

# 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

### BAD BOY 3.10

(P.E.I.)

Sweet with a buttery finish

### MOONDANCER 3.20

(Maine)

Clean with a mineral finish

### SUNBERRY POINT 3.20

(P.E.I.)

Deep cup bursting with  
brine

### FORTUNE COVE 2.80

(P.E.I.)

Sharp brine with vegetable  
finish

**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