

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.

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

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.

OYSTERS*

VALLEY PEARL 2.90

(P.E.I.)

Moderately briny with a sweet creamy finish

GLACIER BAY 3.10

(New Brunswick)

Medium brine with a slight sweet finish

BEAU SOLEIL 3.10

(New Brunswick)

Mild brine, nutty finish

VOTE BEST OF OMAHA!



ENTREES

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.

SMOTHERED FLOUNDER 25

Seared and topped with crab meat and lobster sauce. 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