

PACIFIC SPECIALS

STARTERS & SOUP

CRISPY CAULIFLOWER 11

Florets fried crisp and tossed with Napa cabbage, bell peppers, and red onion, and a orange chili sauce. All drizzled with Kodiak sauce.

CHICKEN WINGS 12

Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ

SHRIMP QUESADILIA 12

Stuffed with black beans and topped with sour cream

TOMATO BASIL SOUP

Topped croutons
6/9

FEATURE DRINKS

CHEMISTRY BLANC DE BLANC -- 10

TRIVENTO MALBEC Argentina -9

STRAWBERRY MARG—7

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

KATAMA BAY 2.80

(Massachusetts)

Large oyster, good salt content

BAD BOY 2.50

(Prince Edward Island)

Small shell, intense brine

RIPTIDE 3.30

(Maine)

Salty with a dry seaweed finish

MISTY POINT 2.90

(Prince Edward Island)

Deep cups, plump meats,

ROUNDBOUT 2 OF EACH OYSTER

26

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

1.50 East Points

ENTREES

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

JUMBO SHRIMP FIESTA SALAD 19

Mixed greens, black bean Pico, tomato, avocado, cucumber, crispy tortilla strips, and Manchego cheese. Tossed with Dorothy Lynch dressing and topped with blackened jumbo shrimp


GRILLED MAHI MAHI 28

Topped with a kalamata olive-caper relish and served with a blend of brown rice and quinoa, grilled portobello mushroom, and roasted red pepper aioli.

SHUCKS COMBO 30

Seared Atlantic salmon glazed in our smoky, tangy BBQ sauce, paired with crispy fried oysters. Served with Cajun remoulade, baby cakes, and house slaw.

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

 Dish can be made Gluten Free