


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

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

ROUNDAABOUT
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. Served 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

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

 Dish can be made Gluten Free