

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.

OYSTER WEDNESDAY

**TWELVE PEEL & EAT
SHRIMP \$6**

Dine-in only

**SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM**

1.50 East Points

ENTREES

OYSTERS*

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt
content

PARAMORE 3.00

(Massachusetts)

Medium to full cups,
salty finish

MOOKIE MOTO 2.90

(Maine)

Classic oyster salt

N.S.G 3.40

(P.E.I.)

Clean with classic brine

RIPTIDE 2.90

(Massachusetts)

Salty with dry seaweed
finish

ROUNABOUT

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.

CREOLE PASTA 25

Mafaldine pasta tossed with shrimp, Tasso ham, and grilled chicken in a rich, creamy
Creole tomato sauce. Finished with fresh tomatoes, Romano cheese, and served
with grilled baguette

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

GROUPE SANDWICH 22

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

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

 Dish can be made Gluten Free