

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

Order of 6 wings.

BOUDIN BALLS 11

Pork and rice deep fried, remoulade to dip

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream



TACO TUESDAY

**\$4.50 MARGARITAS
ALL DAY!**

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice
& beans

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

BARNSTABLE LADIES 3.00

(Massachusetts)

Deep cup, briny and sweet

BLACK POINT 3.20

(Nova Scotia)

Faintly sweet, salty with a cucumber finish

SASSY SWEET 3.20

(Prince Edward Island)

Distinct sweet brine mixed with a salty snap

CAPE COD 3.00

(Massachusetts)

Plump meats, whisper of salty sweetness

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

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

 Dish can be made Gluten Free