

PACIFIC SPECIALS

STARTERS

MISO CHICKEN SOUP
CUP -- 6 | BOWL -- 9



HALF A DOZEN WINGS -- 12

BBQ, Char-BBQ, Buffalo, Char-Bufferalo,
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

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

BEAU SOLEIL 2.90

(New Brunswick)

Mildly briny a clean refined finish

MALPEQUE 3.00

(P.E.I. Canada)

Light bodied, high brine sweet finish

ISLAND PEARL 3.80

(P.E.I. Canada)

Full meats, briny, crisp finish

SASSY 3.10

(P.E.I. Canada)

Sweet with balanced saltiness

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

OYSTERFEST 2025

APRIL 30 - MAY 1

ENTREES



AHI TUNA POKE BOWL* 19

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



SWEET CHILI GLAZED ARCTIC
CHAR 25

Served with wasabi mashed potatoes
and grilled asparagus



SHRIMP SALAD 19

Mixed greens, green beans, red pota-
toes, tomatoes, onion and feta. Tossed
in creamy artichoke dressing and
topped with toasted almonds and
cocktail shrimp.



BLACKENED TILAPIA
SANDWICH 18

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

SCALLOP AND CHORIZO
PASTA 25

Sauteed Argentina Bay Scallops and
Chorizo with roasted bell peppers and
spinach tossed with Gemelli pasta and
spicy tomato crème sauce. Topped

DESSERT

CHERRY COBBLER 6

KEY LIME PIE 6

CHOCOLATE BROWNIE 6

FEATURE DRINKS

STRAWBERRY MARGARITA---7

MIXED BERRY MULE---8

FEATURE ON TAP

NEBRASKA BREWING -- NUT BROWN ALE -- 7

FEATURE BOTTLE / CANS

ABITA BREWING

ANDYGATOR Helles Dopplebock-- 4

LUPLIN BREWING COMPANY 16oz CANS

DOUBLE STUFFED SANDWICH COOKIE 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