

PACIFIC SPECIALS

STARTERS

SOFT SHELL CRAB

1/8 2/14 3/19

Served with remoulade

BUFFALO FROG LEGS 14

with Ranch

CRISPY PORTOBELLO MUSHROOMS 12

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

RIPTIDE 3.00

(Massachusetts)

Salty with a dry seaweed finish

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

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 MAHI

24

Served with white rice and grilled asparagus. Topped with poblano cream and Pico de Gallo

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.

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

ANDERSON VALLEY BREWING 16oz -- SALTED CARAMEL PORTER - 7