

# PACIFIC SPECIALS

## STARTERS & SOUP

### CHICKEN WINGS 12

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

### CRAB STUFFED SOFT SHELL CRAB

1-11 2-18 3-25

W/ smoked chili tartar  
sauce

### Seafood Chowda

Salmon, shrimp, clams,  
potatoes, and  
vegetables all swimming  
in a rich, creamy  
chowder.

7/10



## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### SEX ON THE BAY 3.00

(New Brunswick)

Light bodied, high brininess

### SALT AIRE 3.30

(P.E.I.)

Plump meats,  
clean finish

### VILLAGE BAY 3.20

(P.E.I.)

High brine, deep cup

### MALAGASH 2.70

(Nova Scotia)

Moderate brine sweet finish

### **ROUNABOUT 2 OF EACH OYSTER**

**26**

## DESSERT

### CHERRY COBBLER 6

Topped with Vanilla Ice  
Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice  
cream

### SMOKED SALMON TRIO

AFS traditionally smoked  
salmon, cold smoked lox, and  
salmon pate. Served with dill  
caper sauce and crackers.

12



## ENTREES

### SHUCKS POKE BOWL\* 19

Soy marinated with your choice of raw Ahi tuna or salmon served with rice, seaweed salad, & crispy wontons.

### CEDAR PLANK KING SALMON 44

King salmon, cedar wrapped and topped with Blueberry port reduction. Served with grilled asparagus and fingerling potatoes.

### GROUPER SANDWICH 22

Crispy Grouper on a warm ciabatta bun with lettuce and red pepper aioli. Served with potato chips and fresh fruit.

### CHIMICHURRI SOCKEYE SALMON 39

Sockeye salmon grilled and topped with our house made chimichurri sauce. Served with a deviled egg potato salad and elote.

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

Dish can be made Gluten Free