

PACIFIC SPECIALS

STARTERS

CHICKEN WINGS 12

Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ

CRISPY ROCK

SHRIMP 14

Served with Kodiak
sauce

SALMON PATTY 13

Two seared fresh
salmon patties with lightly

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 sea-
food 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.

ENTREES

AHI TUNA POKE BOWL* 19

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

FAROE ISLAND SALMON 32

Grilled and 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.

SEAFOOD RISOTTO 32

Mushroom risotto with bay scallops, tender shrimp, arugula, roasted shallot
and parmesan. Served with grilled baguette bread..

CRISPY BASA SANDWICH 18

Crispy golden Basa on grilled ciabatta bread with jalapeno slaw and red pepper
aioli. Served with baby cakes and coleslaw.

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt con-
tent

MOONDANCER 2.90

(Maine)

Bold brine with a sweet
finish

SUNBERRY POINT 3.10

(P.E.I.)

Deep cups with a salty
brine and sweet finish

DUXBURY PEARL 3.20

(Massachusetts)

Crisp brine with a salty
punch

HOPE ISLAND 3.00

(Rhode Island)

Classic briny and salty
flavor with a sweet finish

ROUNDAABOUT

2 OF EACH OYSTER

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