

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

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

FEATURE BEERS

ODELL BREWING 12 oz –

90'S SCHILLING– 3

GOOSE ISLAND 12 oz–

312 WHEAT –3

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 aspara-
gus and a loaded baked
potato.



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.

FAROE ISLAND SALMON 30

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

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

MALPEQUE 3.30

(P.E.I)

Light bodied, high brinness

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

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

Dish can be made Gluten Free