

# PACIFIC SPECIALS

## STARTERS & SOUP

**SALMON AND DILL  
CHOWDER 6/9**

 **CHICKEN WINGS 12**

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

 **CRAB STUFFED SOFT SHELL  
CRAB**

**1-11 2-18 3-25**

W/ smoked chili tartar  
sauce

**BACON BLEU CHEESE  
OYSTERS 16**

Served with baguette  
bread

 **CRISPY PORTABELLA  
MUSHROOMS 12**

Served with ranch



## 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

**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 22**

Crispy fried Grouper on grilled ciabatta with yellow curry aioli sauce and sesame slaw. Served with potato chips and a pickle.

 **FAROE ISLAND SALMON 28**

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

 **CITRUS SEARED TROUT 21**

Topped with dill caper relish, served with brown rice quinoa and sauteed veggies

**SEAFOOD PASTA 29**

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

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