

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. 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 but-
ter. 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 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

ROUNABOUT

2 OF EACH OYSTER

26

OYSTER WEDNESDAY

1.50 East Points

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

ENTREES

AHI TUNA POKE BOWL* 19

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

MUSSELS 12

1LB of Fresh PEI mussels steamed in a chardonnay broth with garlic butter. Served with a side of toasted baguette

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 pepper 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