

*SUMMERSIDE — P.E.I.
 *WILD BELON — MAINE
 *RIPTIDE — MASSACHUSETTS

OYSTER BAR

*WELLFLEET — MASSACHUSETTS
 *PINK MOON — MASSACHUSETTS
 *THATCH ISLAND — MASSACHUSETTS

*FIDDLER'S COVE — MASSACHUSETTS
 *COPPS ISLAND — CONNECTICUT
 *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

SNOW CRAB CLAWS COCKTAIL (5)

APPETIZERS

SHRIMP & GRITS
 CAJUN BUTTER SAUCE

*SPICY TUNA POKE
 CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
 CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
 SPICY SAUCE DIABLO, SALSA VERDE, JALAPENO, FRIED LEMON

ESCARGOTS BOURGUIGNONNE
 BURGUNDY BUTTER AND PUFF PASTRY

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

CRISPY ROCK SHRIMP TEMPURA
 SPICY DIABLO GLAZE, AVOCADO AIOLI

CRISPY MAINE LOBSTER CAKES
 GREEN GODDESS DRESSING, PETITE HERB SALAD

STEAMED P.E.I. MUSSELS
 BUTTER, THYME, GARLIC, LEMON, WHITE WINE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL SEAFOOD GUMBO
 ANDOUILLE SAUSAGE, CRAWFISH TAIL MEAT, CRAB CLAW

CHOPPED HOUSE GREEN SALAD
 OCEANAIRE VINAIGRETTE

CAESAR SALAD
 HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
 BACON, TOMATO, BLUE CHEESE DRESSING

CAPRESE SALAD
 BURRATA CHEESE, BALSAMIC VINAIGRETTE, HEIRLOOM TOMATO

THAI CALAMARI SALAD
 ASIAN SLAW, SWEET CHILI VINAIGRETTE

FRESH SEAFOOD

BLACKENED PACIFIC COD TACOS
 REMOULADE, CABBAGE SLAW, PICO DE GALLO

NEW ENGLAND STYLE LOBSTER ROLL
 MAINE LOBSTER, TARRAGON & LEMON AIOLI

SEARED BAY OF FUNDY CROSTINO
 SMOKED GOUDA, NUESKE'S SMOKED BACON, SPINACH
 HEIRLOOM TOMATO, SMOKED JALAPENO AIOLI

CRAWFISH FLORENTINE PASTA
 MUSHROOMS, SPINACH, GARLIC CREAM SAUCE

LOBSTER QUESADILLA
 PICO DE GALLO, AVOCADO CREMA

CRAB CAKE CLUB
 BACON, LETTUCE, TOMATO, REMOULADE

CHICKEN FRIED LOBSTER
 HOUSE-MADE HOT SAUCE, TRUFFLE HONEY
 WHITE CHEDDAR GRITS

COSTA RICA MAHI MAHI SANDWICH
 ROASTED SWEET POTATO SLICES, LETTUCE
 HEIRLOOM TOMATO, LEMON & HERB AIOLI

CHEF'S SPECIALTIES

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

LAKEWOOD LAGER BEER BATTERED FISH & CHIPS
 HOUSE-MADE TARTAR SAUCE, KETCHUP, MALT VINEGAR

THE OCEANAIRE BURGER
 LOUIS DRESSING, BACON, LETTUCE, TOMATO, CHEDDAR CHEESE

CHESAPEAKE BAY STYLE CRAB CAKES
 CREAMY MUSTARD MAYO

CLASSIC SHRIMP LOUIE SALAD
 HARD BOILED EGG, TOMATO

THE "S.S." OCEANAIRE COBB SALAD
 GRILLED SHRIMP, GRILLED JUMBO SCALLOP

PREMIUM ALASKA RED KING CRAB
 SERVED WITH DRAWN BUTTER

BLACKENED SHRIMP PASTA
 CREAMY CREOLE REMOULADE SAUCE, ANGEL HAIR PASTA

CULINARY TEAM

EXECUTIVE CHEF - CHRISTIAN STEWART
 EXECUTIVE SOUS CHEF - J. P. SHANKS
 SOUS CHEF - RYAN SIMPSON



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. 44 FARMS ALL NATURAL NY STRIP

22 OZ. 44 FARMS ALL NATURAL RIBEYE

16 OZ. BLUE CHEESE CRUSTED NY STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

BAY OF FUNDY SALMON

COSTA RICA MAHI MAHI

WILD ATLANTIC HALIBUT

JUMBO NANTUCKET SEA SCALLOPS

BOSTON DAY BOAT HAKE

PALACIOS, TX REDFISH

WILD HAWAIIAN AHITUNA

DAY BOAT ARCTIC CHAR

LIVE MAINE LOBSTER 1-1/4#

ENRICHMENTS

SAUTEED MAINE LOBSTER

"BLACK & BLEU"

"DYNAMITE"

5 OZ MAINE LOBSTER TAIL

GRILLED JUMBO SHRIMP

JUMBO NANTUCKET SEA SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
 A'LA OCEANAIRE — ADD

SAUTEED SPINACH

CREAMED CORN

LOBSTER MAC & CHEESE
 SMOKED BACON, LOBSTER, GOUDA & CHEDDAR

PAN ROASTED SHISHITO PEPPERS
 THAI BASIL PONZU, JALAPENO

STEAMED BROCCOLINI
 PARMESAN, TRUFFLE OIL

*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.