

PACIFIC SPECIALS

STARTERS

-  **SOFT SHELL CRAB**
1 - 9 2 - 16 3 - 23
Served with remoulade.
-  **CHICKEN WINGS 12**
*Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ*
-  **CRISPY PORTOBELLO MUSHROOMS 12**
with Ranch
-  **SWEET ORANGE CHILI CALAMARI 14**
Lightly breaded, Napa cabbage, bell peppers, red onion, sweet orange chili sauce

FEATURE SOUP

CREAMY MUSHROOM SOUP
with gorgonzola and asparagus
CUP 6 / BOWL 9

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, light salt content
- GOLDILOCKS 2.85**
(Virginia)
Clean, crisp, slight sweet, moderate salinity
- MOOKIEMOTO 3.20**
(Maine)
High salinity with a sweet finish
- GLACIER BAY 3.10**
(New Brunswick)
Medium brine with mild sweet finish
- TRIPLE BOGEY 2.70**
(Virginia)
Firm meats, mild salinity, clean finish
- ROUNABOUT**
2 OF EACH OYSTER 24

FEATURE DRINKS

- RED SANGRIA -- 9**
- CHEMISTRY BLANC DE BLANC -- 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 topped with creamy Nola shrimp. Served with smashed red potatoes and grilled asparagus
- GROUPE R RUEBEN 22**
Golden crispy grouper on marble rye with Swiss, sauerkraut, and thousand island. Served with house made potato chips and a spear pickle
-  **MAHI MAHI PO'BOY 18**
Crispy Mahi Mahi with lettuce and remoulade on a 10 inch sub. Served with baby cakes and slaw
- SEAFOOD RISOTTO 28**
Bay scallops and shrimp risotto with sliced portobello mushrooms and Manchego cheese. Served with grilled baguette
- SALMON AND GARFUNKEL 22**
Hello flavor my old friend...Grilled Salmon and ribboned Mafaldine pasta come together in tantalizing herb sauce featuring parsley, sage, rosemary, and thyme

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

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6
Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

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



Dish can be made Gluten Free