

PACIFIC SPECIALS

STARTERS & SOUP

FRIED MUSHROOM 12

Served with Ranch

CHICKEN WINGS 12

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

CHICKEN TORTILLA SOUP Cup
6 / Bowl 10

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

CRABBY MONDAY
\$5.00 OFF CRAB
LEGS!

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

PEMAQUID 3.20

(P.E.I.)

Mildly sweet, lemon zest flavor, solid brininess

MOOKIE MOTO 3.00

(Maine)

High salinity, sweet finish

PINK MOON 3.10

(P.E.I.)

Creamy meats, perfect balance of salt and mineral finish

BLACK POINT 2.90

(Nova Scotia)

Faintly sweet, salty with a cucumber 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.

WALLEYE PO BOY 20

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