

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.

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*

MILL POINT 3.10

(P.E.I.)

Crispy salinity with a clean finish

WELLFLEET 3.10

(Massachusetts)

Sweet brine with a mineral finish



DESSERT

CHERRY COBBLER 6

Topped with Vanilla Ice Cream

KEY LIME PIE 6

BROWNIE 6

Topped with vanilla ice cream

VOTE BEST OF OMAHA!



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

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.

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