

# 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*

**SEARED SCALLOPS 32**

Served over creamy Romano and roasted garlic risotto and topped with a home made pesto aioli and fresh basil

## STARTERS & SOUP

**BURGUNDY STEAK AND  
POTATO SOUP**

6/9

**BOUDIN BALLS 11**

*With cajun remoulade*

 **CHICKEN WINGS 12**

*Order of 6 wings.*

*Buffalo, Char-Buff*

*BBQ, Char BBQ*

**FROG LEGS 14**

*Tossed in buffalo sauce and served with ranch*



## OYSTERS\*

**EAST POINTS 1.90**

*(Delaware Bay)*

*Mild flavor, light salt content*

**MOOKIE MOTO 2.80**

*(Maine)*

*Deep cups, ocean flavor*

**SEX ON THE BAY 3.00**

*(New Brunswick)*

*Medium salinity with*

*creamy finish*

**SASSY 3.00**

*(P.E.I.)*

*Distinct sweet brine*

**BARE NAKED 2.80**

*(Maine)*

*Medium oyster, salty finish*

**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 GROUPER SANDWICH 21**

Crispy Grouper 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 BOI 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