

PACIFIC SPECIALS

STARTERS & SOUP

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.



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 butter. 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 POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

FOG HORN 3.00

(Massachusetts)

Punch of brine, sweet finish

SUNBERRY POINT 3.10

(P.E.I.)

Deep cups, Unami finish

N.S.G 3.40

(P.E.I.)

Clean with classic brine

RIPTIDE 2.90

(Massachusetts)

Salty with dry seaweed finish

ROUNDAABOUT

2 OF EACH OYSTER

AHI TUNA POKE BOWL* 19

Soy marinated raw Ahi tuna 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.