

PACIFIC SPECIALS

STARTERS & SOUP

Creamy Mushroom with Roasted Shallots Soup

6/9

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

Served with Baguette

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



OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

DUXBERRY 2.90

(Virginia)

Slightly sweet with a sea-
weed finish

LIGHTHOUSE 2.80

(Massachusetts)

Medium, mild brine

BARNSTABLE 2.80

(Massachusetts)

Deep cup briny and sweet

MAINE BEAUTIES 3.30

(Maine)

Small, delicate flavor and
salt content

ROUNDABOUT

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.

SEARED BLUEFIN TUNA SALAD 24

Spring mix, napa cabbage, carrots, red onion & bell peppers in a green curry-
lemongrass vinaigrette. Topped with AFS seared bluefin, wasabi aioli & toast-
ed almonds

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

 Dish can be made Gluten Free