

# PACIFIC SPECIALS

## STARTERS & SOUP

### 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 toma-  
to ch  
orizo broth w/ mush-  
room

### BURGUNDY STEAK AND POTATO SOUP

6/9

## 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

## 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 pep-  
per sauce and mango salsa. Served with potato chips and a pickle.

### STEAK AND SHRIMP ENCHILADA 24

Ancho grilled beef tenderloin tips, tender shrimp, roasted pepper-tomato  
sauce, Monterey Jack cheese, cilantro crema, black bean and corn pico with  
house rice and chipotle napa slaw.

### 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

## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt  
content

### HONEY MOON 2.80

(New Brunswick)

Slight brine with a citrus  
finish

### SW SENSATION 3.20

(P.E.I)

Plump meat, moderate  
brine complex finish

### TIDAL TEASE 3.00

(P.E.I)

Suttle brine, sweet finish


### SWEET PETITE 2.80

(P.E.I)

Deep cups, sweet finish

**ROUNABOUT  
2 OF EACH OYSTER  
26**

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

 Dish can be made Gluten Free