

# 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

### SALMON PATTY 13

Two seared fresh salmon patties with lightly tossed greens & tomatoes. All topped with lemon-basil aioli.

## DESSERT

### PEACH COBBLER 6

Topped with Vanilla Ice Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice cream

### SEAFOOD BOIL 88

A mountain of seafood built for sharing. Succulent crab legs, a tender lobster tail, PEI mussels, shrimp, smoky andouille sausage, and fresh clams all tossed with corn on the cob and potatoes in our signature spicy garlic butter. Served sizzling hot with more warm drawn butter and a crusty baguette for soaking up every last drop.

## OYSTERS\*

### EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

### SUNBERRY POINT 3.00

(P.E.I.)

Deep cups with a clean finish

### PRUDENCE ISLAND 2.90

(Rhode Island)

Unforgettable sweet and natural flavor

### KATAMA BAY 3.10

(Massachusetts)

Creamy meats, deep cups and clean finish

### MOOKIE BLUES 3.00

(Maine)

Plump meats, hints of cucumber

### ROUNABOUT

2 OF EACH OYSTER

## 26

## ENTREES

### AHI TUNA POKE BOWL\* 19

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

### 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. Side baby cakes and slaw

### MAHI MAHI PO'BOY 18

Crispy golden Mahi Mahi po'boy with baby cakes and coleslaw.

### SEARED TUNA SALAD 22

Mixed greens, purple cabbage, slivered carrots, red onions, bell peppers. Tossed in a green curry lemongrass vinaigrette. Topped with seared ahi tuna and edamame.