

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



**VOTE
BEST OF
OMAHA!**

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.

TACO TUESDAY

\$4.50 MARGARITAS ALL DAY!

CRISPY FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

CRISPY SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with dirty rice & beans

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

BLACK POINT 2.90

(Nova Scotia)

Faintly sweet, mild salt

MAMMA MIA 3.40

(Maine)

Clean with classic brine

SWEET PETITIE 3.00

(Massachusetts)

Deep cups, firm meats,
intense brine

RIPTIDE 2.90

(Massachusetts)

Salty with dry seaweed
finish

ROUNDAABOUT

2 OF EACH OYSTER

26

SHUCKS POKE BOWL* 19

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

SCALLOPS AND CHIPS 28

Fried AFS Scallops served with baby cakes and slaw

NOLA STYLE SHRIMP AND GRITS 24

Tender shrimp over sharp cheddar, yellow organic grits, minced bacon and
"smothered in a made to order creamy NOLA sauce

GROUPER SANDWICH 22

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