

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 con-
tent

SWEET PETITE 3.00

(Massachusetts)

Deep cups, firm meats,
intense brine, sweet finish

SALT AIRE 3.30

(P.E.I.)

Plump meats,
clean finish

NORTH SHORE GOLD 3.20

(P.E.I.)

Salty with a sweet finish

MAMMA MIA 2.70

(Maine)

Clean with a classic briny
flavor

ROUNDAABOUT
2 OF EACH OYSTER
26

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.

SMOKED SALMON SALAD 21

Smoked salmon with mixed greens, tomatoes, cucumbers, egg, avocado, red onions.
Tossed in a dill caper dressing

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

**CRABBY
MONDAY**
**\$5.00 OFF CRAB
LEGS!**