

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*

NORTH SHORE GOLD

2.90

(P.E.I)

High brine, deep cups

BARNSTABLE LADY 3.40

(Massachusetts)

Deep cups, briny and sweet

TIDAL TEASE 3.00

(P.E.I)

Salty with sweet buttery
finish

MOON DANCER 2.90

(Maine)

Plump meats with a kiss of
brine

CRABBY

MONDAY

**\$5.00 OFF CRAB
LEGS!**

SHUCKS POKE BOWL* 19

Soy marinated with your choice of raw Ahi tuna or salmon served with rice, sea-
weed 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

BLACKENED HALIBUT 36

Topped with a cilantro–lime crema 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.