# SHUCKS PACIFIC

11/25/2026

## DAILY SPECIAL

## STARTERS & SOUP

**CREAMY RED PEPPER WITH TASSO HAM AND CHICKEN SOUP**

**6/9 cup/bowl**

**BACON BLUE CHEESE GRILLED OYSTERS 14**

5 freshly shucked oysters topped with blue cheese crumbles and bacon bits.

**CHICKEN WINGS 12**

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

**RED WINE MUSSELS 14**

Fresh PEI mussels steamed in red wine with garlic butter, shallots and mushrooms

## DESSERTS

**PEACH COBBLER 6**

Topped with Vanilla Ice Cream

**KEY LIME PIE 6**

**BROWNIE 6**

Topped with vanilla ice cream

## SEAFOOD BOIL

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.

## OYSTER WEDNESDAY

**1.50 East Points**

SAVE $2 OFF ANY REGULAR MENU OYSTER ITEM

**TWELVE PEEL & EAT SHRIMP $6**

## RAW OYSTERS*

**EAST POINT 1.90**
(Delaware Bay)
Mild flavor, light salt content

**MALPEQUE 3.00**
(Prince Edward Island)
High salinity, mild sweetness with a vegetable finish

**WELL FLEET 3.00**
(Massachusetts)
Creamy meats, high salinity

**PINK MOON 2.90**
(Prince Edward Island)
High salinity, mild sweetness with a vegetable finish

**SAVE THE BAY 2.80**
(Massachusetts)
Deep cup, with brine and citrus

## ROUNDABOUT

**2 OF EACH OYSTER**

**26**

**KING CRAB LEGS 125**

AFS King Crab Legs steamed and served with house rice, sautteed veggies, grilled bread and drawn butter

## ENTREES

**AHI TUNA POKE BOWL* 19**

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

**SIMPLY SEARED SCALLOPS 34**

AFS scallops seared and served with house rice and veggies

**BOARDWALK SALAD 20**

Mixed greens tossed with tomatoes, red onion, artichoke hearts, house made croutons and Kalamata olives with a balsamic dressing. Topped with Pecorino Romano, crispy chopped bacon, and chilled shrimp.

**CRISPY CAJUN BASA PLATE 17**

The old standby, fried basa with a drizzle of cajun remoulade served with baby cakes and cole slaw

**CAJUN BAIT 26**

Crawfish tails and chopped veggies in spicy tomato Etouffee over white rice. Topped with a blackened alligator skewer and boudin balls..

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

Dish can be made Gluten Free