

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

SEAFOOD BOIL

88

A mountain of sea-
food built for sharing.
Succulent crab legs,
a tender lobster tail,
PEI mussels, shrimp,
smoky andouille
sausage, and fresh
clams all tossed with
corn on the cob and
potatoes in our
signature spicy garlic
butter. Served sizzling
hot with more warm
drawn butter and a
crusty baguette for
soaking up every last
drop.

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

HONEY MOON 3.20

(New Brunswick)

Deep cups, clean finish

NORTH SHORE GOLD

3.20

(P.E.I.)

Salty with a sweet finish

CANADA CUP 2.70

(P.E.I.)

Creamy medium brine, high
salinity

VALLEY POINT 3.00

(P.E.I.)

Small to medium, big salt
finish

ROUNABOUT 2 OF EACH OYSTER 26

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

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 roast-
ed 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 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