

PACIFIC SPECIALS

STARTERS

CHICKEN WINGS 12

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

CRISPY ROCK

SHRIMP 14

Served with Kodiak
sauce

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 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 but-
ter. Served sizzling hot
with more warm drawn
butter and a crusty ba-
quette for soaking up
every last drop.

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt con-
tent

PINKMOON 3.00

(Prince Edward Island)

Creamy meats, plump

ROCKY SHORE 2.80

(Prince Edward Island)

Plump meats bursting with
salty flavor

WESTPORT 3.20

(Massachusetts)

Full meats, briny with a
sweet finish

MALPEQUE 3.00

(P.E.I.)

High brine with a clean
sweet finish

ROUNDAABOUT

2 OF EACH OYSTER

26

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

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.

CRISPY BASA SANDWICH 18

Crispy golden Basa on grilled ciabatta bread with jalapeno slaw and red pep-
per aioli. Served 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