

# PACIFIC SPECIALS

## STARTERS & SOUP

-  **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, tossed in  
a sweet orange chili sauce*
- CORN CHOWDER 6/10**  
*with hatch chiles &  
smoked poblano peppers*

## OYSTERS\*

- EAST POINTS 1.90**  
*(Delaware Bay)  
Mild flavor, light salt content*
- BEAU SOLEIL 2.85**  
*(New Brunswick)  
Mildly briny, with a clean finish*
- WELLFLEET 3.00**  
*(Massachusetts)  
Plump, tender, creamy sweet brine*
- SAVAGE BLONDE 3.10**  
*(P..E.I. Canada)  
Full meats, sharp brine, sweet  
finish*
- TUXEDO 3.10**  
*(PEI, Canada)  
Perfect combination of sweet and  
salty*
- ROUNDAABOUT  
2 OF EACH OYSTER 28**

## ENTREES

-  **AHI TUNA POKE  
BOWL\* 19**  
*Soy marinated raw Ahi tuna with  
rice, seaweed salad, & crispy  
wontons*
- 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*
-  **CRISPY GROUPEL  
SANDWICH 22**  
*Golden crispy grouper on ciabatta  
bread, with lettuce and remoulade.  
Served with house made potato  
chips and a spear pickle*
- SEAFOOD RISOTTO 28**  
*Langostino, bay scallops, & shrimp  
risotto with sliced portobello  
mushrooms and Manchego cheese.  
Served with grilled baguette*
-  **CITRUS SEARED  
PETRALE SOLE 22**  
*Served with brown rice with  
quinoa, grilled asparagus, and a  
tomato- basil relish.*

## 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**

## 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