

# 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

## OYSTERS\*

**EAST POINTS 1.90**

*(Delaware Bay)*

Mild flavor, light salt content

**GOLDFLOCKS 2.85**

*(Virginia)*

Clean, crisp, slight sweet, moderate salinity

**WELLFLEET 3.00**

*(Massachusetts)*

Plump, tender, creamy sweet brine

**HONEYMOON 3.20**

*(New Brunswick)*

Deep cups, medium salinity, bright clean finish

**TRIPLE BOGEY 2.70**

*(Virginia)*

Firm meats, mild salinity, clean finish

**ROUNDOABOUT  
2 OF EACH OYSTER 25**

## 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

**GROUPEL RUEBEN 22**

Golden crispy grouper on marble rye with Swiss, sauerkraut, and thousand island. Served with house made potato chips and a spear pickle

**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

## DESSERT

**BLUEBERRY COBBLER 6**

Topped with Vanilla Ice Cream

**KEY LIME PIE 6**

 **CHOCOLATE BROWNIE 6**

Topped with vanilla ice cream

## FEATURE DRINKS

**RED SANGRIA -- 9**

**CHEMISTRY BLANC DE  
BLANC -- 10**

## FEATURED ON TAP

**KONA BREWING -- BIG WAVE GOLDEN ALE -- 7**

**ALASKAN -- AMBER -- 6**

**STELLA -- ARTOIS -- 7**

**KINKAIDER -- DRAGON JUICE IPA -- 7.5**

## 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

**CREAMY MUSHROOM SOUP**

with gorgonzola and asparagus

CUP 6 / BOWL 9

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

 Dish can be made Gluten Free