

# PACIFIC SPECIALS

## STARTERS



### GARLIC HERB GRILLED OYSTERS 14

Garlic herb butter & parmesan. Served with grilled baguette.



### HALF A DOZEN WINGS -- 10

BBQ, Char-BBQ, Buffalo, Char-Buffero, Naked or Char-Naked  
Served with Ranch or Bleu Cheese



### CRISPY PORTABELLA MUSHROOMS -8

Served with ranch.

## TACO TUESDAY

**\$4.50 MARGARITAS ALL DAY!**

### CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

### CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

## DESSERT

### PEACH COBBLER 6

### KEY LIME PIE 6

## OYSTERS\*

### EAST POINTS 1.50

(Delaware Bay)

Mild flavor, lite salt content

### ROCKY SHORE 2.80

(P.E.I. Canada)

Deep cup & salty

### BARNSTABLE LADY 2.90

(Massachusetts)

Superb meats, excellent salinity

### PINKMOON 3.00

(P.E.I. Canada)

Creamy meats, balanced salty finish

### BEAU SOLIEL 3.80

(New Brunswick)

Mild brine, sweet refined finish

### ROUNDABOUT 2 OF EACH OYSTER 27

## FEATURE DRINKS

### RED SANGRIA -- 9

### SALTY DOG- 6

Absolute grapefruit, grapefruit juice, and soda water.

### CARMEL APPLE MARTINI - 9

Vam Gogh Dutch Carmel Liqueur

### FEATURE ON TAP

### KINKAIDER LOCAL

### SNOWBEAST WINTER ALE-- 8.00

Creamy winter ale with cinnamon and vanilla

### FEATURE BOTTLE / CANS

### FAIR STATE BREWING COOPERATIVE 16oz CANS

### MIRROR UNIVERSE -- 9

A hazy IPA brewed with oats, wheat, barley, and too many hops

### CENTRAL WATERS BREWING COMPANY 12oz BOTTLES

### FENCH TOAST STOUT BREWERS'S RESERVE -- 7

Bourbon aged imperial stout with maple syrup, vanilla and cinnamon 11.7 ABV

### LUPULIN BREWING 16oz CANS

### CAMPFIRE MUNCHIES IMPERIAL S'SMORES STOUT -- 9

Chocolate, Graham Cracker, Marshmallow, Vanilla

### NEW BELGIUM BREWING 12oz CANS

### VOODOO RANGER -- 5.50

Perfectly bitter with refreshing sublime finish

**Treat Yourself to  
Something Spectacular  
with our Holiday  
Indulgence Menu !!!!**

### GINGER SOY CHILEAN SEABASS 38

Pan seared Chilean Seabass over brown rice and quinoa. Served with Asian slaw and topped with pickled Red ginger.

### SEAFOOD CIOPPINO 29

Our take on a classic fishermen's stew. Clams, green lip mussels, Jumbo shrimp, haddock & snow crab all in a rich and savory tomato broth. With grilled baguette

### LOBSTER TAIL DINNER 75

A perfectly steamed 14oz Lobster Tail with lemon garlic creole butter. Paired with grilled asparagus and roasted blue cheese potatoes

## ENTREES



### AHI TUNA POKE BOWL\* 19

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



### GRILLED SHRIMP & ANDOUILLE PLATE 22

A Creole dusted grilled shrimp skewer and house made andouille sausage served with Cajun remoulade, deviled egg potato salad and sauteed green beans



### MAHI AND CHIPS 18

Served with baby cakes, coleslaw & a side of tartar sauce.

### SEARED SCALLOPS 30

Pooled in cherry port reduction and served with brown rice, quinoa and veggies

## QUICHE

### With lightly tossed greens 17

House made quiche with lobster, shrimp, & crab baked into a beautiful quiche with onions, spinach and muenster all topped with lobster sauce. Paired with greens lightly tossed in our Lemon Vinny

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



Dish can be made Gluten Free