

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

Order of 6 wings.

BEER CHEESE SOUP Cup 6 / Bowl 10

SOFT SHELL CRAB 1-7 2-14 3-21

Fried up and served
with remoulade



OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

TUXEDO 3.20

(P.E.I)

High salinity, sweet finish

MIDNIGHT KISS 3.00

(Rhode Island)

Crisp start, buttery finish

BLACK POINT 3.20

(P.E.I)

Salty brine, clean finish

CHESAPEAKE BEST 3.00

(Maryland)

Mild brine, creamy finish

ROUNDABOUT 2 OF EACH OYSTER

26

DESSERTS

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

FEATURE DRINKS

Red Sangria- 8

Bloody Mary- 10

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