

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

SEAFOOD BOIL 88



A shareable feast of
crab legs, lobster tail,
PEI mussels, shrimp,
crawfish, andouille,
clams, corn, and pota-
toes tossed in our spicy
garlic butter sauce.
Served with warm
drawn butter and a
crusty baguette.

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

PIPERS POINT 2.80

(Prince Edward Island)

Bold brine with crisp 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

**ROUNABOUT
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 sesa-
me slaw. Served with potato chips and a pickle.

 **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 toma-
toes, 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



Dish can be made Gluten Free