

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

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

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