

PACIFIC SPECIALS

STARTERS

SOFT SHELL CRAB

1 - 9 2 - 16 3 - 23

Served with remoulade.

P.E.I. Mussels 14

Steamed in lemon dill with white wine 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

FORTUNE 2.60

(P.E.I. Canada)

Sharp brine, crunchy meats, sweet vegetal finish

PLYMOUTH BLUFF 3.20

(Massachusetts)

Briny, intense flavor

PACIFIC SUNSET 2.40

(Washington)

Full, plump meats, medium briny, sweet

MOOKIEMOTO 3.20

(Maine)

Briny into creamy sweetness, slight cucumber and melon notes

ROUNDAABOUT

2 OF EACH OYSTER 24

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 smashed red potatoes and grilled asparagus

CLAM ROLL 20

Crispy clam strips with lettuce and remoulade on a 10 inch sub. Served with fries and coleslaw

TOGARASHI SHRIMP BOWL 16

Tender shrimp sauteed with napa cabbage, bell peppers and broccoli tossed with Togarashi sauce and brown rice with quinoa

FEATURE SOUP

BEER CHEESE SOUP

CUP 6 / BOWL 9

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

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

 Dish can be made Gluten Free