

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

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

MALPEQUE 3.20

(P.E.I.)

Light bodied, high brininess

SUNBERRY POINT 3.10

(P.E.I.)

Fat meat, bursting with
brine

NEWPORT CUP 3.20

(Rhode Island)

High brine, deep cup

SASSY SWEET 2.80

(P.E.I.)

Distinct sweet brine

ROUNDAABOUT

2 OF EACH OYSTER

26

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

1.50 East Points

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

WILLY'S PASTA 25

Blackened chicken breast and tender sauteed shrimp over linguini tossed in mouth watering pesto sauce and broccoli. Side of grilled baguette bread

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