

PACIFIC SPECIALS

STARTERS

CHICKEN TORTILLA SOUP
CUP -- 6 | BOWL -- 9

OYSTERS BIENVILLE -- 14
Creamy wine sauce, panko, and 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

DESSERT

PEACH COBBLER 6

KEY LIME PIE 6

CHOCOLATE BROWNIE 6

OYSTERS*

EAST POINTS 1.90
(Delaware Bay)
Mild flavor, lite salt content

SWEETHEART 3.00
(P.E.I. Canada)
The delightful combination of sweet and alty flavors are sure to impress your sweetheart

FIRST KISS 2.90
(Rhode Island)
They're briny. They're buttery. Their sweet finish turns a good night into a special occasion

BARE NAKED 3.20
(Rhode Island)
Plump silky meat with a unique combination of brine and sweet flavor

CUPID'S CHOICE 3.40
(P.E.I. Canada)
Enchanting blasé of brine from these loveable oysters will leave you felling like you were hit by Cupid's arrow

ROUNDAABOUT
2 OF EACH OYSTER 28
CHAMPAGNE ROSE MIGNONETTE

FEATURE DRINKS

- RED SANGRIA -- 9
- CHOCOLATE COVERED -- 9
STRAWBERRY

MOCKTAILS

- ◆ Jalapeno Pineapple Twist -- 7
- ◆ Sour Strawberry Lemonade -- 7

CHEF'S SPECIALS

CRISPY CAJUN BASA 17
With cakes, slaw and Cajun remoulade

BACON WRAPPED SHRIMP AND GRITS 26
Creamy stone ground yellow grits in a Cajun cream sauce with bacon wrapped shrimp.

CHICKEN MARSALA 16
Chicken with Marsala wine sauce and mushrooms. With mashed potatoes and green beans.

ENTREES

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

CRAB STUFFED SOLE 28
Topped with lobster sauce and served with house rice and veggies

GROUPEL PO BOY 17
Served with baby cakes and slaw with a drizzle of remoulade

SEARED HALIBUT 34
Served with red pepper puree and sundried tomato orzo with artichoke hearts and spinach with a side of lightly tossed green

SEARED SCALLOP 32
Topped with basil butter and served with mashed roasted cauliflower and crab arancini

FEATURE ON TAP

KINKAIDER LOCAL

SNOWBEAST WINTER ALE-- 7]

Creamy winter ale with cinnamon and vanilla

FEATURE BOTTLE / CANS

LUPLIN BREWING COMPANY 16oz CANS

DOUBLE STUFFED SANDWICH COOKIIE IMPERIAL STOUT-- 8

HALF BROTHERS BREWING COMPANY 16oz CANS

PINEAPPLE UPSIDE DOWN SOUR ALE -- 8

Sour ale with Pineapple, cherry, and vanilla

ODELL BREWING COMPANY 12oz CANS


MYRCENARY DOUBLE IPA -- 6.5

BIG SKY BREWING 12oz CANS

MOOSE DROOL-- 6

Light on the palate. Rich mahogany color. Subtle coffee and cocoa notes balanced with a pleasant bitterness

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

 Dish can be made Gluten Free