

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 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

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

ROUNDAABOUT
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 Tarragon brown butter and hazelnuts, served with brown rice qui-
noa 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 ched-
dar 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