

# 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

## FEATURE BEERS

**ODELL BREWING 12 oz -**  
90'S SCHILLING- 3

**GOOSE ISLAND 12 oz-**  
312 WHEAT -3



## CRABBY MONDAY

**\$5.00 OFF CRAB  
LEGS!**

## 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

(Rhode 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

## ROUNABOUT

**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

## 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