

PACIFIC SPECIALS

STARTERS & SOUP

BOUDIN BALLS 11

With Cajun remoulade

CHICKEN WINGS 12

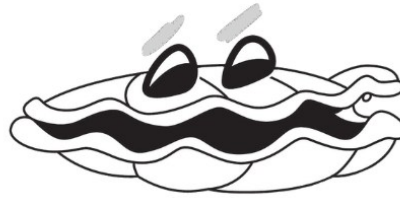
Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ

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



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

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

SPRING FLING 3.00

(P.E.I)

Suttle brine, sweet finish

PIPERS POINT 2.80

(P.E.I)

Clean Succulent, citrus 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 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.


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