

PACIFIC SPECIALS

STARTERS & SOUP

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

Portuguese broth and a
side of baguette

FEATURE DRINKS

CHEMISTRY
BLANC DE BLANC 10

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

FORTUNE COVE 2.80

(P.E.I.)

Sharp Brine, Vegetal finish

FREELAND CREEK 2.80

(P.E.I.)

Faintly sweet start with dis-
tinct ocean finish

SUNBERRY CHOICE 3.20

(P.E.I.)

Moderate brine, sweet

BAD BOYS 3.00

(Nova Scotia)

Smooth, sweet finish

ROUNDAABOUT
2 OF EACH OYSTER
26

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

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 fresh fruit

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.


 **GOLDEN TILE PLATE 24**

Fried with the thinnest breading in town and served with a side of our tangy
Kodiak sauce and a side of fries and slaw

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