

# PACIFIC SPECIALS

## STARTERS & SOUP

### SEAFOOD CIOPPINO

Haddock, pollock, shrimp, mussels and crab meat

### 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

### STRAWBERRY 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

HAPPY MOTHERS DAY!

## 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

### LIGHT HOUSE 2.80

(North Carolina)

Deep cups, sweet finish

### SEX ON THE BAY 2.60

(New Brunswick)

Medium brine. creamy finish

### CHUNU 3.40

(Virginia)

Sweet, with herb finish


### MISTY POINT 2.80

(Connecticut)

High salinity hint of celery

**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