

PACIFIC SPECIALS

SOUPS & STARTERS

TURDUCKEN GUMBO

7 CUP

10 BOWL

CHICKEN WINGS 12

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

BBQ BOUDIN BALLS 9

Golden crispy Boudin balls,
slathered in BBQ sauce

GATOR BITES 16

Served with key lime
mustard sauce



OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
Content

MAMA MIA 2.90

(P.E.I.)

Plump meats with a
fruity finish

GLACIER BAY 3.00

(New Brunswick)

Plump meats, clean finish

TUXEDO 2.80

(P.E.I.)

Sharp brine with a sweet
mineral finish

BEAU SOLIEL 3.20

(New Brunswick)

Clean with a salty sweet
finish

ROUNDAABOUT
2 OF EACH OYSTER

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream

SEARED SCALLOPS

 34

Topped with curry aioli
and served over a
grilled corn and arugu-
la salad with edamame
and fresh herbs.

ENTREES

AHI TUNA POKE BOWL* 19

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

CRAWFISH ETOUFFEE 22

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

WALLEY PO BOY 21

Served on a toasted hoagie roll with lettuce, muffuletta relish and remoulade.
Served with baby cakes and coleslaw.

ANCHO TUNA STEAK 32

Seared rare and topped with mango salsa and roasted red pepper sauce.
Served with steamed rice and stir-fry veggies.

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

 Dish can be made Gluten Free