


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

OYSTERS*

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

DUXBURY 3.10
(Massachusetts)
Slightly sweet hint of seaweed

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

PEMAQUID 2.50
(Maine)
Mildly sweet, hint of lemon zest

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

ROUNDAABOUT
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*

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. Served with garlic
herb smashed red potatoes and
sauteed veggies.*

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.*

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

FEATURE DRINKS

RED SANGRIA -- 9

RAZZLE DAZZLE PUNCH -- 8

CINNFUL PEAR DROP -- 10

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

DESSERT

BLUEBERRY COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**
Topped with vanilla ice cream

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



Dish can be made Gluten Free