

PACIFIC SPECIALS

STARTERS & SOUP

CHICKEN WINGS 12

Order of 6 wings.

CREAMY CHICKEN SOUP

Grilled chicken with portabella mushrooms and bleu cheese

7 Cup/ 10 Bowl



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 cream

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.

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



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

BACON WRAPPED SCALLOPS 32

Topped with balsamic reduction and served aside green bean risotto

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

 Dish can be made Gluten Free