

# 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

**CRABBY MONDAY**  
\$5.00 OFF CRAB LEGS!

## 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

## 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.

### CITRUS SEARED TROUT 21

Topped with cucumber basil relish, served with brown rice quinoa and sauteed veggies

## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### HONEY MOON 2.80

(New Brunswick)

Slight brine with a  
citrus finish

### TATAMAGOUCHE 3.20

(Nova Scotia)

Sweet, nutty flavor, mild  
salinity

### RIPTIDE 3.00

(Massachusetts)

Sweet brine, vegetable fin-  
ish

### PERMAQUID 2.80

(Maine)

Intense brine, sweet clean  
finish

### ROUNABOUT

2 OF EACH OYSTER 26

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