

PACIFIC SPECIALS

STARTERS & SOUP

-  **FRIED MUSHROOM 12**
Served with Ranch
-  **CHICKEN WINGS 12**
Order of 6 wings. Buffalo, Char-Buff. BBQ, Char BBQ
-  **FRIED OYSTERS 18**
Double down on oysters 30

DESSERT

- CHERRY COBBLER 6**
Topped with Vanilla Ice Cream
- KEY LIME PIE 6**
-  **BROWNIE 6**
Topped with vanilla ice cream

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.

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

FANCY SWEETS 3.00

(New Brunswick)

Clean brine with a sweet finish

KATAMA 3.00

(Massachusetts)

Strong brine, sweet finish

TATAMAGOUCHE 2.80

(Nova Scotia)

Crisp with a clean finish

MOOKIEMOTO 3.30

(Maine)

Plump meats, sweet finish

ROUNDAABOUT 2 OF EACH OYSTER

26

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.

PAELLA 26

Green shell mussels, tender shrimp, chopped chicken and sliced Longaniza all simmered in saffron rice with onion and bell pepper.

WALLEYE PO BOY 20

Served on a toasted hoagie roll with lettuce, muffuletta relish and remoulade. Served with baby cakes and coleslaw.