

PACIFIC SPECIALS

STARTERS & SOUP

-  **SOFT SHELL CRAB**
1 - 9 2 - 16 3 - 23
Served with remoulade
-  **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.

OYSTER WEDNESDAY

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

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

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

DESSERT

- BLUEBERRY COBBLER 6**
Topped with Vanilla Ice Cream
- KEY LIME PIE 6**
-  **CHOCOLATE BROWNIE 6**
Topped with vanilla ice cream

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

 Dish can be made Gluten Free