

*EASTHAM — MASSACHUSETTS
 *DEADNECK — MASSACHUSETTS
 *GOOSEBERRY — MASSACHUSETTS

OYSTER BAR
 *SCORTON CREEK — MASSACHUSETTS
 *FIRST LIGHT — MASSACHUSETTS
 *HURRICANE HARBOR — P.E.I.

*OCEANAIRE SALTS — P.E.I.
 *MADHOUSE — MARYLAND
 *MOONRISE — MAINE

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

PADDLEFISH CAVIAR 49
 KING CRAB LEGS

JUMBO SHRIMP COCKTAIL
 *CEVICHE MIXTO
 COLOSSAL CRABMEAT COCKTAIL
 CHEF SELECT OYSTERS

RUSSIAN AMBER OSETRA CAVIAR
 MAINE | 1/4 LB LOBSTER COCKTAIL
 COCKTAIL SNOW CRAB CLAWS (5)

APPETIZERS

SHRIMP & GRITS
 CAJUN BUTTER SAUCE

CHESAPEAKE BAY STYLE CRAB CAKE
 CREAMY MUSTARD MAYONNAISE

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

SPICY TEMPURA ROCK SHRIMP
 DIABLO CHILI GLAZE & AVOCADO AIOLI

SHRIMP DIABLO
 BACON WRAPPED, JALAPENO & CREAM CHEESE

SPICY AHI TUNA TOWER
 AVOCADO, MANGO, PICO DE GALLO, CHIPS

HOUSE SMOKED SALMON
 CAPERS, PICKLED SHALLOTS & WHOLE GRAIN MUSTARD MAYO

BUTTERMILK FRIED CALAMARI
 LEMON AOLI & REMOULADE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL SEAFOOD GUMBO
 CRAB MEAT, SHRIMP, ANDOUILLE SAUSAGE

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

CHOPPED HOUSE GREEN SALAD
 OCEANAIRE VINAIGRETTE

ICEBERG LETTUCE WEDGE
 BACON, TOMATO, BLUE CHEESE DRESSING

CAESAR SALAD
 SHAVED PARMESAN & CROUTONS

MARINATED TOMATO & BURATTA SALAD
 BASIL LEAVES & BALSAMIC DRESSING

GOLDEN BEET & BABY GREENS
 CANDIED BACON, GOAT CHEESE, CRANBERRIES & APPLE PIE VINAIGRETTE

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES
 CREAMY MUSTARD MAYONNAISE

CHICKEN FRIED LOBSTER
 TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

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

MAINE LOBSTER THERMIDOR
 CRAB MEAT, PARMESAN & SHERRY LOBSTER CREAM

CHEF'S SPECIALTIES

TANDOORI SPICED MAHI MAHI
 RAITA, MINT CHUTNEY, ASIAN PEAR SLAW

GRILLED GULF COAST FLOUNDER
 ROASTED ROOT VEGETABLES & BLACKBERRY BASIL CHUTNEY

BASIL CRUSTED PANAMA CORVINA
 CITRUS HONEY MARINATED GRILLED BROCCOLINI

SEARED MASSACHUSETTS JUMBO SEA SCALLOPS
 JALAPENO BACON & ARTICHOKE CREAM SPINACH

CHILI GARLIC SIXTY SOUTH SALMON
 SAUTEED BOK CHOY & CREMINI MUSHROOM

WHOLE TRUE DOVER SOLE
 CAPERS & BUERRE BLANC

*HAWAII YELLOWFIN AHI TUNA
 MARINATED SHIITAKE MUSHROOMS, JULIENNE PEPPERS, & COCONUT MISO

CULINARY TEAM

EXECUTIVE CHEF - STEVE HAUG
 SOUS CHEF - WILL THOMPSON
 SOUS CHEF - KRIS PEREZ



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON
 22 OZ. BONE IN PRIME RIBEYE

BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP
 PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON
 AUSTRALIAN LAMB RACK

16 OZ PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*HAWAII YELLOWFIN AHI TUNA

PANAMA CORVINA

SIXTY SOUTH SALMON

PANAMA MAHI MAHI

MASSACHUSETTS JUMBO SEA SCALLOPS

WHOLE 1.5 LB TEXAS GULF RED SNAPPER

GULF COAST FLOUNDER

2 LB - 3.5 LB LIVE LOBSTER

ENRICHMENTS

5 OZ COLD WATER LOBSTER TAIL

SAUTEED GARLIC ROCK SHRIMP

JUMBO LUMP CRAB LOUIS

SAUTEED MAINE LOBSTER MEAT

MASSACHUSETTS JUMBO SEA SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
 A'LA OCEANAIRE — ADD

LOBSTER MAC & CHEESE

SRIRACHA SOY MARINATED MUSHROOMS

ROASTED CAULIFLOWER
 GOLDEN RAISIN & CAPER PUREE

TEMPURA FRIED GREEN BEANS
 PONZU SAUCE

ROASTED SWEET POTATOES
 COCONUT, GINGER & CILANTRO

SAUTEED BRUSSELS SPROUTS
 BACON, HONEY PECANS, MAPLE GLAZE

*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.