

PACIFIC SPECIALS

STARTERS & SOUP



FRIED MUSHROOM 9

Served with Ranch



CHICKEN WINGS 12

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

CHICKEN TORTILLA SOUP Cup 6 / Bowl 10



AHI TUNA CRUDO APP 16

Raw Tuna with sesame Vinaigrette, pomegranate seeds, wasabi aioli and scallions

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

S.W SENSATIONS 3.10

(P.E.I.)

Deep salty brine and meatiness

PINK MOON 3.20

(P.E.I.)

Creamy meats, perfect balance of salt and mineral finish

MOOKIE MOTO 3.00

(Maine)

High salinity, sweet finish

BLACK POINT 2.90

(Nova Scotia)

Faintly sweet, salty with a cucumber finish

ROUNDAABOUT

2 OF EACH OYSTER

26

NATIONAL OYSTER DAY

1.50 East Points

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

BACON BLUE GRILLED OYSTERS 11

CITRUS HERB GRILLED OYSTERS 11

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

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.



WALLEYE PO BOY 20

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

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



Dish can be made Gluten Free