

# 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

### SURF & TURF 40

5 oz. grilled filet prepared  
to your liking paired with  
grilled jumbo shrimp, fin-  
ished with a rich Creole  
cream sauce. Served  
with bacon-wrapped  
grilled asparagus and a  
loaded baked potato.

## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### MAINE ISLE 3.30

(P.E.I.)

Light bodied, high brinness

### SWEET PETITE 2.70

(MASSACHUSETTES)

Deep cups, firm meats,  
intense brine

### SALTY SISTERS 3.20

(P.E.I.)

High brine, deep cup

### OSPREY POINT 2.70

(P.E.I.)

Salty with a clean finish

**ROUNDABOUT**  
**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

## TACO TUESDAY

### \$4.50 MARGARITAS ALL DAY!

### CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

### CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

## 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 veggies.

### 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 PO' BOY 28

Fried Halibut in a toasted hoagie bun topping shredded lettuce tossed with muffaletta  
relish and remoulade. Served with baby cakes and slaw



### GROUPER SANDWICH 22

Crispy Grouper on a warm ciabatta bun with lettuce and red pepper aioli. Served with  
seasoned fries and a pickle.

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

Dish can be made Gluten Free