

PACIFIC SPECIALS

STARTERS & SOUP

CRISPY CAULIFLOWER 11

Florets fried crisp and tossed with Napa cabbage, bell peppers, and red onion, and a 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

STRAWBERRY MARG -7

CRABBY MONDAY \$5.00 OFF CRAB LEGS!

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

RIPTIDE 3.30

(Maine)

Salty with a dry seaweed finish

CUPIDS CHOICE

(P.E.I. Canada)

Deep cups, plump meats, blast of brininess

ROUNABOUT 2 OF EACH OYSTER 26

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

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

 Dish can be made Gluten Free