

PACIFIC SPECIALS

STARTERS

SAN FRANCISCO CIOPPINO
CUP -- 6.5 | BOWL -- 9.5

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.

OYSTERS*

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

MALPEQUE 2.90
(P.E.I. Canada)
Light bodied, high brine, clean finish


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


CUPID'S CHOICE 3.00
(P.E.I. Canada)
Deep cups, plump meats, briny

SUMMER LOVE 3.90
(P.E.I. Canada)
Creamy meats, salt and mineral finish

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
Halibut medallions lightly
blackened, topped with sauteed
shrimp and creole cream sauce.
Served with sauteed veg and red
beans and rice

SHRIMP CREOLE
22
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

DESSERT

PEACH COBBLER 6

KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**


FEATURE DRINKS


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 cobettes and green beans.
Well-seasoned and tossed with lemons &
butter. Served with grilled baguette.

 **ARCTIC CHAR 27**
Citrus seared Arctic char served with crab
hash with garlic aioli and a side 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