

# 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

### SURF & TURF 45

5 oz. grilled filet prepared to  
your liking paired with a 4 oz.  
cold-water lobster tail, finished  
with a rich Creole cream sauce.

Served with bacon-wrapped  
grilled asparagus and a loaded  
baked potato.

## 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 3.30

(P.E.I.)

Light bodied, high brininess

### SUNBERRY POINT 2.70

(P.E.I.)

Fat meat, bursting with  
brine

### NEWPORT CUP 3.20

(Rhode Island)

High brine, deep cup

### SASSY SWEET 2.70

(P.E.I.)

Distinct sweet brine

**ROUNDAABOUT**  
**2 OF EACH OYSTER**

**26**

## ENTREES

### AHI TUNA POKE BOWL\* 19

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons.

### SEARED SCALLOPS 35

Five flat top seared sea scallops served atop creamy tarragon risotto and  
finished with roasted broccolini.

### SALMON OSCAR 27

A golden, flakey puff pastry with seared salmon, grilled asparagus, and lump crab  
meat, then topped with Bailey's signature hollandaise sauce.

### HALIBUT PICCATA 34

Fresh Alaskan halibut, lightly seasoned and pan seared, finished with a bright lemon-  
caper piccata sauce. Served with roasted Brussels sprouts and whipped mashed pota-  
toes.

### 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