

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

SHRIMP CEVICHE

12

House made ceviche
served with tortilla chips

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



Classic House
Turducken
Alligator
Root Vegetable
Smokehouse
Tasting Flights

3 for \$12

5 for \$17

Dine in only

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
Content

MOOKIE MOTO 3.00

(Maine)

High salinity, sweet finish

BEAU SOLIEL 3.10

(New Brunswick)

Mildly briny, clean finish

SAVAGE BLONDE 2.80

(P.E.I.)

Sharp brine with a
sweet mineral finish

HARVEST MOON 2.90

(Maine)

Salty with vegetal finish

**ROUNDAABOUT
2 OF EACH OYSTER**

26

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna served with rice, seaweed salad, & crispy wontons.

BLACKENED SWORDFISH SANDWICH 24

On a grilled ciabatta with shredded lettuce and remoulade. Side 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

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