

Pacific Specials

Thursday, January 11th

Today's Oysters

- Blue Point (New England)** 1.39
Mild flavor, light salt content
- North Shore Gold (P.E.I. Canada)** 2.19
Salty with a sweet finish
- Momma Mia (Maine)** 2.39
Salty brine and meatiness
- Sweet Petite (Maine)** 2.29
Salty brine and meatiness
- Duxbury (Mass)** 2.39
Ultra crisp brine with buttery meats
- Mirada (Washington)** 2.19
Slightly briny start and sweet finish
- Roundabout \$ 21.99 (2 of each)**

Soup & Starters

- Moroccan Tomato Peanut Soup**
4.69/6.99
- Portuguese Mussels**
Steamed in white wine with garlic sausage, tomatoes, and cilantro.
\$11.99
- Conch Fritters**
Served with sweet & spicy Kodiak sauce \$8.99
- Grilled Portobello's**
Topped with red pepper aioli and tossed greens \$10.99

Entrees

- Crawfish Mac & Cheese**
Tender crawfish tails and pasta tossed in a four cheese sauce, topped with bread crumbs and then baked until golden, served with tossed greens and grilled baguette. \$15.99
- Jumbo Grilled Shrimp Salad**
Spring mix, tomato, onion, artichoke hearts, grilled portabella and parmesan cheese. Tossed with balsamic vinaigrette, and topped with tender grilled shrimp \$15.99
- San Francisco Cioppino**
Seafood stew of tomatoes, mussels, clams, and snow crab. Served with baguette bread. \$16.99
- Crispy Hake**
Served with tartar sauce, French fries and cole slaw \$13.99
- Pan Seared Halibut Cheeks**
Served with house rice and veggies, topped with mango salsa \$22.99
- Tuna or Salmon Poke Bowl**
Served with steamed rice, seaweed salad, sesame seeds & scallions.
Regular 14.99 / Petite 9.99
- Blackened Cusk**
Served over red beans and rice. Topped with cilantro lime sour cream. \$14.99

Featured Drinks

- Big Red Punch \$6.00**
- Deschutes Jubelale \$6.00**
- Sierra Nevada Celebration \$5.50**
- Haut Bridau Picpoul De Pinet \$4.00**
- Trapiche Malbec \$7.00**

Taco Thursday

\$3.50 Margaritas ALL DAY!

Fish

1 for 7.49 ▪ 2 for 10.99 ▪ 3 for 13.99

Shrimp

1 for 8.49 ▪ 2 for 11.99 ▪ 3 for 14.99

Your choice of golden crispy FISH or SHRIMP on a flour tortilla with tomato, onion and sour cream over Napa cabbage tossed in our house made chipotle sauce. Served with dirty rice & refried beans.

Desserts

Josh's Key Lime Pie

Topped with homemade whipped cream and spiced cashews \$3.99