

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
-  **CHICKEN WINGS 12**
*Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ*

OYSTERS*

- EAST POINTS 1.90**
(Delaware Bay)
Mild flavor, light salt content
- MOOKIEMOTO 3.10**
(Maine)
Clean, slight brine, sweet cucumber finish
- GLACIER BAY 2.80**
(New Brunswick)
Medium brine, mild sweet finish
- SAMISH PETITE 2.80**
(Washington)
Sweet, clean and crisp, plump meat
- DEAD NECK 3.00**
(Massachusetts)
Bright, briny start, clean finish
- ROUNDAABOUT**
2 OF EACH OYSTER 25

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 GROUPER SANDWICH 22**
Golden crispy grouper on brioche bun, with lettuce and remoulade. Served with house made potato chips and a spear pickle
-  **CRISPY ROCK COD 22**
Drizzled with Kodiak Sauce and served with house rice and grilled asparagus
- TOGARASHI SHRIMP BOWL 16**
Tender shrimp sauteed with napa cabbage, bell peppers tossed with Togarashi sauce and brown rice with quinoa

FEATURE SOUP

- CORN CHOWDER**
with hatch chiles & smoked poblano peppers
- CUP 6 / BOWL 9

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

- CHERRY 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