

OYSTER BAR

*DABOB BAY — WASHINGTON
*CHESAPEAKE BAY — MARYLAND

*RASPBERRY POINT — P.E.I.
*PURPLE MOUNTAIN — WASHINGTON

*MADHOUSE — MARYLAND
*IRISH POINT — P.E.I.

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

*SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
GINGER CILANTRO SWEET CHILI

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

CHARRED MEDITERRANEAN OCTOPUS
GRILLED ARTICHOKE, OLIVES, & HEIRLOOM TOMATO

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

SWEET POTATO APPLE BISQUE
MASCARPONE AND CINNAMON

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

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLEU CHEESE DRESSING

STRAWBERRY & FETA CHOPPED SALAD
MIXED GREENS, RED ONION, CANDIED HAZELNUTS, FENNEL VINAIGRETTE

FRESH SEAFOOD

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

JUMBO SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

SHELLFISH MIXED GRILL
5 OZ. LOBSTER TAIL, JUMBO SCALLOPS, SHRIMP, ASPARAGUS

PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER

*SESAME SEARED YELLOW FIN "AHI" TUNA
WASABI EMULSION, SOY CARAMEL, WAKAME

CHEF'S SPECIALTIES

*GRILLED MARYLAND ROCKFISH
YUCCA-ANCHO PUREE, JICAMA SALAD, CHIMICHURRI

*SEARED "MSC" CERTIFIED CHILEAN SEABASS
CASSOULET
MERGUEZ SAUSAGE, WHITE BEANS, DUCK RAGU

*SEARED JUMBO MAINE SCALLOPS
TUSCAN ORZO, CRISPY ANCHOVY, CITRUS GREMOLATA

*GRILLED "NICELAND" SALMON
CRAB & BACON SWEET POTATO HASH, PECANS, MAPLE GLAZE

LOBSTER LOVERS MENU \$69 PER PERSON

FIRST COURSE

CHOICE OF
LOBSTER BISQUE
OR
LOBSTER AVOCADO TOAST

SECOND COURSE

LOBSTER CARBONARA

THIRD COURSE

CRAB CAKE STUFFED LOBSTER TAIL
WITH TRUFFLED BÉARNAISE

CULINARY TEAM

EXECUTIVE CHEF - BRANDON ADLER

SOUS CHEF - JOEY TAYLOR



PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

*6 OZ. CENTER-CUT FILET MIGNON

*10 OZ. CENTER-CUT FILET MIGNON

*16 OZ. PRIME NEW YORK STRIP

*22 OZ. BONE IN PRIME RIBEYE

*SNAKE RIVER FARMS 8 OZ. WAGYU ZABUTON

*16 OZ. VEAL CHOP

*PAN-ROASTED CHICKEN CHOP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*WHOLE MEDITERRANEAN BRONZINI

*ATLANTIC YELLOWFIN "AHI" TUNA

*ICELAND "NICELAND" SALMON

*WILD MARYLAND ROCKFISH

*JUMBO MAINE SCALLOPS

*"MSC CERTIFIED" CHILEAN SEABASS

WHOLE LIVE LOBSTERS

ENRICHMENTS

TRUFFLE BUTTER

5 OZ. COLD WATER LOBSTER TAIL

FOIE GRAS

JUMBO LUMP CRAB "IMPERIAL"

LUMP BLUE CRABMEAT

BLUE CRAB & CAPER LOUIS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

CREAMED CORN

AU GRATIN POTATOES

SAUTEED SPINACH, GARLIC CONFIT, CHARRED LEMON

SMOKED GOUDA MAC & CHEESE

DUCK CONFIT & WILD MUSHROOM RISOTTO

IN ACCORDANCE WITH OUR VALUES, OUR CHEFS SELECT ONLY
ULTRA-FRESH, TOP OF THE CATCH AND SUSTAINABLE SEAFOOD
AVAILABLE AND USE LOCAL INGREDIENTS WHEREVER POSSIBLE

*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.

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