

PACIFIC SPECIALS

STARTERS & SOUP

CRAB STUFFED SOFT SHELL CRAB

1-11 2-18 3-25

W/ smoked chili tartar sauce

GRILLED PORTOBELLO

MUSHROOM 15

Served with tossed greens
and a smoked chili aioli

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

SEAFOOD BOIL

88

A mountain of seafood
built for sharing. Succulent
crab legs, a tender lobster
tail, PEI mussels, shrimp,
smoky andouille
sausage, and fresh clams
all tossed with corn on the
cob and potatoes in our
signature spicy garlic but-
ter. Served sizzling hot with
more warm drawn butter
and a crusty baguette for
soaking up every last drop.

VOTE BEST OF OMAHA!



ENTREES

OYSTERS*

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, light salt content

NORTH SHORE GOLD

2.90

(P.E.I.)

High brine deep cup

BLACK POINT 3.40

(P.E.I.)

Balanced brine clean crisp
finish

TIDAL TEASE 3.00

(P.E.I.)

Salty with sweet buttery
finish

MOON DANCER 2.90

(Maine)

Plump meats with a kiss of
brine

ROUNDABOUT

SHUCKS POKE BOWL* 19

Soy marinated with your choice of raw Ahi tuna or salmon served with rice, seaweed salad, & crispy wontons.

CRAWFISH PO' BOY 18

Crispy crawfish tail meat on a grilled hoagie with shredded lettuce, muffaletta relish and remoulade. Served with baby cakes and slaw

CITRUS SEARED HALIBUT 36

Topped with Strawberry Mint relish and served with roasted red potatoes and grilled asparagus.

CREOLE PASTA 25

Mafaldine Pasta tossed with shrimp, tasso ham and Crawfish Tails in a creamy creole tomato sauce. Topped with green onion, tomatoes, Romano cheese and bread

GROUPER SANDWICH 22

Crispy Grouper on a warm ciabatta bun with sesame slaw and curry aioli. Served with potato chips and fresh fruit.

TERIYAKI SALMON SALAD 22

Spring mix with cabbage, bell pepper, carrot, cucumber and tossed with a sweet sesame vinaigrette, topped with teriyaki seared salmon.

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

 Dish can be made Gluten Free