

# 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

### MISTY POINT 2.80

*(Connecticut)*

Medium to small, salty

### WATCH HOUSE 2.60

*(Massachusetts)*

Medium brine

### SPRING FLING 3.40

*(Rhode Island)*

Plump meats, moderate brine

### DREAM BOAT 3.20

*(Maine)*


Full cups, briny finish

## ROUNABOUT

## 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