

# 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

## VOTE OMAHA CHOICE AWARDS



## OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP \$6

Dine-in only

SAVE \$2 OFF ANY REGULAR  
MENU OYSTER ITEM

**1.50 East Points**

## ENTREES

## OYSTERS\*

### EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

### AMERICA CUP 2.80

(Massachusetts)

High salinity, savory

### BLACK POINT 3.10

(Nova Scotia)

Faintly sweet, salty

### DUXBERRY 2.90

(Virginia)

Slightly sweet with a sea-weed finish

### MAINE BROTHERS 3.00

(Maine)

Small to medium oyster, true taste of open ocean water

## ROUNABOUT

**2 OF EACH OYSTER**

**26**

### THE DUCK 34

Seared duck breast topped with a orange sauce. Served with fingerling potatoes and sauteed green beans, napa cabbage, slivered carrots and bell peppers

### 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.


### SURF 'N TURF PASTA 38

Tender shrimp and beef tenderloin in a creamy garlic and tomato sauce with hearts of palm, sundried tomatoes, shallots, and Mafaldine pasta. Finished with pecorino Romano, fresh basil, and grilled baguette.

### MARYLAND CHICKEN 24

Grilled marinated chicken breast topped with crab meat, topped with melted Provolone cheese and lobster sauce. Served with house rice and veggies

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

 Dish can be made Gluten Free