

# PACIFIC SPECIALS

## STARTERS

### SOFT SHELL CRAB 11

1 1/2 soft shell crab. Served with Cajun remoulade.

### GARLIC HERB GRILLED OYSTERS -- 14

Topped with garlic herb butter and parmesan. Served with grilled baguette

### CRISPY CRAWFISH TAILS -- 10

Served with Cajun Remoulade

## DESSERT

### PEACH COBBLER 6

### KEY LIME PIE 6

### CHOCOLATE BROWNIE 6

## OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6  
Dine-in only

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

## OYSTERS\*

### EAST POINTS 1.50

(Delaware Bay)  
Mild flavor, lite salt content

### BARNSTABLE LADY 3.00

(Massachusetts)  
Briny with a hint of seaweed, sweet finish

### KATAMA BAY 2.90

(Massachusetts)  
Briny, sweet creamy finish

### HONEYMOON 3.20

(New Brunswick)  
Deep cups, medium salinity, bright clean finish

### CUPID'S CHOICE 3.40

(P.E.I. Canada)  
Deep cup, plump meat, blast of brininess

**ROUNDAABOUT**  
**2 OF EACH OYSTER 28**  
CHAMPAGNE ROSE  
MIGNONETTE

## 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.

## FEATURE DRINKS

### RED SANGRIA -- 9

### CHOCOLATE COVERED STRAWBERRY-- 9

### STRAWBERRY MARGARITA -- 7

## MOCKTAILS

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

## ENTREES

### AHI TUNA POKE BOWL\* 19

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

### SOFT SHELL SANDWICH 15

Crispy soft shell crab on a grilled brioche burger bun with shredded lettuce and remoulade. Served with fries and a pickle

### GRILLED ARCTIC CHAR 25

topped with roasted red pepper relish and drizzled with balsamic reduction. Served over brown rice with quinoa and sauteed veggies.

## 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 COOKIE 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