

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ

SOFT SHELL CRAB

1-7 2-14 3-21

SHRIMP CEVICHE 11

With tortilla chips



HOT AND SOUR SHRIMP SOUP

Cup/7

Bowl/10

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

SAVAGE BLONDE 3.00

(P.E.I.)

Deep cup, briny and sweet

MAMMA MIA 3.20

(P.E.I.)

Faintly sweet, salty with a
cucumber finish

SUNBERRY POINT 3.20

(P.E.I.)

Distinct sweet brine mixed
with a salty snap

OSPREY POINT 2.90

(P.E.I.)

Plump meats, whisper of
salty sweetness

ROUNDABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

GARLIC SHRIMP AND ROASTED TOMATO PASTA 30

Jumbo shrimp with portobella mushrooms & roasted tomatoes over Mafaldine Pasta. Topped with green onion and parmesan cheese.

SMOTHERED FLOUNDER 25

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

CRISPY CAJUN BASA 18

Basa fried with a drizzle of Cajun remoulade. Served with baby cakes and slaw.

SHRIMP ROLL 18

Chopped shrimp tossed in a seasoned mayo with minced celery on a split top New England roll. Served with potato chips and a pickle.