

# PACIFIC SPECIALS

## STARTERS & SOUP

### SEAFOOD CIOPPINO

Haddock, pollock, shrimp, mussels and crab meat

### SOFT SHELL CRAB

With cajun remoulade 1-7 2-14 3-21

### CRAB CARNIVAL 12

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

### CHICKEN WINGS 12

Order of 6 wings.  
Buffalo, Char-Buff

## VOTE OMAHA CHOICE AWARDS



## 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 seaweed finish*

### MAINE BROTHERS 3.00

*(Maine)*

*Small to medium oyster, true taste of open ocean water*

**ROUNABOUT  
2 OF EACH OYSTER**

**26**

## DESSERT

### CHERRY COBBLER 6

Topped with Vanilla Ice Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice cream

## ENTREES

### 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

### CAPRESE SALMON SANDWICH 24

Seared salmon, arugula, fresh mozzarella, tomatoes, basil, balsamic glaze and pesto aioli on grilled ciabatta. Served with fresh fruit.

### 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.


### SEARED SCALLOPS 32

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

### BLACKENED COD 26

Served with red beans and rice.

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

 Dish can be made Gluten Free