


PACIFIC SPECIALS

SOUPS & STARTERS

BUFFALO CHICKEN SOUP
CUP -- 6.50 | BOWL -- 9.5

 **GARLIC HERB
GRILLED OYSTERS -- 14**
Garlic herb butter & parmesan.
Served with grilled baguette.

 **HALF A DOZEN WINGS -- 10**
BBQ, Char-BBQ, Buffalo, Char-
Buffalo, Naked or Char-Naked
Served with Ranch or
Bleu Cheese

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

DESSERT

PEACH COBBLER 6
KEY LIME PIE 6
CHOCOLATE BROWNIE 6



FEATURE ON TAP

KINKAIDER LOCAL
SNOWBEAST WINTER ALE-- 8.00
Creamy winter ale with cinnamon and vanilla

FEATURE BOTTLE / CANS

OLIPHANT BREWING 16oz CANS
HONEES HONEES -- 7
Peanut Butter & Honey Golden ale

LUPULIN BREWING 16oz CANS
CAMPFIRE MUNCHIES IMPERIAL S'MORES STOUT -- 9
Chocolate, Graham Cracker, Marshmallow, Vanilla

DREKKER BREWING COMPANY 16oz CANS
FLUFF STUFF MANGO -- 9
Stuffed with tasty mango, sweet and fluffy marshmallow for the perfect combo

CODE BEER COMPANY 16oz CANS
BERRY LEMON SOUR -- 7
Sour ale with blueberry and lemon. Bright and tart with a bit of zip to make it super refreshing

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

BARNSTABLE LADY 3.00

(Massachusetts)

Smooth with a mild salty flavor

DAMARISCOTTA 3.80

(Maine)

Slightly sweet with a hint of seaweed

GLACIER BAY 2.80

(New Brunswick)

Medium with a mild sweet finish

BEAU SOLIEL 2.90


(P.E.I. Canada)

Sweet clean refined finish

ROUNDAABOUT
2 OF EACH OYSTER 27

CHEF'S SPECIALS

**CHICKEN AND
ORZO PASTA TOSS 18**
Chopped chicken over orzo with sundried
tomato, artichoke hearts, spinach and
olives in a tomato ragout. Topped with
Romano cheese and grilled bread


 **SOUTH PACIFIC MAHI
SANDWICH 19**
Crispy Mahi on grilled ciabatta with
sweet and spicy chin-su chili slaw. Topped
with yellow curry aioli and served with
potato chips and a pickle

NEPTUNE'S PASTA 28
Jumbo shrimp, mussels, calamari, baby
clams, tomato, herb butter, Parmesan and
a touch of crushed red pepper and white
wine. Tossed Mafaldiine pasta with grilled
bread


FEATURE DRINKS


RED SANGRIA -- 9
CAMPFIRE MARTINI --8

ENTREES

 **AHI TUNA POKE BOWL* 19**
Soy marinated raw Ahi tuna with
rice, seaweed salad, & crispy wontons

BEER BATTERED WALLEYE
24
Serve with baby cakes and slaw

 **SHRIMP SALAD 18**
Arugula, Baby kale with Beets, sliced
carrots, red cabbage red onions
and blue cheese tossed in a lemon vine-
garette. Topped with steam shrimp,
Craisins and toasted almonds

 **SEARED STEELHEAD TROUT**
29
Topped with Basil butter and sweet
potato puree. Served with sauteed
veggies and brown rice with Quinoa

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



Dish can be made Gluten Free