

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

 **SEAFOOD BOIL 88**

A mountain of sea-
food built for sharing.
Succulent crab legs,
a tender lobster tail,
PEI mussels, shrimp,
smoky andouille
sausage, and fresh
clams all tossed with
corn on the cob and
potatoes in our
signature spicy garlic
butter. Served sizzling
hot with more warm
drawn butter and a
crusty baguette for
soaking up every last
drop.

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

MAINE ISLE 3.20

(Maine)

Crisp brine with
buttery finish

CUPIDS CHOICE 2.90

(Prince Edward Island)

Deep cup with plump
meats

S.W SENSATIONS 3.10

(Massachusetts)

Deep salty brine, firm meats

KATAMA BAY 2.80

(Massachusetts)

Mixes brine and sweetness

**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

 **SEARED SCALLOPS 32**

Fresh scallops served with mixed vegetables and house rice

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

 Dish can be made Gluten Free