

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

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

SOFT SHELL CRAB 1-7 2-14 3-21

Served with remoulade

BACON BLEU CHEESE OYSETRS 16

Served with baguette
bread



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

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

RIPTIDE 3.00

(Massachusetts)

Sweet brine, vegetable fin-
ish

KATAMA BAY 2.80

(Massachusetts)

Intense brine, sweet finish

ROUNDABOUT **2 OF EACH OYSTER** **26**

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.

SEAFOOD PASTA 29

Creamy Mafaldine pasta tossed with scallops and shrimp with sundried toma-
toes, 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