

# 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

Cream cheese and crab dip with baguette bread

### CHICKEN WINGS 12

 Order of 6 wings.  
Buffalo, Char-Buff  
BBQ, Char BBQ

## DESSERT

### CHERRY COBBLER 6

Topped with Vanilla Ice Cream

### KEY LIME PIE 6

### BROWNIE 6

Topped with vanilla ice cream

## VOTE OMAHA CHOICE AWARDS



## FEATURE DRINKS

### CHEMISTRY BLANC DE BLANC 10

### PEAR BERRY MULE 7

## 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.

## OYSTERS\*

### EAST POINTS 1.90

*(Delaware Bay)*

Mild flavor, light salt content

### SOUTHWEST SENSATION 3.00

*(P.E.I.)*

High Brine, silky smooth

### KATAMA BAY 3.10

*(Massachusetts)*

Faintly sweet, High salt

### 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

## ROUNDAABOUT

## 2 OF EACH OYSTER

## 26

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

 Dish can be made Gluten Free