

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



FEATURED CANS

CENTRAL WATERS—
IMPERIAL STOUT 3

DREKKER PLOP—
TIKI-COLADA 6.50

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

S.W. SENSATION 3.20

(P.E.I.)

Distinct sweet brine mixed with a salty snap

BARNSTABLE LADY 2.90

(P.E.I.)

Plump meats, whisper of salty sweetness

ROUNDABOUT

2 OF EACH OYSTER

26

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream



ENTREES

AHI TUNA POKE BOWL* 19

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

SHRIMP PESTO PASTA 27

Jumbo shrimp, artichoke hearts, portobello mushrooms and onions in a creamy pesto sauce with Mafaldine pasta. Topped with tomato, green onion and parmesan and served with baguette bread.

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.

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

 Dish can be made Gluten Free