

# PACIFIC SPECIALS

## FEATURE DRINKS


**CHEMISTRY**  
BLANC DE BLANC 10

**PEAR BERRY MULE 7**

## DESSERT

**STRAWBERRY COBBLER 6**  
*Topped with Vanilla Ice Cream*

**KEY LIME PIE 6**

 **BROWNIE 6**  
*Topped with vanilla ice cream*

## STARTERS & SOUP

 **CURRY CHICKEN 'N SHRIMP**  
6/9

**BOUDIN BALLS 11**  
*With cajun remoulade*

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

 **P.E.I MUSSELS 14**  
*Steamed in spicy tomato*  
*chorizo broth w/ mushroom*

 **FROG LEGS 14**  
*Tossed in buffalo sauce and*  
*served with ranch*

## OYSTERS\*

**EAST POINTS 1.90**

*(Delaware Bay)*

*Mild flavor, light salt content*

**BAD BOY 3.00**

*(Nova Scotia)*

*Bold brine flavor,*  
*clean finish*

**MOOKIE MOTO 2.80**

*(Maine)*

*Deep cups, ocean flavor*

**CHUNU 3.40**

*(Virginia)*

*Sweet, with herb finish*

**MISTY POINT 2.80**

*(Connecticut)*

*High salinity hint of celery*

**ROUNABOUT**  
**2 OF EACH OYSTER**  
**26**

## ENTREES


 **ANCHO TUNA STEAK 34**

*Seared rare and topped with mango salsa and roasted red pepper sauce. Served with steamed rice & stir-fried veggies.*

**AHI TUNA POKE BOWL\* 19**

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

**CRISPY SOLE SANDWICH 21**

*AFS Petrale Sole fried  and topped with lettuce and remoulade in a grilled ciabatta bun. Served with fresh fruit and a pickle*


**CAPTAINS PLATTER 36**

*Crispy scallops, jumbo shrimp and Icelandic Haddock served with baby  cakes and coleslaw*

**Grouper Po Boy 20**

*Crispy Grouper served on a toasted hoagie, topped with lettuce and remoulade, served with baby cakes and coleslaw*

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

 Dish can be made Gluten Free