

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

ANCHO GRILLED OYSTERS 13

Grilled oysters on the half shell topped with ancho chili butter and Monterey jack cheese

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

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

HAMMERHEAD 2.80

(Massachusetts)

Bold, briny and savory

RIPTIDE 2.80

(Massachusetts)

Salty with a dry seaweed finish

KATAMA BAY 3.30

(Massachusetts)

Intense brine with a sweet finish

DUXBERRY 2.90

(Virginia)

Slightly sweet with a seaweed finish

ROUNABOUT

2 OF EACH OYSTER

26

ENTREES

AHI TUNA POKE BOWL* 19

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

SOFTSHELL CRAB SANDWICH 21

Golden crispy softshell crab on toasted brioche with lettuce and remoulade.
Served with crispy corkscrew potatoes and coleslaw.

GRILLED BRANZINO 38

Citrus-basil marinated whole branzino served with fried red potatoes and grilled portobella mushroom with red pepper aioli


SEARED SCALLOPS 32

Topped with miso dressing and served over a grilled corn and arugula salad with butter beans and fresh herbs.

CANADIAN GRILLED SHRIMP 24

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