

# PACIFIC SPECIALS

## STARTERS

### CHICKEN WINGS 12

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

### CRISPY ROCK

### SHRIMP 14

Served with Kodiak  
sauce

**CRABBY MONDAY**  
**\$5.00 OFF CRAB**  
**LEGS!**

## 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

### DUXBERRY 2.90

(Massachusetts)

Slightly sweet with a hint  
of seaweed

### MIDNIGHT KISS 3.10

(Rhode Island)

Bold brine balanced with  
a sweet, buttery fruit finish

### WESTPORT 3.20

(Massachusetts)

Full meats, briny with a  
sweet finish

### MALPEQUE 3.00

(P.E.I.)

High brine with a clean  
sweet finish

### ROUNABOUT

2 OF EACH OYSTER

**26**