

# PACIFIC SPECIALS

## STARTERS & SOUP

### CRAB STUFFED SOFT SHELL CRAB

1-11 2-18 3-25

W/ smoked chili tartar sauce

### GRILLED PORTOBELLO MUSH- ROOM 15

Served with tossed greens and  
a smoked chili aioli

### CHICKEN WINGS 12

Order of 6 wings. Buffalo,

Char-Buff. BBQ, Char BBQ

## 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

### CANADA CUP 2.70

(P.E.I.)

Creamy medium brine, high  
salinity

### HONEY MOON 3.20

(New Brunswick)

Deep cups, clean finish

### NORTH SHORE GOLD 3.20

(P.E.I.)

Salty with a sweet finish

### ROCKY SHORES 3.00

(P.E.I.)

Burst of brine, with a salty  
finish

### ROUNDAABOUT

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.

### 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.

### TERIAKI SALMON SALAD 22

Spring mix with cabbage, bell pepper, carrot, cucumber and  
edamame tossed with a sweet sesame vinaigrette, topped with teri-  
yaki 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