

PACIFIC SPECIALS

STARTERS & SOUP

GRILLED PORTOBELLO

MUSHROOM 15

Served with tossed greens and a smoked chili aioli

CHICKEN WINGS 12

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

BOUDIN BALLS 11

Served with a side of remoulade.

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

SEAFOOD BOIL

88

A mountain of seafood built for sharing. Succulent crab legs, a tender lobster tail, PEI mussels, shrimp, smoky andouille sausage, and fresh clams all tossed with corn on the cob and potatoes in our signature spicy garlic butter. Served sizzling hot with more warm drawn butter and a crusty baguette for soaking up every last drop.

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

RIPTIDE 2.90

(Massachusetts)

Salty with dry seaweed finish

MOON DANCER 2.90

(Maine)

Faintly sweet, mild salt

MER BLEUE 3.40

(New Brunswick)

Clean with classic brine

MILL POINT 3.10

(P.E.I.)

Starts off briny, finishes sweet and clean

ROUNDAABOUT

2 OF EACH OYSTER

26

AHI TUNA POKE BOWL* 19

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

SMOTHERED FLOUNDER 25

Seared and topped with crab meat and lobster sauce. Served with house rice and sauteed veggies.

SHRIMP CEVICHE 15

Classic AFS Shrimp Ceviche perfected over 45 years.

GAZPACHO 5 & 10

A chilled Summer Melon gazpacho. Topped with marinated crab meat topped with bell peppers and jalapenos

SEAFOOD TOWER 25

A striking tower of tuna, bay scallops, chilled shrimp, tomatoes, cucumber, onion, and jalapeño topped with avocado. Served with our signature Salsa Negra Marisquera.

SHRIMP & OCTOPOUS COCTEL 20

A classic Mexican seafood cocktail featuring chilled shrimp and tender octopus in a spicy tomato marinade with cucumber, onion, cilantro, and avocado.

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

 Dish can be made Gluten Free