

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

CRABBY MONDAY
\$5.00 OFF CRAB
LEGS!

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

ROCKY SHORE 3.00

(P.E.I.)

Deep cups bursting with salt

QUONSET POINT 3.20

(Rhode Island)

Clean and sweet with a light finish

SALTY SISTER 3.20

(P.E.I.)

Sweet, plump, and juicy

UMAMI 2.90

(Rhode Island)

Sweet, creamy, and very salty

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 AND GRITS 27

Tender shrimp and andouille sausage simmered in a creole tomato sauce, on top of cheesy yellow organic stone ground grits.

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.

BLACKENED MAHI-MAHI SANDWICH 21

On grilled ciabatta with remoulade and lettuce. Served with potato chips and a pickle.

FISH PO'BOY 18

Crispy golden Tile fish po'boy with baby cakes and coleslaw.

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

 Dish can be made Gluten Free