Sample Menu Only

Our menu is based entirely on market availability, and selections change by the day, in some cases, even by the hour

FRESH TODAY

The Grand Shellfish Platter

A TOWERING SAMPLER OF CHILLED SHRIMP,
CRAB, LOBSTER AND FRESH OYSTERS
FROM OUR FRESH SHELLFISH BAR

Oyster Bar

EFFINGHAM - BRITISH COLUMBIA
SUN HOLLOW - WASHINGTON
HUNTER POINT - WASHINGTON
HOOD CANAL - WASHINGTON
NETARTS BAY - OREGON
MALPEQUE - P.E.I.
SUMMER SIDE - P. E. I.
WELLFLEET - P.E.I
SALUTATION COVE - P.E.I.
BLUE POINT - CONNECTICUT

Simply Grilled or Broiled

GRAND BANKS SOLE
SOUTH CAROLINA DAYBOAT BLACK GROUPER
COPPER RIVER IVORY KING SALMON
DAYBOAT HARPOONED SWORDFISH
16 OZ HALIBUT T-BONE

THE OCEANAIRE
Seafood Room

Appetizers

FRIED CALAMARI
Lemon Basil Aioli

ESCARGOT BOURGOGNE

CLAMS CASINO

SHRIMPS DE JONGHE

JUMBO LUMP CRABMEAT COCKTAIL

OYSTERS ROCKEFELLER

CHESAPEAKE BAY STYLE JUMBO LUMP CRAB CAKE

JUMBO SHRIMP COCKTAIL

STEAMED DUXBURY MUSSELS
Thai Red Curry Broth

SMOKED FISH PLATTER
Mahi-Mahi, Salmon, Trout with Horseradish Crème

MARINATED WHITE ANCHOVIES
Baby Green Salad, White Truffle Essence

Sample Menu Only

Our menu is based entirely on market availability, and selections change by the day, in some cases, even by the hour

Salads

TOMATO AND RED ONION SALAD

BLT SALAD
Buttermilk-Bacon Dressing

ICEBERG LETTUCE WEDGE
Choice of Dressing

SPINACH SALAD
Hot Bacon Dressing

CAESAR SALAD

HOUSE SALAD
Choice of Dressing

LOCAL HEIRLOOM TOMATO SALAD
Fresh Mozzarella and Basil

Specialties

CIOPPINO
Fish & Shellfish Stew

MAINE DIVER "DRY PACK JUMBO" SEA SCALLOPS
Smoked Demi-Glace and Oyster Mushrooms

GRILLED LOUISIANA TRIPLE TAIL
Grilled Pineapple and Jalapeño Chutney

COPPER RIVER SOCKEYE SALMON
Bourbon Molasses Glaze

SESAME CRUSTED HAWAIIAN "BIGEYE" TUNA
Soy Sauce, Pickled Ginger, Wasabi

CHESAPEAKE BAY STYLE JUMBO LUMP CRAB CAKES
Mustard Mayonnaise

STUFFED GRAND BANKS SOLE
Crab, Rock Shrimp, Brie Cheese and Dill

JUMBO SHRIMP SCAMPI
Traditional Garlic Butter

COPPER RIVER IVORY KING SALMON
Dill Beurre Blanc

BEER BATTERD FISH
Twice Baked Potato, Cajun Tartar Sauce

ALASKAN KING CRAB LEGS

ALASKAN KING CRAB LOUIS SALAD

FRIED FISHERMAN'S PLATTER
Shrimp, Scallops, Oysters, White Fish, With Salt & Vinegar Matchstick Fries

GRILLED "BLACK & BLEU" ATLANTIC SWORDFISH
Sweet Onion Confit and Roquefort Butter

Side Dishes

OCEANAIRE COLE SLAW

JASMINE RICE PILAF

CREAMED CORN

STEAMED ASPARAGUS
Hollandaise Sauce

FRENCH GREEN BEANS
Sherry Bacon Vinaigrette

RUSTIC MASHED POTATO

SEA SALT & VINEGAR MATCHSTICK FRIES

STEAMED BROCCOLI
Butter and Parmesan

HASHBROWN POTATOES
A'la Oceanaire –

FRIED GREEN TOMATOES
Spicy Red Chile Aioli

Sample Menu Only

Our menu is based entirely on market availability, and selections change by the day, in some cases, even by the hour

Live Cold Water Lobsters!

Fresh from the Tank
2 *lbs* & UP.

OCEANAIRE SURF & TURF
10 oz. Filet Mignon,
1 1/4 Lb. Lobster or King Crab Leg

MAKE YOUR LOBSTER "DIRTY"!

Traditional Caviar Service

AMERICAN WHITE STURGEON CAVIAR
Traditionally Garnished

Steakhouse Offerings

18 OZ KC STRIP

10 OZ. FILET MIGNON

GRILLED CHICKEN

16 OZ. DOUBLE CUT PORK CHOP

16 OZ. BLACK ANGUS NEW YORK STRIP

22 OZ COWBOY RIBEYE

Soups & Salads

NEW ENGLAND CLAM CHOWDER
CUP - $4.95
BOWL - $6.95

Specialties

CALIFORNIA RED KING SALMON OSCAR
Pan-Roasted with Alaskan King Crab, Asparagus, and Hollandaise
$29.95

NEW ZEALAND BLUENOSE SEABASS - $24.95

COSTA RICAN DAYBOAT MAHI-MAHI - $19.95

BALSAMIC-GLAZED FLORIDA BLACK GROUPER
Smoked "Speck" Prosciutto, Melon Coulis, Field Greens
$28.95

FLORIDA SUSHI-GRADE BLACK GROUPER - $25.95

PAN-SEARED HAWAIIAN #1 BIGEYE TUNA
Ocean Salad and Pickled Ginger with Sesame Soy Sauce
$34.95

GRILLED GULF OF MEXICO POMPANO
Ancho Chili Rub
$26.95

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked."

Sample Menu Only

Our menu is based entirely on market availability, and selections change by the day, in some cases, even by the hour

Desserts

BAKED ALASKA

TRIO OF SORBET

KEY LIME PIE

DIXIE CUP
Chocolate, Strawberry or Vanilla

COOKIES -N- MILK

CRÈME BRULEE

CARAMEL BROWNIE DELUXE

NEW YORK CHEESECAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food bourn illness, especially if you have certain medical conditions.

THE OCEANAIRE

Seafood Room