

## OYSTER BAR

\*CHICO BAY — WASHINGTON  
 \*FLAPJACK — WASHINGTON  
 \*KUMAMOTO — CALIFORNIA

\*OCEANAIRE SALTS — CAPE COD  
 \*KUSSHI — BRITISH COLUMBIA

\*MISTY POINT — VIRGINIA  
 \*PLYMOUTH CHAMPAGNE — VIRGINIA  
 \*TOTTEN INLET — WASHINGTON

### ~ THE RAW BAR ~

#### GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

\*CALVISIUS TRADITION PRESTIGE WHITE  
 STURGEON CAVIAR

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

KING CRAB LEGS  
 SNOW CRAB COCKTAIL CLAWS  
 MAINE | 1/4 LB LOBSTER COCKTAIL  
 KING CRAB CLAW

## APPETIZERS

SHRIMP & GRITS  
 CAJUN BUTTER SAUCE

CHESAPEAKE BAY STYLE CRAB CAKE  
 CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
 MARINARA, BASIL PESTO AIOLI

ESCARGOTS BOURGUIGNONNE  
 BURGUNDY BUTTER AND PUFF PASTRY

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

\*HAWAIIAN AHI TUNA SASHIMI  
 BAMBOO LEAF, PURPLE STICKY RICE, RADISH, FRESNO CHILI, WASABI  
 EMULSION, MICRO WASABI

CRISPY MAINE LOBSTER CAKES  
 GREEN GODDESS DRESSING, PETITE HERB SALAD

\*SPICY TEMPURA ROCK SHRIMP  
 DIABLO CHILIE GLAZE, AVOCADO AIOLI

GRILLED SPANISH BABY OCTOPUS  
 GARLIC CREAM SAUCE, LENTIL, CRISPY PORK BELLY

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE  
 LOBSTER MEAT, WHIPPED CREAM

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

ROASTED TOMATO AND MOZZARELLA SALAD  
 MARINATED FRESH MOZZARELLA, SLOW ROASTED TOMATOES, BASIL,  
 BALSAMIC VINAIGRETTE, BASIL OIL

HEIRLOOM TOMATO SALAD  
 BURRATA, BASIL, LOLLA ROSA, TOASTED ALMOND, BALSAMIC VINAIGRETTE

## FRESH SEAFOOD

CHICKEN FRIED LOBSTER  
 TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES  
 CREAMY MUSTARD MAYONNAISE

GRILLED FILET MIGNON AND SHRIMP  
 PARMESAN GARLIC BUTTER

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

ALASKA KING CRAB PASTA  
 SQUID INK LINGUINI, SCALLION CREAM SAUCE, PARMESAN

\*SESAME SEARED HAWAII AHI TUNA  
 WAKAME SALAD, WASABI EMULSION, CARAMEL SOY, PICKLED GINGER

## CHEF'S SPECIALTIES

\*SEARED WHOLE HOLLAND DOVER SOLE  
 WHITE WINE, BUTTER, CROUTON, CAPER, SHALLOT, PARMESAN

\*GRILLED ECUADOR SWORDFISH  
 NAPA CABBAGE, SOBA NOODLE, OYSTER MUSHROOM, CARROT, GINGER  
 SOY GLAZE

\*SEARED MAINE DIVER SCALLOPS  
 PARSNIP PUREE, PINEAPPLE POMEGRANATE RELISH, BASIL OIL, PEA SHOOTS

\*CEDAR ROASTED RIVERENCE STEELHEAD TROUT  
 MAPLE BOURBON GLAZE, ARUGULA, GRILLED PEAR, SMOKED CHAR ROE

GRILLED NEW ZEALAND ELK LOIN  
 HUCKLEBERRY SAUCE, DELICATA SQUASH PUREE, ROASTED POTATO

\*GRILLED ECUADOR MAHI MAHI  
 ROASTED BEET PUREE, WILD RICE, TOASTED HORSERADISH, BROWN BUTTER

\*GRILLED FAROE ISLAND SALMON "BLACK & BLEU"  
 CARAMELIZED ONION, BLUE CHEESE BUTTER, GREEN ONION

CULINARY TEAM

EXECUTIVE CHEF - ADAM WALDRIP  
 SOUS CHEF - MARCY BRECKENRIDGE  
 SOUS CHEF - JACK GRAFF



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

\*16 OZ. BONE IN VEAL PORTERHOUSE CHOP

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

\*MAINE DIVER SCALLOPS

\*WHOLE HOLLAND DOVER SOLE

\*HAWAIIAN AHI TUNA

\*ECUADOR MAHI MAHI

\*FAROE ISLAND SALMON

\*WASHINGTON STEELHEAD TROUT

\*ECUADOR SWORDFISH

LIVE MAINE COLD WATER LOBSTERS

## ENRICHMENTS

"BLACK & BLEU"

DYNAMITE

ANGRY

5 OZ. COLD WATER LOBSTER TAIL

SAUTEED MAINE LOBSTER MEAT

SAUTEED GARLIC ROCK SHRIMP

## SIDES

TRUFFLE WHIPPED POTATOES

HASHED BROWNS

A'LA OCEANAIRE — ADD

LOBSTER MAC & CHEESE

CREAM CORN

NUESKE'S BACON STEAK

ROASTED SWEET POTATO

CINNAMON SUGAR SAGE BUTTER

HERB ROASTED REDSKIN POTATOES

ROASTED GARLIC ROSEMARY RANCH

SAUTEED GREEN BEANS

ROASTED GARLIC, MUSHROOM

\*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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