

# PACIFIC SPECIALS

## STARTERS & SOUP

### CRAB STUFFED SOFT SHELL CRAB

1-11 2-18 3-25

W/ smoked chili tartar sauce

### GRILLED PORTOBELLO MUSHROOM 15

Served with tossed greens and a smoked chili aioli

## DESSERT

### CHERRY 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

### BAD BOY 2.70

(Massachusetts)

Shallow cups, medium brine, high salinity

### PIPERS POINT 3.20

(P.E.I.)

Salty open, brine finish

### MALPEQUE 3.20

(P.E.I.)

Salty with a sweet finish

### CUPIDS CHOICE 3.00

(P.E.I.)

Burst of brine, with a sweet finish

### **ROUNDAOUT 2 OF EACH OYSTER**

**26**

## FEATURED CANS

**CENTRAL WATERS—  
IMPERIAL STOUT 5**

**LONG DRINK—  
CRANBERRY 5**

**Drekker-  
PLOP PINA COLDA 6.50**



## ENTREES

### SHUCKS POKE BOWL\* 19

Soy marinated with your choice of raw Ahi tuna or salmon served with rice, seaweed salad, & crispy wontons.

### GRILLED KING SALMON 36

Served with house rice and sauteed veggies.

### ANCHO CRUSTED HALIBUT 36

Topped with Strawberry Jalapeno Salsa and cilantro crème. Served with roasted red potatoes and grilled asparagus.

### GROUPER SANDWICH 22

Crispy Grouper on a warm ciabatta bun with sesame slaw and curry aioli. Served with potato chips and fresh fruit.


### CHIMICHURRI SOCKEYE SALMON 36

Sockeye salmon grilled and topped with our house made chimichurri sauce. Served with a deviled egg potato salad and ancho corn succotash.

### TERIAKI SALMON SALAD 22

Spring mix with cabbage, bell pepper, carrot, cucumber and edamame tossed with a sweet sesame vinaigrette, topped with teriyaki seared salmon.

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

 Dish can be made Gluten Free