

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



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

PINK MOON 2.80

(P.E.I.)

Salty with a mineral finish

ROCKY SHORE 2.80

(P.E.I.)

Deep cups with a burst of
saltiness

SUNBERRY CHOICE 3.20

(P.E.I.)

Moderate brine, sweet

BAD BOYS 3.00

(Nova Scotia)

Smooth, sweet finish

ROUNABOUT
2 OF EACH OYSTER
26

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 pepper sauce and mango salsa. Served with potato chips fresh fruit.

SEAFOOD PASTA 29

Creamy Mafaldine pasta tossed with scallops and shrimp with sundried tomatoes, artichoke hearts and fresh basil, topped with Romano cheese.


FAROE ISLAND SALMON 28

Grilled and topped with a toasted hazelnut and tarragon brown butter with a side of roasted fingerling potatoes with julienne veg, Napa cabbage and green beans.

BLACKENED ICELANDIC COD 24

A top red beans and rice.

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

 Dish can be made Gluten Free