


PACIFIC SPECIALS

STARTERS & SOUP

-  **CURRY CHICKEN 'N SHRIMP**
6/9
-  **CRISPY PORTABELLA APP** 12
-  **CHICKEN WINGS** 12
Order of 6 wings.
Buffalo, Char-Buff
BBQ, Char BBQ
-  **BACON N BLUE CHEESE
GRILLED OYSTERS** 14

DESSERT

- STRAWBERRY 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
- PEAR BERRY MULE** 7

OYSTER

WEDNESDAY

- TWELVE PEEL & EAT SHRIMP** \$6
Dine-in only
- SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM**

1.50 East Points

OYSTERS*

- EAST POINTS 1.90**
(Delaware Bay)
Mild flavor, light salt content
- AMERICA CUP 2.60**
(Maryland)
Bold salty brine upfront
- MOOKIE MOTO 2.80**
(Maine)
Deep cups, ocean flavor
- CHUNU 3.40**
(Virginia)
Sweet, with herb finish
- MISTY POINT 2.80**
(Connecticut)
High salinity hint of celery

ROUNABOUT
2 OF EACH OYSTER
26

ENTREES

THE DUCK 34

Orange glaze, fingerling potatoes and sautéed green beans, napa cabbage, slivered carrots & bell peppers.

AHI TUNA POKE BOWL* 19

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

CRAB STUFFED PETRALE SOLE 26

AFS Petrale Sole stuffed with crab meat and topped with a house made lobster sauce. Served with house rice and sauteed veggies

CRISPY SOLE SANDWICH 21

AFS Petrale Sole fried and topped with lettuce and remoulade in a grilled ciabatta bun. Served with fresh fruit and a pickle


CAPTAINS PLATTER 36

Crispy scallops, jumbo shrimp and Icelandic Haddock served with baby cakes and Cole slaw

TROUT ALMONDINE 20

Old Shucks classic served with house rice and sauteed veggies

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

 Dish can be made Gluten Free