


PACIFIC SPECIALS

STARTERS

SEAFOOD CHOWDER
w/ Butternut Squash
CUP - 6.50 | BOWL -- 9.50

SPICY GRILLED OYSTERS 14
Cheddar and Andouille sausage.
Served with grilled baguette.

 **HALF A DOZEN WINGS -- 12**
BBQ, Char-BBQ, Buffalo,
Char-Buffalo, Naked or Char-Naked
Served with Ranch or Bleu Cheese

 **CRISPY POTOBELLO -- 9**
MUSHROOMS
Served with Ranch

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

DESSERT

CHERRY COBBLER 6
Topped with Vanilla Ice Cream

KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**
Topped with vanilla ice cream

OYSTERS*

EAST POINT 2.00
(Delaware Bay)
Mild flavor, light salt content

VILLAGE BAY 3.40
(P.E.I. Canada)
Salty, hint hazelnut, creamy finish

DAMARISCOTTA 3.30
(Massachusetts)
Salty, full bodied, clean finish

BAD BOYS 3.00
(Nova Scotia)
Mild salinity, clean crisp finish

HAMMERHEAD 3.50
(Massachusetts)
Briny, sweet, mild mineral finish

ROUNDAABOUT
2 OF EACH OYSTER 29

FEATURE DRINKS

WILD BERRY MULE -- 9
STRAWBERRY MARGARITA -- 7

ENTREES


 **AHI TUNA POKE**
BOWL* 19

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

SMOKED SALMON SALAD
22

Mixed greens, purple cabbage, sliced
carrots and feta tossed in bal-
samic vinaigrette. Topped with
AFS smoked salmon, dried cherries
& Gala apple chips.

JUMBO SHRIMP SCAMPI 22
Jumbo shrimp sauteed in garlic
butter with lemon and white wine
over brown rice and quinoa. Served
with sauteed veggies

 **GRILLED SWORDFISH 28**
Served with brown rice, quinoa and
sauteed veggies.

 **SOFT SHELL CRAB**
SANDWICH 18

On grilled brioche bun with
shredded lettuce, sliced tomato and
remoulade. Served with house made
potato chips and a pickle

FEATURE ON TAP

KINKAIDER -- DRAGON JUICE HAZY IPA -- 7.5 LOCAL
GOLDEN GROVE- MANGO CART WHEAT 7

FEATURE CANS AND BOTTLES

CROOKED STAVE BREWING CO. 12oz --PUN'KIN POWER PUMPKIN ALE -- 6

ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6


PINT 9 16oz -- IPA -- 7.50 LOCAL
OSO CAFÉ BROWN ALE -- 7.50 LOCAL

DREKKER BREWING 16oz -- GOOSE SUIT HAZY IPA -- 8

BLAKE'S CIDERS 12oz -- CARMEL APPLE CIDER -- 6

PATIO TAKEOVER
MONOLITHIC
BREWING FRIDAY
10/10 @ 4 PM

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

 Dish can be made Gluten Free