

PACIFIC SPECIALS

STARTERS

CHICKEN TORTILLA
CUP -- 6 | BOWL -- 9

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

 **CRISPY PORTABELLA
MUSHROOMS -- 10**
Served with Ranch

SOFT SHELL CRAB
1 CRAB 8 | 2 CRABS 14 | 3 CRABS 19
Served with Remoulade

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

DESSERT

PEACH 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

SAVAGE BLONDE 3.40
(P.E.I. Canada)
Full meats, sharp brine, sweet finish

PEMAQUID 2.80
(Maine)
Mildly sweet, hint of citrus

SOUTHWEST SENSATION 3.00
(P.E.I. Canada)
Salty brine, rich meaty flavor

VILLAGE BAY 3.50
(New Brunswick)
Well balanced, hint of hazelnut

ROUNDAABOUT
2 OF EACH OYSTER 29

BAJA MIGNONETTE

ENTREES

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

 **GRILLED SHRIMP 21**
Jumbo grilled shrimp served
with house rice and veggies

 **SURF & TURF SKEWERS 23**
Jumbo shrimp and andouille
sausage grilled with a side of
Cajun remoulade. Served with
spiced red potatoes and red bean &
okra succotash

 **GRILLED STEAK SALAD 22**
Mixed greens, cremini mushrooms,
hominy and asiago cheese tossed
with lemon vinaigrette then topped
with apple chips, pepitas, dried
cherries and grilled beef tenderloin.

SMOKED SALMON
FETTUCINE 26
AFS smoked salmon, roasted red
peppers, cremini mushrooms and
red onions in a dill caper cream over
a bed of fettuccine. Topped with
Asiago and served with grilled
baguette bread.

FEATURE DRINKS

SPIKED MOCHA -- 7

STRAWBERRY MARGARITA -- 7

FEATURE ON TAP

ALASKAN AMBER -- 6

SNOWBEAST WINTER ALE -- 8 Local

FEATURED CANS & BOTTLES

ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6

CODE BEER CO. 12oz -- LEMON BERRY SOUR -- 6.50

AUSTIN'S EASTCIDERS 12oz -- CHURRO HARD CIDER -- 6.50

LUPULIN BREWING 16oz -- CAMPFIRE MUNCHIES IMPERIAL STOUT -- 8.50

ODELL BREWING 12oz -- MYRCENERY DOUBLE IPA -- 7.50

MUSSEL MANIA

GUINNESS MUSSELS-- 15
Fresh P.E.I. mussels steamed in a creamy
Guinness sauce with fresh shallots, garlic,
cremini mushrooms. Served with grilled
bread

PORTUGUESE MUSSELS -- 15
Fresh P.E.I. mussels in a white wine sauce
with onions, cilantro, and andouille sausage.
Served with grilled bread

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

 Dish can be made Gluten Free