

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

BOUDIN BALLS 11

With Cajun remoulade



DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



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

BEACH BOY 3.10

(Virginia)

Sweet with a clean finish

BEACH BABE 3.20

(Rhode Island)

Mild salt with hint of mineral

MOONDANCER 2.90

(Maine)

Deep cup with plump
meats

KATAMA BAY 2.80

(Massachusetts)

Intense brine with sweet-
cream roundness

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 sesame slaw. Served with potato chips and a pickle.

CITRUS SEARED TROUT 21

Topped with Tarragon brown butter and hazelnuts, served with brown rice quinoa and sauteed veggies

SEARED SCALLOPS 34

Fresh scallops served atop roasted garlic cauliflower puree with green bean succotash

CRAB MELT 32

A mix of snow, blue and southern king crab on a grilled sourdough with cheddar cheese. Served with fresh fruit and potato chips

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

Dish can be made Gluten Free