

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

FEATURE DRINKS

**CHEMISTRY
BLANC DE BLANC 10**

PEAR BERRY MULE 7

**VOTE
OMAHA
CHOICE AWARDS**



ENTREES

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

RIPTIDE 2.80

(Massachusetts)

Salty with a dry seaweed
finish

LUNA BELLA 3.30

(Maine)

Earthy with a sweet finish

ROUNABOUT

2 OF EACH OYSTER

26

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

 **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 SHRIMP SKEWERS 21**

Grilled shrimp skewers served with dirty rice and sauteed mixed vegetables.

SEARED BLUE FIN 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