

PACIFIC SPECIALS

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

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

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

MOOKIE MOTO 2.80

(Maine)

Deep cups, ocean flavor

SW SENSATION 3.20

(P.E.I)

Plump meat, moderate brine complex 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

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

1.50 East Points

ENTREES

AHI TUNA POKE BOWL* 19

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

CRISPY GROUPER SANDWICH 21

Crispy fried Grouper on grilled ciabatta with spring mix, roasted red pepper sauce and mango salsa. Served with fresh fruit and potato chips.


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 with a side of roasted fingerling potatoes and sautéed green beans

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

 Dish can be made Gluten Free