

PACIFIC SPECIALS

STARTERS & SOUP

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

SEAFOOD BOIL

88

A mountain of seafood 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

S.W SENSATIONS 3.10

(Massachusetts)

Deep salty brine, firm meats

MAINE ISLE 3.20

(Maine)

Crisp brine with
buttery finish

CUPIDS CHOICE 2.90

(Prince Edward Island)

Deep cup with plump
meats

BAD BOYS 2.80

(Nova Scotia)

Clean brine, high salinity

ROUNDAABOUT

2 OF EACH OYSTER

26

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

OYSTER

WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

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.


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