

PACIFIC SPECIALS

STARTERS & SOUP

 **CHICKEN WINGS 12**
Order of 6 wings.
Buffalo, Char-Buff. BBQ,
Char BBQ
RED PEPPER PUREE SOUP

With crab

Cup 6 / Bowl 10

AHI TUNA CRUDO APP 16

Raw Tuna with a sesame
Vinaigrette,
wasabi aioli and
scallions.

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!

FEATURED CANS

CENTRAL WATERS-
IMPERIAL STOUT 5

LONG DRINK-
CRANBERRY 5



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
rice and blistered shishito peppers

SHRIMP AND TASSO PASTA 25

Malfadine pasta tossed with house made Tasso ham and shrimp with bell pep-
pers and alfredo sauce. Topped with tomato, green onions, parmesan, and
grilled bread.

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



Dish can be made Gluten Free