

PACIFIC SPECIALS

SOUPS & STARTERS

CHICKEN WINGS

12

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

ALLIGATOR BITES

16

Golden crispy alligator,
served with a key lime
mustard sauce

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



BEER SPECIALS

Cider Boys
Hard Apple Cider 6

Sam Adams
Oktoberfest Draft 7

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

SAVAGE BLONDE 2.80

(P.E.I.)

Sharp brine with a sweet
mineral finish

SUNBERRY POINT 3.00

(P.E.I.)

Deep cups with a citrus
hint and umami finish

PERMAQUID 3.20

(Maine)

Plump meats, with a blast
of brine

FANCY SWEETS 3.10

(New Brunswick)

Brine upfront, sweet 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.

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, hard boiled egg and chilled shrimp

BLACKENED SWORDFISH 30

Served over steamed rice with crispy green beans and Cajun remoulade.

CRAWFISH ETOUFFEE 22

A spicy Creole tomato stew of crawfish and vegetables served over white rice with grilled baguette.

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

 Dish can be made Gluten Free