

PACIFIC SPECIALS

FEATURE DRINKS

CHEMISTRY
BLANC DE BLANC 10

PEAR BERRY MULE 7

DESSERT

CHERRY COBBLER 6
Topped with Vanilla Ice
Cream

KEY LIME PIE 6



BROWNIE 6

Topped with vanilla ice
cream

CRABBY MONDAY
\$5.00 OFF CRAB LEGS!

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

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

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

ROUNDABOUT
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

SEARED SCALLOPS 32

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

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



Dish can be made Gluten Free