

PACIFIC SPECIALS

STARTERS & SOUP

GRILLED PORTOBELLO

MUSHROOM 15

Served with tossed greens and a smoked chili aioli

CHICKEN WINGS 12

Order of 6 wings. Buffalo, Char-Buff. BBQ, Char BBQ

BOUDIN BALLS 11

Served with a side of remoulade.

SEAFOOD BOIL

88

A mountain of seafood 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 POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

HAMMERHEAD 3.00

(Massachusetts)

Strong brine, sweet finish

S.W. SENSATION 3.10

(P.E.I.)

Intense brine, creamy finish

SMALL CHOICE 2.90

(P.E.I.)

Meaty cups with a clean finish

SWEET PETITE 3.40

(Massachusetts)

Deep cup, firm meats

ROUNABOUT

2 OF EACH OYSTER

26

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

ENTREES



AHI TUNA POKE BOWL* 19

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

SMOTHERED FLOUNDER 25

Seared and topped with crab meat and lobster sauce. Served with house rice and sauteed veggies.



CAJUN BASA 19

Crispy Basa topped with Cajun remoulade, served with baby cakes and Coleslaw.

SEAFOOD TOWER 25

A striking tower of tuna, bay scallops, chilled shrimp, tomatoes, cucumber, onion, and jalapeño topped with avocado. Served with our signature Salsa Negra Marisquera.

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



Dish can be made Gluten Free