

# PACIFIC SPECIALS

## FEATURE DRINKS

**CHEMISTRY**  
BLANC DE BLANC 10

**PEAR BERRY MULE 7**

## DESSERT

**STRAWBERRY COBBLER 6**

*Topped with Vanilla Ice Cream*

**KEY LIME PIE 6**

 **BROWNIE 6**

*Topped with vanilla ice cream*

**SEARED SCALLOPS 32**

Served over creamy Romano and roasted garlic risotto and topped with a home made pesto aioli and fresh basil

## STARTERS & SOUP

**BURGUNDY STEAK AND  
POTATO SOUP**  
6/9

**BOUDIN BALLS 11**  
*With cajun remoulade*

 **CHICKEN WINGS 12**  
*Order of 6 wings.  
Buffalo, Char-Buff  
BBQ, Char BBQ*

 **P.E.I MUSSELS 14**  
*Steamed in spicy tomato  
chorizo broth w/ mushroom*

 **FROG LEGS 14**  
*Tossed in buffalo sauce and  
served with ranch*

## OYSTERS\*

**EAST POINTS 1.90**

*(Delaware Bay)*

*Mild flavor, light salt content*

**MOOKIE MOTO 2.80**

*(Maine)*

*Deep cups, ocean flavor*

**SEX ON THE BAY 3.00**

*(New Brunswick)*

*Medium salinity with  
creamy finish*

**NORTH SHORE GOLD 3.40**

*(P.E.I.)*

*Salty with sweet finish*

**BARE NAKED 2.80**

*(Maine)*

*Medium oyster, salty finish*

**ROUNABOUT**  
**2 OF EACH OYSTER**  
**26**

## ENTREES

 **ANCHO TUNA STEAK 34**

Seared rare and topped with mango salsa and roasted red pepper sauce. Served with steamed rice & stir-fried veggies.

 **AHI TUNA POKE BOWL\* 19**

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

 **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 coleslaw

 **Grouper Po Boy 20**

Crispy Grouper served on a toasted hoagie, topped with lettuce and remoulade, served with baby cakes and coleslaw

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

 Dish can be made Gluten Free