

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

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 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