



# PACIFIC SPECIALS

## STARTERS

MANHATTAN CLAM CHOWDER  
CUP -- 6 | BOWL -- 9

CRAB CARNIVAL 12  
Served with baguette bread

 HALF A DOZEN WINGS -- 12  
BBQ, Char-BBQ, Buffalo, Char-Buttalo,  
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

 CHICKEN SATAY 9  
Served with peanut sauce

OYSTERFEST 2025

APRIL 30 - MAY 1

## DESSERT

PEACH COBBLER 6

KEY LIME PIE 6

 CHOCOLATE BROWNIE 6

## OYSTERS\*

EAST POINTS 1.50  
(Delaware Bay)  
Mild flavor, lite salt content

BEAU SOLEIL 2.90  
(New Brunswick)  
Mild brine, clean refined finish

IRISH POINT 3.00  
(P.E.I. Canada)  
Superb meats excellent salinity

NORTH SHORE GOLD 3.80  
(P.E.I. Canada)  
Salty with a sweet finish


SAVAGE BLONDE 3.10  
(P.E.I. Canada)  
Full meats, sharp brine, sweet 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  
grilled baguette bread

## ENTREES

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

 BOURBON GLAZED  
STEALHEAD TROUT 25  
Served aside grilled asparagus with  
brown rice and quinoa

 SHRIMP SALAD 19  
Mixed greens, green beans,  
red potatoes, tomatoes, onion and feta.  
Tossed in creamy artichoke dressing  
and topped with toasted almonds and  
cocktail shrimp.

 SWORDFISH SANDWICH 18  
On toasted Ciabatta with lettuce &  
remoulade. Served with potato  
chips and a pickle

BEER BATTERED WALLEYE  
18  
Served with baby cakes, slaw and  
tartar

## FEATURE DRINKS

SPIKED HI-C---7

STRAWBERRY MARGARITA---7

WHITE SANGRIA---9

## FEATURE ON TAP

NEBRASKA BREWING -- NUT BROWN ALE -- 7

## FEATURE BOTTLE/CANS

ABITA BREWING

ANDYGATOR Helles Doppelbock-- 4

LUPLIN BREWING COMPANY 16oz CANS

DOUBLE STUFFED SANDWICH COOIIIE 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