

PACIFIC SPECIALS

STARTERS & SOUP

 **CHICKEN WINGS 12**
Order of 6 wings.
RED PEPPER PUREE SOUP
With crab
Cup 6 / Bowl 10
CORN RIBS 8
Grilled and served with
siracha aioli



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.

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

PARAMOURS 3.00

(Nova Scotia)

Firm meats, mild salinity

BARNSTABLE LADY'S 2.80

(Massachusetts)

Deep cup, briny and sweet

UMAMI 3.20

(Rhode Island)

Sweet, creamy and very salty

MAMMA MIA 3.30

(P.E.I.)

Deep salty brine and clean finish

ROUNDAABOUT
2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna served with rice, seaweed salad, & crispy wontons.

SURF & TURF 32

Seared scallops with grilled tasso ham and smoked chili sauce. Served with house rice and veggies

SMOTHERED FLOUNDER 25

Seared and topped with crab meat and lobster sauce. Served with house rice and sauteed veggies.

BAYOU 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 peppers 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