

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

BUFFALO OYSTERS 18

With side of ranch

OYSTER WEDNESDAY

1.50 East Points

SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only



FEATURE BEERS

CENTRAL WATERS—
IMPERIAL STOUT 3

CODE (Lincoln) —
LEMON BERRY SOUR 3

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

ROCKY SHORE 3.00

(P.E.I.)

Deep cups bursting with salt

PINKMOON 3.10

(Rhode Island)

Creamy meats, perfect balance of salt

PRUDENCE ISLAND 2.90

(Rhode Island)

Unforgettable sweet and natural flavor

MOOKIE MOTO 2.90

(Maine)

Deep cup, cucumber finish

ROUNDAABOUT

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.



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