

PACIFIC SPECIALS

TACO TUESDAY

**\$4.50 MARGARITAS
ALL DAY!**

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16
Served with dirty rice & beans

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

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 ch
orizo 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

**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


SEARED SCALLOPS 32

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

RAINBOW TROUT 24

Seared Rainbow trout topped with a toasted hazelnut and tarragon brown
butter and served with a side of brown rice, quinoa and sautéed veggies

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

 Dish can be made Gluten Free