

- \*GLACIER POINT — ALASKA
- \*KUMAMOTO — CALIFORNIA
- \*RASPBERRY POINT — P.E.I.

## OYSTER BAR

- \*OCEANAIRE SALT — CAPE COD
- \*WELLFLEET — CAPE COD
- \*HOLLYWOOD — MARYLAND

- \*BLUE POINT — LONG ISLAND
- \*DELAWARE BAY — NEW JERSEY
- \*TOP NECK CLAMS — LONG ISLAND

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

1.5 OZ. AMERICAN PADDLEFISH CAVIAR 65

SMOKED SALMON & KALAMATA TOAST

1/2 LOBSTER COCKTAIL

SUSHI GRADE AHI TUNA CRUDO

## APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
LEMON AIOLI

ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY

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

CRISPY PORTUGUESE OCTOPUS  
CRISPY FINGERLING POTATOES, SMOKED CHILE AIOLI, CILANTRO

CLAMS CASINO  
TOP NECK CLAMS, APPLE WOOD BACON, CASINO BUTTER

PAN SEARED FOIE GRAS  
BRIOCHE TOAST, PINEAPPLE & BLUEBERRY PRESERVES, PASSION FRUIT  
CAVIAR, RED WINE GLAZE

SPICY TEMPURA ROCK SHRIMP  
DIABLO CHILE GLAZE, AVOCADO AOILI

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE  
SHERRY, CREAM, TARRAGON

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

ARUGULA STRAWBERRY SALAD  
CANDIED PECANS, GOAT CHEESE, YUZU VINAIGRETTE, GOLDEN RAISINS

HEIRLOOM TOMATO & BURRATA CHEESE SALAD  
DIJON BALSAMIC 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

GRILLED FILET MIGNON AND SHRIMP  
PARMESAN GARLIC BUTTER

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

ICELANDIC COD 'FLORENTINE'  
CRABMEAT, SHRIMP & SPINACH STUFFING, ASPARAGUS

**WHOLE 'TABLESIDE' DOVER SOLE**  
TRUFFLE WHIPPED POTATOES, GRILLED ASPARAGUS, CAPER BURRE BLANC

## CHEF'S SPECIALTIES

SESAME CRUSTED AHI TUNA  
WAKAME SEAWEED, PICKLED GINGER, SOY, WASABI EMULSION

FAROE ISLANDS SALMON 'BLACK & BLEU'  
BLACKENED SPICE, BLEU CHEESE BUTTER, CARMELIZED ONION

PAN SEARED ICELANDIC COD  
SHAVED FENNEL, TOMATOES, PANCETTA, CORN, CLAM BROTH

WHOLE FRIED RED SNAPPER  
WILD RICE WITH KAMUT, BURNT LEMON, YUZU VINAIGRETTE, SCALLIONS,  
CILANTRO

PAN SEARED WILD ALASKAN HALIBUT  
HERB MUSHROOM RISOTTO, CHERRY TOMATOES, BASIL OIL

MISO GLAZED RHODE ISLAND MONKFISH  
RAMEN NOODLES, DASHI BROTH, BABY BOK CHOY, MUSSELS

CULINARY TEAM

EXECUTIVE CHEF - ANDREW RIZKALLA  
EXECUTIVE SOUS CHEF - QUIANO THOMPSON



Wild, Natural & Sustainable®

## PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

10 OZ. CENTER-CUT FILET MIGNON

22 OZ. BONE IN PRIME RIBEYE

16 OZ. PRIME NEW YORK STRIP STEAK

12 OZ. ORGANIC CHICKEN CHOP

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

YELLOWFIN AHI TUNA

ICELANDIC COD

FAROE ISLANDS SALMON

NEW BEDFORD JUMBO DIVER SCALLOPS

RHODE ISLAND MONKFISH

WILD ALASKA HALIBUT

8 OZ. LOBSTER TAIL

1 1/4 LB. LIVE MAINE LOBSTER

## ENRICHMENTS

ADD BLACKENING SPICE

ADD "BLACK & BLEU"

ADD CRAB 'DYNAMITE' TOPPING

ADD SCALLOPS

## SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

MAPLE BOURBON GLAZED BACON STEAK

TRUFFLE FRIES

CRISPY BRUSSEL SPROUTS  
WINTER SPICE, CREOLE REMOULADE

SWEET POTATO TIPS  
WHIPPED SWEET POTATO, GOLDEN RAISINS, PECANS

LOBSTER MAC'N'CHEESE FOR TWO  
VELVET CHEESE SAUCE ROTINI PASTA, PARMESAN PANKO BREADCRUMBS

\*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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