SHUCKS PACIFIC

11/27/2026

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 $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.

KING CRAB LEGS

125

AFS KING CRAB LEGS STEAMED AND SERVED WITH HOUSE RICE, SAUTTEED VEGGIES, GRILLED BREAD AND DRAWN BUTTER

RAW OYSTERS*

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

SAVAGE BLONDE 2.80
(Prince Edward Island)
High salinity, clean and subtly sweet finish

RIPTIDE 2.90
(Massachusetts)
Moderate brine with an earthy finish

RHODE ISLAND WILDS 3.00
(Rhode Island)
High salinity, mild sweetness with a vegetable finish

FAT DOG 3.20
(New Hampshire)
Brisk atlantic salinity, silky sweetness

ROUNDABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

SEARED SCALLOPS RISOTTO 34

AFS scallops seared and served over a roasted red pepper risotto and arugula

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

CRAWFISH ETOUFFEE 26

Crawfish tails and chopped veggies in spicy tomato Etouffee over white rice topped with a blackened alligator skewer. Served with grilled bread

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

Dish can be made Gluten Free