

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

SMOKED PORK GUMBO

Cup 7/ Bowl 10



OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

SEX ON THE BAY 2.90

(P.E.I.)

Clean brine with a buttery,
mineral finish

VILLAGE BAY 2.70

(P.E.I.)

Plump meats with a
cucumber finish

BARNSTABLE LADY 3.10

(Massachusetts)

Medium brine, sweet finish

BRIAR PATCH 3.00

(Connecticut)

Big meats, mild salinity,
good salt

ROUNDAABOUT

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

SAVE THE DATE

GUMBO DAYS

OCTOBER 11th-14th

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.

SEARED SALMON SANDWICH 20

Seared salmon and sweet sesame slaw on a grilled kaiser bun with curry aioli. Served with potato chips and a pickle.



MEDITERRANEAN SALAD WITH SHRIMP 22

Mixed greens with red onions, feta cheese and balsamic vinaigrette topped with green olives, roasted red peppers, artichoke hearts and chilled shrimp



BLACKENED SWORDFISH 30

Served over steamed rice with crispy okra and Cajun remoulade.

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



Dish can be made Gluten Free