

# PACIFIC SPECIALS

## STARTERS & SOUP

### BOUDIN BALLS 11

With Cajun remoulade

### CHICKEN WINGS 12

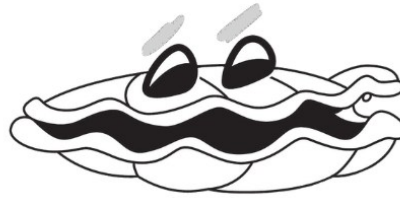
Order of 6 wings.  
Buffalo, Char-Buff  
BBQ, Char BBQ

### FROG LEGS 14

Tossed in buffalo sauce  
and served with ranch

### P.E.I MUSSELS 14

Steamed in spicy toma-  
to chorizo broth w/  
mushroom



## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### HONEY MOON 2.80

(New Brunswick)

Slight brine with a citrus fin-  
ish

### 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**

## DESSERT

### CHERRY COBBLER 6

Topped with Vanilla Ice  
Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice  
cream

## FEATURE DRINKS

### CHEMISTRY

BLANC DE BLANC 10

## 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

### MISO SALMON 25

Miso-glazed Atlantic salmon served with brown rice, quinoa and fresh stir-fry  
vegetables.

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

 Dish can be made Gluten Free