

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

BOUDIN BALLS 11

Served with a side of
remoulade.

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.

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

DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice
Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice
cream



VOTE
BEST OF
OMAHA!

ENTREES

SHUCKS POKE BOWL* 19

Soy marinated with your choice of raw Ahi tuna or salmon served with rice, seaweed 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

PACIFIC RIM MAHI-MAHI 28

Ginger- soy marinated Mahi-Mahi grilled and served with sesame slaw, steamed rice and crispy shishito peppers.

ALBACORE TUNA SANDWICH 22

Seared medium rare on grilled ciabatta with pickled cabbage and cucumber slaw with wasabi aioli. Served with fries and a pickle.

SEARED SCALLOPS 34

Served with house rice and sauteed veggies.

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

 Dish can be made Gluten Free