

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

DESSERT

- PEACH COBBLER 6**
Topped with Vanilla Ice Cream
- KEY LIME PIE 6**
-  **BROWNIE 6**
Topped with vanilla ice cream



OYSTERS*

- EAST POINT 1.90**
(Delaware Bay)
Mild flavor, light salt content
- HARVEST MOON 2.90**
(Massachusetts)
Fresh salty brine with a subtle sweet finish
- SASSY SWEET 2.80**
(Prince Edward Island)
Distinct sweet brine, salty finish
- MOOKIE MOTO 3.00**
(Maine)
High salinity, sweet finish
- MOON DANCERS 3.30**
(Maine)
Medium salt content, good brine finish
- ROUNABOUT**
2 OF EACH OYSTER

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TACO TUESDAY
\$4.50 MARGARITAS ALL DAY!
CRISPY FISH TACOS
ONE - 8.5 TWO - 12 THREE - 15
CRISPY SHRIMP TACOS
ONE - 9.5 TWO - 13 THREE - 16
Served with dirty rice & beans

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.

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