

PACIFIC SPECIALS

STARTERS & SOUP

FROG LEGS 14

Golden crispy legs tossed in buffalo sauce. Served with ranch.

CHICKEN WINGS 12

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

BRYCE'S BEER CHEESE SOUP

6.5/9.5

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

FEATURE DRINKS

CHEMISTRY BLANC DE BLANC 10

TRIVENTO MALBEC Argentina -9

PEAR BERRY MULE 7

VOTE OMAHA CHOICE AWARDS

TEXT 237
TO
402-685-9428

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

PRUDENCE ISLAND 2.80

(Rhode Island)

Explosive brine, full meats

BLUEHILL BAY 2.50

(Maine)

Open Ocean Water flavor

Lighthouse Blond 3.30

(Massachusetts)

Medium Oyster great finish flavor

INDEPENDENCE BAY 2.90

(Virginia)

Briny oyster with clean finish

ROUNDAABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

SHRIMP AND MIXED BERRIES SALAD 21

Spring mix, strawberries, blackberry and raspberries tossed with a citrus – champagne vinaigrette and topped with steamed shrimp and toasted almonds..

RUEBEN PO' BOY 20

Corned beef, Swiss cheese, coleslaw and Russian dressing on a grilled hoagie, Served with potato chips and a pickle


SEARED MONKFISH 22

With a sesame grilled corn succotash

SPICY GRILLED SHRIMP 24

Red chili – soy marinated skewers served with house rice and sauteed veggies.

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

 Dish can be made Gluten Free