

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

SEX ON THE BAY 3.10

(New Brunswick))

Subtle brine, plump meats

NEWPORT CUP 3.20

(Road Island)

High brine, deep cup

MOOKIE MOTOS 3.20

(Maine)

Bright sweet flavor, creamy
finish

FORTUNE COVE 2.80

(P.E.I)

Sharp brine with vegetable
finish

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
sesame slaw. Served with potato chips and a pickle.

FAROE ISLAND SALMON 30

Fresh Faroe salmon grilled, blackened, or seared, served with house dirty rice
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