

PACIFIC SPECIALS

STARTERS & SOUP

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.

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

S.W SENSATIONS 3.10

(P.E.I)

Deep salty brine and
meatiness

IRISH POINT 3.20

(P.E.I)

Superb meats, excellent
salinity

ROCKY SHORE 3.00

(P.E.I)

Deep cups bursting with
salt

NSG 2.90

(P.E.I)

Salty with a sweet finish

ROUNABOUT

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 Cole-slaw.

FAROE ISLAND SALMON 32

Grilled and topped with fresh guacamole, all pooled in a mango sauce.
Served with house rice and sauteed veggies.

GOCHUJANG SHRIMP 27

Crispy jumbo shrimp topped with a gochujang chili sauce. Served with steamed rice and blistered shishito peppers

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



Dish can be made Gluten Free