




# PACIFIC SPECIALS

## STARTERS

**CRAB CARNIVAL 12**  
Served with baguette bread

 **GARLIC HERB GRILLED OYSTERS 13**  
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

 **SOFT SHELL CRAB**  
1 crab -7 | 2 crabs-13 | 3 crabs-18  
Served with Cajun remoulade.

## DESSERT

**PEACH COBBLER 6**

**KEY LIME PIE 6**

 **CHOCOLATE BROWNIE 6**

## OYSTERS\*

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

**KATAMA 2.90**  
(Massachusetts)  
Intense brine, sweet creamy finish


**OSPREY POINT 3.00**  
(P.E.I. Canada)  
Salty with light clean finish


**GLACIER BAY 2.90**  
(New Brunswick)  
Medium brine mild sweet finish

**HONEYMOON 3.90**  
(New Brunswick)  
Deep cups, medium salinity

**ROUNDAABOUT**  
**2 OF EACH OYSTER 28**

## CHEF'S SPECIALS

 **SOFT SHELL CRAB PO' BOY 18**  
A crispy culinary delicacy served  
with shucks chips and slaw

 **HALIBUT NOLA STYLE 27**  
Blackened Halibut medallions,  
topped with sauteed shrimp and  
creole cream sauce. Served with  
house rice and sauteed veggies

**SHRIMP CREOLE 18**  
Classic piquant New Orleans dish,  
tender shrimp, sauteed in the "holy  
trinity" (onion, celery and bell  
pepper) finished with creole tomato  
sauce. Served over steamed rice with  
grilled baguette bread

## FEATURE DRINKS

### 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

**SPIKED HI-C---7**

**STRAWBERRY MARGARITA---7**

**WHITE SANGRIA---9**

## ENTREES


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

 **SEARED SCALLOPS 34**

Topped with pineapple Pico de Gallo,  
served with brown rice & quinoa, and  
grilled asparagus

 **WALLEYE PO BOY 19**  
Served with baby cakes & slaw.

**LOBSTER STUFFED SHRIMP 28**  
Extra-Jumbo shrimp stuffed and cooked to  
perfection, topped with lobster sauce and  
served with veggies and white rice.

 **SHRIMP BOIL 22**  
Large shrimp, andouille sausage,  
potatoes, corn cobbettes and green beans.  
Well-seasoned and tossed with lemons &  
butter. Served with grilled baguette.

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

### FEATURE ON TAP

**NBC NUT BROWN ALE --7**

### FEATURE BOTTLE/CANS

**ABITA BREWING**

**ANDYGATOR Helles Doppelbock-- 4**

**LUPLIN BREWING COMPANY 16oz CANS**

**DOUBLE STUFFED SANDWICH COOIKIE IMPERIAL STOUT-- 8**

**FASHION MULLET EAST WEST IPA -- 8**


**HALF BROTHERS BREWING COMPANY 16oz CANS**

**SIMPLE STOUT -- 8**

**ODELL BREWING COMPANY 12oz CANS**

**MYRCENARY DOUBLE IPA -- 6.5**

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

 Dish can be made Gluten Free