

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

BRYCES BEER CHEESE SOUP 6/9

SOFTSHELL CRAB SANDWICH 19

Crispy softshell crab on a grilled brioche bun with shredded lettuce, tomato, and Cajun remoulade. Served with house made potato chips and a pickle

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

1

DAY 'TILL
OYSTERFEST!!!!

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

PRUDENCE ISLAND 2.80

(Rhode Island)

Explosive brine, full meats

BLACK POINT 2.40

(Nova Scotia)

Faintly sweet, cucumber finish

BEAVER TAIL 3.30

(Rhode Island)

True taste of open ocean water

INDEPENDENCE BAY 2.90

(Virginia)

Briny oyster with clean finish

ROUNABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

ANCHO CHICKEN SALAD 17


Mixed greens, napa cabbage, corn and black bean Pico, tomato, slivered carrots and bell peppers with Monterey Jack cheese and cucumber-avocado vinaigrette. Topped with grilled Ancho rubbed chicken breast

SALMON & OYSTER COMBO 30

Grilled Salmon topped with Carolina BBQ Sauce and a side of crispy fried oysters, served with baby cakes and slaw

CRAB STUFFED PETRALE SOLE 24

Topped with house made lobster sauce and served with house rice and veggies

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness
 Dish can be made Gluten Free