

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

DESSERT

PEACH COBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



BEER CAN SPECIALS

Cider Boys
Apple Cider 6

Cranberry
Long Drink 5

Code Berry
Lemon Sour 5

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

MOOKIE MOTO 3.00

(Maine)

Bright brine with a
creamy sweetness

NORTH SHORE GOLD 3.10

(P.E.I.)

Fresh crisp brine with a
clean, sweet finish

MALPEQUE 3.20

(P.E.I.)

Clean and plump, with a
buttery finish

WESTPORT CUP 2.90

(Massachusetts)

Distinct brine with a
seaweed finish

ROUNDAABOUT

2 OF EACH OYSTER

26

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 with quinoa and veggies

SEAFOOD PASTA 28

Fresh PEI mussels, shrimp and bay scallops with creamy pesto sauce, tossed with Malfadine pasta, and topped with green onion, parmesan, and Tomatoes. Served with baguette bread.

CLAM ROLL 19

Fried clams on a toasted kaiser bun with shredded lettuce and remoulade, served with potato chips and a pickle

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

 Dish can be made Gluten Free