

OYSTER BAR

*FIRST LIGHT — MASSACHUSETTS

*GOOSEBERRY — MASSACHUSETTS

*EASTHAM — MASSACHUSETTS

*DEAD NECK — MASSACHUSETTS

*MADHOUSE — MARYLAND

*OCEANAIRE SALTS — P.E.I.

*HURRICANE HARBOR — P.E.I.

*MOONRISE — MAINE

JUMBO SHRIMP COCKTAIL

*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

*CHEF SELECT OYSTERS

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

RUSSIAN AMBER OSETRA CAVIAR

PADDLEFISH CAVIAR

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

CRISPY TEMPURA ROCK SHRIMP

SPICY SWEET CHILI SAUCE

SPICY AHITUNA TOWER

AVOCADO, MANGO, PICO DE GALLO, WONTON CHIPS

BUTTERMILK FRIED CALAMARI

JALAPENO TARTAR, LEMON AIOLI

SHRIMP DIABLO

BACON WRAPPED, JALAPENO & CREAM CHEESE

HOUSE SMOKED SALMON

PICKLED SHALLOTS, CAPERS & WHOLE GRAIN MUSTARD MAYO

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 & BURRATA SALAD

BASIL LEAVES, BALSAMIC DRESSING

CHEF'S SPECIALTIES

LOBSTER GRILLED CHEESE

AGED CHEDDAR, TOMATO, & AVOCADO

SESAME GRILLED SHRIMP & FRIED RICE

LEMONGRASS, GINGER, CHILIES, & SOY CARAMEL

GRILLED STEAK SANDWICH

CHOPPED CHERRY PEPPERS, ARUGULA, CRISPY SHALLOTS, HORSERADISH CREAM

BLACKENED FISH TACOS

AVOCADO, PICO DE GALLO, CREOLE REMOULADE

BLACKENED SHRIMP QUESADILLA

AGED WHITE CHEDDAR, PICO DE GALLO, SPICY AIOLI

CRAB CAKE SLIDERS

MUSTARD MAYONNAISE & ICEBERG LETTUCE

THE OCEANAIRE BURGER

BACON, CHEDDAR, & LOUIS DRESSING, LETTUCE, TOMATO

FRESH SEAFOOD

SIMPLY GRILLED PANAMA MAHI MAHI

TRUFFLE WHIPPED POTATOES & ASPARAGUS

*HAWAII YELLOWFIN AHI TUNA

MARINATED SHIITAKE MUSHROOMS, JULIENNE PEPPERS & COCONUT MISO

MASSACHUSETTS JUMBO SEA SCALLOPS

JALAPENO BACON, PARMESAN & ARTICHOKE CREAM SPINACH

BASIL CRUSTED TEXAS GULF REDFISH

CITRUS HONEY MARINATED GRILLED BROCCOLINI

JUMBO SHRIMP SCAMPI

TOMATOES, GARLIC, ANGEL HAIR PASTA

TANDOORI SPICED MAHI MAHI

RAITA, MINT CHUTNEY, ASIAN PEAR SLAW

CHILI GARLIC SIXTY SOUTH SALMON

SAUTEED BOK CHOY & CREMINI MUSHROOMS

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

16 OZ PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

SIXTY SOUTH SALMON

MASSACHUSETTS JUMBO SEA SCALLOPS

TEXAS GULF REDFISH

*WILD HAWAII YELLOWFIN TUNA

PANAMA MAHI MAHI

WHOLE 1.5 LB GULF OF MEXICO RED SNAPPER

2 LB - 3.5 LB LIVE LOBSTERS

ENRICHMENTS

SAUTEED GARLIC ROCK SHRIMP

JUMBO LUMP CRAB LOUIS

SAUTEED MAINE LOBSTER MEAT

MASSACHUSETTS JUMBO SEA SCALLOPS

5 OZ COLD WATER LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS

A'LA OCEANAIRE — ADD

SRIRACHA SOY SHIITAKE MUSHROOMS

ROASTED CAULIFLOWER

ROASTED SWEET POTATO

COCONUT, GINGER & CILANTRO

LOBSTER MAC & CHEESE

BACON, SMOKED GOUDA & JALAPENO - SPICY!

SAUTEED BRUSSELS SPROUTS

MAPLE GLAZED, BACON, CANDIED PECANS

TEMPURA FRIED GREEN BEANS

CITRUS PONZU

*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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