

PACIFIC SPECIALS

SOUPS & STARTERS

CHICKEN WINGS 12

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

GRILLED PORTOBELLO MUSHROOM 12

With lightly tossed greens
topped with red pepper
aioli

SMOKED PORK GUMBO

Cup 7/ Bowl 10

BEER CAN SPECIALS

Cider Boys
Hard Apple Cider 6

Code Berry
Lemon Sour 5

DESSERT

PEACH COBBLER 6

Topped with Vanilla
Ice Cream

KEY LIME PIE 6



BROWNIE 6

Topped with vanilla
ice cream



CRABBY MONDAY
\$5.00 OFF CRAB
LEGS!

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

WELLFLEET 3.20

(Massachusetts)

Bright brine with a
creamy texture

QUONSET POINT 3.20

(Rhode Island)

Clean and plump, with a
medium brine

HARVEST MOON 2.90

(Massachusetts)

Fresh salty brine with a
subtle sweet finish

SALTY SISTERS 3.00

(North Carolina)

Distinct brine with a
Clean finish

ROUNDABOUT

2 OF EACH OYSTER

26



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.

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