

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

FOG HORN 2.70

(MASSACHUSETTES)

Small to medium size, great
brine

MOON DANCER 3.20

(MAINE)

Small but powerful oyster

OSPREY POINT 2.70

(P.E.I.)

Salty with a clean 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

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

ENTREES

AHI TUNA POKE BOWL* 19

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

PESTO SHRIMP LINGUNI 24

Linguini tossed in our rich Pesto sauce with sauteed shrimp, broccoli, tomato, scallions
and a side of grilled baguette

FAROE ISLAND SALMON 32

Faroe Island Salmon served along side grilled asparagus and fingerling potatoes

MAKE IT OSCAR STYLE FOR \$6

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