

# 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

### NORTHSHORE GOLD 2.80

(Prince Edward Island)

Salty with sweet finish

### CONWAY ROYAL 3.20

(Prince Edward Island)

Beautiful oyster with clean  
classic flavor

### RIPTIDE 3.00

(Massachusetts)

Sweet brine, vegetable fin-  
ish

### UMAMI 2.80

(Rhode Island)

Sweet, creamy and very  
salty

**ROUNDAABOUT**  
**2 OF EACH OYSTER**  
**26**

## TACO TUESDAY

### \$4.50 MARGARITAS ALL DAY!

#### CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

#### CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

## 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.

### 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

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

Dish can be made Gluten Free