



## OYSTER BAR

\*NAUTI PILGRIM — MASSACHUSETTS

\*WELLFLEET — MASSACHUSETTS

\*ICHABOD FLATS — MASSACHUSETTS

\*WHITESTONE — VIRGINIA

\*BAY SHORE — MARYLAND

\*OCEANAIRE SALTS — CAPE COD

JUMBO SHRIMP COCKTAIL

\*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

### ~THE RAW BAR~

#### GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

CHEF SELECT OYSTERS

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

SIBERIAN RESERVE STURGEON CAVIAR

## APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
JALAPENO REMOULADE

NEW ENGLAND CLAM CHOWDER  
TRADITIONAL PRESENTATION

CRISPY SPANISH OCTOPUS  
SMOKED PORK BELLY, SWEET POTATO, LEMON THYME JUS

CHOPPED HOUSE GREEN SALAD  
OCEANAIRE VINAIGRETTE

CAESAR SALAD  
HERB CROUTONS, REGGIANO

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

WILD CAUGHT FLORIDA DAYBOAT SWORDFISH

NEW BEDFORD SEA SCALLOPS

PACIFIC YELLOWFIN TUNA

SCOTLAND SALMON

FLORIDA DAYBOAT BLACK GROUPER

1.25 LIVE MAIN LOBSTER

## SIDES

GRILLED ASPARAGUS

HASHED BROWNS  
A'LA OCEANAIRE — ADD

LOBSTER MAC AND CHEESE

CREAMED CORN

PARMESAN TRUFFLE FRIES

SAUTEED SPINACH

SWEET POTATO SOUFFLE  
TOASTED MARSHMALLOWS, GRAHAM CRACKER CRUST

CULINARY TEAM  
EXECUTIVE CHEF - GLENN MILLS  
EXECUTIVE SOUS CHEF - JAMES BAILEY  
SOUS CHEF - ORLANDO PANORA

## CHEF'S SPECIALTIES

SWEETWATER 420 BEER BATTERED BLACK COD  
SANDWICH  
SPICY REMOULADE, OCEANAIRE SLAW, OLD BAY FRIES

MAINE LOBSTER GRILLED CHEESE  
DILL HAVARTI CHEESE, ROMA TOMATO, BUTTERY SOURDOUGH BREAD,  
OLD BAY FRIES

PACIFIC AHI TUNA SALAD  
RARE AHI TUNA, MIXED GREENS, TANGERINE, CUCUMBER, SWEET  
PEPPERS, AVOCADO, CRISPY WON TON, SESAME SOY DRESSING

OCEANAIRE BURGER  
CRISPY ONION, BACON LETTUCE, TOMATO, OCEANAIRE STEAK SAUCE,  
OLD BAY FRIES

SEAFOOD CHOPPED SALAD  
CRAB, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE

THE OCEANAIRE COBB SALAD  
SHRIMP, EGG, BACON, CHEESE, TOMATO, OLIVES

CEASAR SALAD  
WITH BLACKENED CHICKEN, SHRIMP OR SALMON

BLACKEND FISH TACOS  
SLAW, PICO DE GALLO, CREOLE REMOULADE

\*DENOTES ITEMS SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

OCEANAIRE IS WHOLLY OWNED BY LANDRY'S INC.

OAAT 1/18/2019