

PACIFIC SPECIALS

STARTERS

CHICKEN WINGS 12

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

CRISPY ROCK SHRIMP 14

Served with Kodiak sauce

MUSSELS 12

1LB FRESH PEI MUSSELS,
Chardonnay broth and
garlic butter served with
toasted baguette

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

ROCKY SHORE 3.00

(Prince Edward Island)
Deep cups bursting with
salty liquor

BARNSTABLE 2.80

(Massachusetts)

Deep cups, briny and
sweet

MALPEQUE 3.00

(Prince Edward Island)
High brine with a clean
sweet finish

CAPE COD 3.20

(Price Edward Island)
Deep cups with a slight
salty sweetness

ROUNDABOUT

2 OF EACH OYSTER

26

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



ENTREES

AHI TUNA POKE BOWL* 19

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

CRISPY BASA SANDWICH 18

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

HARISSA SHRIMP 23

Tender shrimp sauteed with hot chili & harissa butter sauce. Served over steamed rice with green beans.

FAROE ISLAND SALMON 32

Grilled and topped with a red pepper relish and basil aioli. Served with crispy smashed red potatoes and sauteed veggies

SEARED RAINBOW TROUT 24

Topped with a cabernet reduction and served with brown rice and quinoa and veggies

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

 Dish can be made Gluten Free