

PACIFIC SPECIALS

STARTERS

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. Succu-
lent crab legs, a ten-
der 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

WELLFLEET 2.90

(Massachusetts)

Unforgettable sweet and
natural flavor

FALMOUTH 2.80

(Massachusetts)

Plump meat, high brine

TUXEDO 3.00

(Massachusetts)

Unforgettable sweet and
natural flavor

MOONDANCERS 3.20

(Massachusetts)

Creamy meats, deep cups
and clean finish

ROUNABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

GRILLED KING SALMON 36

Grilled Wild caught King Salmon topped with a red wine reduction and served with
brown rice & quinoa and sauteed veggies

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.

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

 Dish can be made Gluten Free