

# PACIFIC SPECIALS

## STARTERS & SOUP

### CRISPY CAULIFLOWER 11

Florets fried crisp and tossed with Napa cabbage, bell peppers, and red onion, and an orange chili sauce. All drizzled with Kodiak sauce.

### CHICKEN WINGS 12

Order of 6 wings.  
Buffalo, Char-Buff  
BBQ, Char BBQ

### SHRIMP QUESADILIA 12

Stuffed with black beans and topped with sour cream

### TOMATO BASIL SOUP

Topped croutons  
6/9

## DESSERT

### CHERRY COBBLER 6

Topped with Vanilla Ice Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice cream

## FEATURE DRINKS

### CHEMISTRY BLANC DE BLANC -- 10

### TRIVENTO MALBEC Argentina -9

### AUGUSTA STRAW- BERRY MARG -7

### TUNA TOSTADA 19

Red Chile crusted tuna tostada topped with a house made black bean and mango salsa and an avocado vinaigrette

## ENTREES

### AHI TUNA POKE BOWL\* 19

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

### JUMBO SHRIMP FIESTA SALAD 19

Mixed greens, black bean Pico, tomato, avocado, cucumber, crispy tortilla strips, and Manchego cheese. Tossed with Dorothy Lynch dressing and topped with blackened jumbo shrimp

### GRILLED MAHI MAHI 28

Topped with a kalamata olive-caper relish and served with a blend of brown rice and quinoa, grilled portobello mushroom, and roasted red pepper aioli.

### SALMON BURGER 19

Fresh salmon patty topped with red chili pesto on a grilled brioche bun with arugula, sliced tomato and remoulade. Served with potato chips and pickle.

### CRAB STUFFED FLOUNDER 25

AFS Flounder stuffed with crab meat and seared. Topped with a house made lobster sauce with brown rice and red quinoa and veggies

## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### CHUNU 2.80

(Virginia)

High salinity, sweet notes of celery with a green tea finish

### PINK MOON 2.50

(Prince Edward Island)

Creamy meats, well balance of salt and mineral finish

### WILD CHESAPEAKE

3.30

(Maine)

Mild, buttery with a sweet clean finish


### CHINCOTEAGUE

SALT 2.90

(Maine)

Sharp, and clean brine

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

 Dish can be made Gluten Free