

PACIFIC SPECIALS

STARTERS

CHICKEN WINGS 12

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

ANCHO CHILI GRILLED OYSTERS 14

Topped with chipotle butter
and Monterey Jack
cheese, with grilled ba-
guette

GRILLED PORTOBELLO MUSHROOM 12

With lightly tossed greens
topped with red pepper ai-
oli

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

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.

HARISSA SHRIMP 23

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

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