PACIFIC SPECIALS

SOUP & STARTERS

CREOLE TASSO WITH WHITE BEAN SOUP
CUP- 6 | BOWL 9

GRILLED OYSTERS 14
Topped with Tasso breadcrumbs

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

DESSERT

BLUEBERRY COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

CHOCOLATE BROWNIE 6
Topped with vanilla ice cream

FEATURED ON TAP

KONA BREWING -- BIG WAVE GOLDEN 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 1.90
(*Delaware Bay*)
Mild flavor, light salt content

RIPTIDE 2.50
(*Massachusetts*)
Salty with a dry seaweed finish

TUXEDO 3.00
(*P.E.I. Canada*)
Perfect combo of sweet and salty

VILLAGE BAY 3.30
(*P.E.I. Canada*)
Balanced salinity, hint of hazelnut

DUXBURY 3.10
(*Massachusetts*)
Slightly sweet hint of seaweed

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

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.