

PACIFIC SPECIALS

STARTERS & SOUP



FROG LEGS 14

Golden crispy legs tossed in buffalo sauce. Served with ranch.

CHICKEN WINGS 12

Order of 6 wings.



Buffalo, Char-Buff

BBQ, Char BBQ

BRYCE'S BEER CHEESE SOUP

6.5/9.5

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

PEAR BERRY MULE — 7

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

ENTREES

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

PRUDENCE ISLAND 2.80

(Rhode Island)

Explosive brine, full meats

RIPTIDE 2.50

(Massachusetts)

Salty with dry seaweed finish

BLACK POINT 3.30

(Nova Scotia)

Salty with a cucumber finish

INDEPENDENCE BAY 2.90

(Virginia)

Briny oyster with clean finish

ROUNDAOUT

2 OF EACH OYSTER

26



AHI TUNA POKE BOWL* 19

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

SHRIMP AND MIXED BERRIES SALAD 21

Spring mix, strawberries, blueberries and raspberries tossed with a citrus – champagne vinaigrette and topped with steamed shrimp and toasted almonds.

CRAN STUFFED COD 24

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

RUEBEN PO' BOY 20

Corned beef, Swiss cheese, coleslaw and Russian dressing on a grilled hoagie, Served with potato chips and a pickle

SEARED MONKFISH 22

With a sesame grilled corn succotash

SPICY GRILLED SHRIMP 24

Red chili – soy marinated skewers served with house rice and sauteed veggies.

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



Dish can be made Gluten Free