

PACIFIC SPECIALS

STARTERS

SOFT SHELL CRAB

1 - 9 2 - 16 3 - 23

Served with remoulade.

P.E.I. Mussels 14

Steamed in a tomato basil broth and served with baguette bread

CHICKEN WINGS 12

Order of 6 wings.

Buffalo, Char-Buff

BBQ, Char BBQ

DESSERT

BLUEBERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

CHOCOLATE BROWNIE 6

Topped with vanilla ice cream

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

PETITE SALT 2.40

(Virginia)

Petite yet plump meats, high salinity, buttery texture

BLUE HILL BLONDE 3.10

(Maine)

Crisp and clean, buttery notes, subtle sweetness

SEX ON THE BAY 2.85

(New Brunswick)

Medium salinity, creamy finish

DUXBURY 2.70

(Massachusetts)

Slightly sweet, seaweed, medium salt content

ROUNDAABOUT

2 OF EACH OYSTER 23

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

SURF- N- TURF 38

Grilled 8 oz N.Y. strip topped with grilled jumbo shrimp and sauteed mushrooms. Served with bacon bleu cheese mashed potatoes and grilled asparagus

WHOLE BRANZINO 35

Grilled and basted with fresh lemon, basil olive oil. Served with brown rice and quinoa with grilled asparagus

CRISPY GROUPER SANDWICH 22

Crispy Grouper on toasted ciabatta with lettuce and remoulade. With chips & pickle

MONKFISH 24

Seared Monkfish topped with red onion jam. Served with house rice and veggies

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

CODE BREWING 12oz -- LEMON BERRY SOUR -- 6.5

FEATURE SOUP

POBLANO CHICKEN

CUP 6 / BOWL 9

Creamy chicken soup with smoky poblano peppers, corn, and white rice

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

 Dish can be made Gluten Free