

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 sub-
tle sweet finish
- WELLFLEET 2.70**
(Massachusetts)
Narrow shell, high salinity
- GLACIER BAY 3.10**
(New Brunswick)
Medium brine, sweet finish
- BRIAR PATCH 3.00**
(Connecticut)
Big meats, mild salinity,
good salt
- ROUNDAABOUT**
2 OF EACH OYSTER
- 26**

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.

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