03/23/25

PACIFIC SPECIALS

SOUP & STARTERS

FISH CHOWDER with potato & red pepper Cup 6 / bowl 9

CRAB CARNIVAL 12 Served with baguette bread

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

SAVAGE BLONDE 2.90 (P.E.I. Canada) Full meat, sharp brine, sweet finish

KATAMA BAY 3.00 (Massachusetts) Intense brine, sweet creamy finish

TUXEDO 2.90 (P.E.I. Canada) Perfect combination of sweet and salty

WELLFLEET 3.40 (Massachusetts) Plump, balance or creamy, sweet & brine

> ROUNDABOUT 2 OF EACH OYSTER 28

FEATURE DRINKS

SPIKED HI-C -- \$7

STRAWBERRY-MARGARITA-\$7

FEATURE ON TAP NBC NUT BROWN ALE --7 MOCKTAIL Sour Strawberry Lemonade – 7

FEATURE BOTTLE / CANS ABITA BREWING ANDYGATOR -- 6

LUPLIN BREWING COMPANY 16oz CANS DOUBLE STUFFED SANDWICH COOKIIE IMPERIAL STOUT-- 8 FASHION MULLET EAST WEST IPA_-- 8

HALF BROTHERS BREWING COMPANY 1602 CANS SIMPLE STOUT -- 8

ODELL BREWING COMPANY 12oz CANS MYRCENARY DOUBLE IPA -- 6.5

CHEF'S SPEICIALS

CAJUN MEATLOAF 18 Served over jalapeno cornbread style Texas toast with garlic mashed potatoes, red pepper crawfish gravy & crispy green beans

LOBSTER STUFFED SHRIMP 28

Extra-Jumbo shrimp stuffed and cooked to perfection, topped with lobster sauce and served with veggies and white rice.

LEMON CAPER TROUT 22

Seared trout finished with lemon caper sauce, served with roasted Yukon gold potatoes and side of broccoli

ENTREES

AHI TUNA POKE BOWL* 19

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

BEER BATTERED WALLEYE 25

Served with baby cake & slaw.

MISO GRILLED ALBACORE 24

Served with brown rice & quinoa, and a green curry napa slaw. Topped with wasabi aioli & pickled ginger.

JUMBO SCALLOPS 32 Seared and served with grilled asparagus, and brown rice with quinoa.