

OYSTER BAR

\*ICHABOD FLATS — PLYMOUTH  
\*ISLAND CREEK — DUXBURY

\*OCEANAIRE SALTS — COTUIT  
\*ROCKY NOOK — BARNSTABLE

\*MOON SHOAL — CAPE COD BAY  
\*SPEARPOINT — MARTHA'S VINEYARD  
\*BLUE POINT — CONNECTICUT

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

APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
CHERRY PEPPER AIOLI, CHERRY PEPPERS, ONION PETALS

ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY

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

\*CHAR SPANISH OCTOPUS  
CRISPY PLANTAINS, AVOCADO AIOLI, MANGO SALSA

SAUTÉED WELLFLEET MUSSELS  
GARLIC TOMATO BROTH, BUTTERED CROSTINI

SPICY TEMPURA ROCK SHRIMP  
DIABLO CHILE GLAZE, AVOCADO AIOLI

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

\*MAINE LOBSTER BISQUE  
HERB CROUTONS, SHERRY WINE

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, BLUE CHEESE DRESSING

TOMATO & MOZZARELLA SALAD  
MAINE BACKYARD TOMATOES, GREENS, BASIL, OLIVE OIL, BALSAMIC GLAZE

TUNA NICOISE  
TRADITIONAL GARNISH, OLIVE VINAIGRETTE

FRESH SEAFOOD

\*SIMPLY GRILLED BAY OF FUNDY SALMON  
TRUFFLE WHIPPED POTATOES, GRILLED ASPARAGUS

HARPOON IPA BATTERED FISH & CHIPS  
MATCHSTICK FRIES, TARTAR SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES  
CREAMY MUSTARD MAYONNAISE

NEW ENGLAND LOBSTER ROLL  
BUTTERED ROLL, MAINE LOBSTER, LEMON AIOLI & FRENCH FRIES

WHOLE MAINE STUFFED | 1/4 LB LOBSTER  
LUMP CRAB, ROCK SHRIMP, SAFFRON FENNEL, RITZ CRACKER CRUMBS

MOULES FRITES  
SAUTÉ MAINE MUSSELS, GARLIC TOMATO BROTH, FRENCH FRIES

\*GRILLED CANADA SWORDFISH "ANGRY"  
FRESNO CHILIES, CITRUS ZEST, BASIL, HOUSE HOT SAUCE, LOUIS DRESSING

CHEF'S SPECIALTIES

BLACKENED TACOS  
SHRIMP OR FISH, PICO DE GALLO, CABBAGE SLAW

CLASSIC LOUIE SALAD  
EGG, TOMATO, SHRIMP, LOUIE DRESSING

GRILLED CHICKEN SANDWICH  
CARAMELIZED ONIONS, BRIE CHEESE, FIG JAM, BABY ARUGULA

CRAB CAKE CLUB  
LETTUCE, TOMATO, BACON, FRIES

CRAB CAKE SLIDERS  
LETTUCE, TOMATO, CREOLE REMOLADE, FRENCH FRIES

\*OCEANAIRE BURGER  
BACON, CHEDDAR, LOUIS DRESSING, CARAMELIZED ONIONS

\*SESAME CRUSTED HAWAII TUNA  
WASABI, SEAWEED SALAD, PICKLED GINGER, SOY CARAMEL

\*SEARED NEW BEDFORD SEA SCALLOPS  
WINTER VEGETABLE RISOTTO, PARMESAN CHEESE

CULINARY TEAM

EXECUTIVE CHEF - MANNY RODRIGUEZ  
SOUS CHEF - ANASTASIOS SPARAGES  
SOUS CHEF - JOEL MEJIA



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

\*22 OZ. BONE IN PRIME RIBEYE

\*10 OZ. CENTER-CUT FILET MIGNON

\*PAN-ROASTED CHICKEN CHOP

\*16 OZ. PRIME NEW YORK STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

\*CANADA SWORDFISH

\*HAWAII YELLOWFIN TUNA

\*ICELAND ARCTIC CHARR

\*WHOLE TRUE HOLLAND DOVER SOLE

\*NEW BEDFORD SEA SCALLOPS

\*MASSACHUSETTS FLOUNDER

\*COSTA RICA MAHI-MAHI

LIVE LOBSTER | 1/4 LB & UP

ENRICHMENTS

"ANGRY"

FOIE GRAS

BLACK & BLEU

LOBSTER & CAPER LOUIS

SAUTÉED GARLIC ROCK SHRIMP

5 OZ. LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

\*HASHED BROWNS  
A'LA OCEANAIRE — ADD

BACON STEAK

BAKED LOBSTER MACARONI & CHEESE

SAUTÉED SPINACH

PAN ROASTED MUSHROOMS

GRILLED ASPARAGUS  
PARMESAN CHEESE, GRILLED LEMON

CHEESY AU GRATIN POTATOES  
CHEDDAR CHEESE, BACON

ROASTED BRUSSELS SPROUTS  
HOT BACON DRESSING

\*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.