

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

FEATURED CANS

CENTRAL WATERS—
IMPERIAL STOUT 5

LONG DRINK—
CRANBERRY 5

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

MAMMA MIA 3.30

(P.E.I.)

Deep salty brine and
clean finish

MOONDANCER 3.00

(Maine)

High brine, sweet finish

HARBOR HOUSE 2.80

(New Jersey)

Deep cups, subtle salty
finish

SUNBERRY POINT 3.20

(P.E.I.)

Medium brine, citrus 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.

FRIED CHICKEN SANDWICH 19

Crispy chicken breast on grilled ciabatta with Muffuletta relish, topped with
house made Tasso ham, cheddar cheese and smoked red pepper aioli. Served
with fresh fruit and potato chips.

JUMBO RED CHILI SHRIMP 27

Crispy jumbo shrimp topped with a gochujang chili sauce. Served with steamed

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

 Dish can be made Gluten Free