

PACIFIC SPECIALS

STARTERS & SOUP

FRIED MUSHROOM 12

Served with Ranch

CHICKEN WINGS 12

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

BOUDIN BALLS 11

Served with a side of remoulade.

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

1.50 East Points

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.

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

S.W. SENSATION 3.10

(P.E.I.)

Intense brine, creamy finish

HAMMERHEAD 3.00

(Massachusetts)

Strong brine, sweet finish

SUN CHASER 2.80

(Rhode Island)

Great salinity, sweet finish

MALPEQUE 2.90

(P.E.I.)

Light bodied high brinness

ROUNDABOUT

2 OF EACH OYSTER

26

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 PASTA 29

Bay scallops and shrimp tossed with Mafaldine pasta in a creamy pesto sauce with shallots and mushrooms. Finished with Romano cheese, fresh tomatoes, and grilled bread.

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

 Dish can be made Gluten Free