

PACIFIC SPECIALS

STARTERS

 SOFT SHELL CRAB
1/8 2/14 3/19

Served with remoulade

 BUFFALO FROG LEGS 14
with Ranch

 CRISPY PORTOBELLO 12
MUSHROOMS
with Ranch

DESSERT

BLUEBERRY COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

 CHOCOLATE BROWNIE 6
Topped with vanilla ice cream

OYSTERS*

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

BEAVERTAIL 3.00
(Rhode Island)
True taste of open ocean water

BARE NAKED 2.50
(Rhode Island)
Clean, crisp and briny

KATAMA BAY 3.30
(Massachusetts)
Intense brine, sweet finish

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

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.

BLACKENED REDFISH 24

Served with red beans and rice

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.

HALIBUT AND CHIIPS 32

Served with fries and slaw

SEAFOOD & PASTA 29

Langostino, shrimp and bay scallops in a roasted red pepper cream sauce with Mafaldine pasta. Topped with Manchego cheese and grilled bread.

 RED BEAN JAMBALAYA 20
With crawfish and Tasso ham. Served with grilled bread

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