

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

Order of 6 wings.

BOUDIN BALLS 11

Pork and rice deep fried, remoulade to dip

SOFT SHELL CRAB

1-7. 2-14. 3-21

DESSERT

PEACH COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice

OYSTER WEDNESDAY

1.50 East Points

SAVE \$2 OFF ANY REGULAR MENU OYSTER ITEM

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only



ENTREES

AHI TUNA POKE BOWL* 19

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

SCALLOP PASTA 30

AFS Scallops seared and placed over Mafaldine pasta with a Cajun Tasso cream sauce and portobello mushrooms. Topped with green onion and parmesan cheese.

CRISPY CAJUN BASA 18

Basa fried with a drizzle of Cajun remoulade. Served with cakes and slaw

SMOTHERED FLOUNDER 25

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

BAYOU CHICKEN SANDWICH 19

Crispy chicken breast on grilled ciabatta with Muffuletta relish, topped with house made Tasso ham, cheddar cheese and smoked red pepper aioli. Served with chips and a pickle

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

BARNSTABLE LADIES 3.00

(Massachusetts)

Deep cup, briny and sweet

BLACK POINT 3.20

(Nova Scotia)

Faintly sweet, salty with a cucumber finish

SASSY SWEET 3.20

(Prince Edward Island)

Distinct sweet brine mixed with a salty snap

CAPE COD 3.00

(Massachusetts)

Plump meats, whisper of salty sweetness

ROUNDAABOUT

2 OF EACH OYSTER

26

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

 Dish can be made Gluten Free