

PACIFIC SPECIALS

STARTERS

CRAWFISH & ANDOUILLE
SOUP

W/ red beans and rice



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)

Full meats, high brine, subtly sweet

BEAU SOLEIL 3.40

(New Brunswick)

Mildly briny, clean refined finish

SWEET PETITE 3.10

(Massachusetts)

Deep cups, firm meats, intense
brine

MOOKIE MOTO 2.50

(Maine)

High salinity, sweet finish

SEX ON THE BAY 3.10

(New Brunswick)

Medium salinity with a creamy
finish

**ROUNDAABOUT
2 OF EACH OYSTER 28**

FEATURE DRINKS

RED SANGRIA -- 9

RAZZLE DAZZLE PUNCH -- 8

ENTREES



AHI TUNA POKE
BOWL*

19

Soy marinated raw Ahi tuna
with rice, seaweed salad, &
crispy wontons

RED BEAN JAMBALAYA
20

With crawfish and Andouille
sausage. Served with grilled
bread

MARYLAND CHICKEN
SANDWICH 23

Grilled chicken breast topped
with white cheddar, deep sea
crab meat and lobster sauce.
Served open faced on ciabatta
with shredded lettuce and re-
moulade. Served seasoned
potato chips & a pickle.

HALIBUT AND CHIIPS
32

Served with fries and slaw

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

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

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



Dish can be made Gluten Free