

- *BARRON POINT — WASHINGTON
- *FLAPJACK — WASHINGTON
- *CHURCH POINT — WASHINGTON
- *BALD POINT — WASHINGTON

OYSTER BAR

- *FOREST CREEK — WASHINGTON
- *CALM COVE — WASHINGTON
- *HAMMERSLEY — WASHINGTON
- *SPINDRIFT — MASSACHUSETTS

- *BEACH PLUM — MASSACHUSETTS
- *DEPURATED BLUE POINT — NEW YORK
- *WELLFLEET — MASSACHUSETTS
- *OCEANAIRE SALTS — MASSACHUSETTS

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 CLAW

KING CRAB LEGS

AMERICAN PADDLEFISH CAVIAR

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

*SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

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

MAINE LOBSTER CAKES
PETITE HERB SALAD, GREEN GODDESS

SMOKED SALMON RANGOON
SALMON ROE, SCALLIONS, THAI CHILI BUTTER

SPICY TEMPURA ROCK SHRIMP
DIABLO CHILI GLAZE, AVOCADO AIOLI

BUTTERMILK FRIED CALAMARI
MEYER LEMON AIOLI, ROMESCO

SEASONAL CHEESE AND CHARCUTERIE PLATE
TRUFFLE HONEY, TOASTED BAGUETTE, CANDIED NUTS

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE
BUTTERED CROUTONS

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

WINTER CITRUS AND FENNEL SALAD
MIXED GREENS, RADICCHIO, SOY-CITRUS VINAIGRETTE, WASABI ALMOND

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

SHELLFISH MIXED GRILL
5 OZ. LOBSTER TAIL, JUMBO SCALLOPS, SHRIMP, ASPARAGUS

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

JUMBO SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER

CHEF'S SPECIALTIES

WHOLE 1.5 LBS MEDITERRANEAN BRANZINI
"PICCATATA"
ROCK SHRIMP, WILTED SPINACH, LEMON BUTTER

*SESAME SEARED HAWAII BIG EYE TUNA
WAKAME SALAD, GINGER, WASABI, SOY CARAMEL

SEARED WILD GUATEMALA MAHI MAHI "LOUIE"
TRUFFLE WHIPPED POTATOES, LEMON CAPER BUERRE BLANC, LUMB CRAB

GRILLED WILD ECUADOR CORVINA
ROOT VEGETABLE GRATIN, WINTER CHIMICHURRI

GRILLED LOCH DUART SALMON
FARRO PILAF, CARA CARA GASTRIQUE

DOVER SOLE A LA MEUNIERE
FILETED TABLESIDE, LEMON CAPER BUERRE BLANC

CULINARY TEAM

EXECUTIVE CHEF - LAWRENCE KIRKLAND
EXECUTIVE SOUS CHEF - ALAN GUERNSEY
SOUS CHEF - LAUREN IBINGER
SOUS CHEF - MARK SAMARASINGHE



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

PAN-ROASTED CHICKEN CHOP

BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP

16 OZ. PRIME NEW YORK STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

LOCH DUART SCOTLAND SALMON

WILD GUATEMALA MAHI MAHI

WHOLE 1.25 LBS MEDITERRANEAN BRANZINI

WILD ECUADOR CORVINA

WILD ECUADOR SWORDFISH

MASSACHUSETTS JUMBO SEA SCALLOPS

16 OZ. WARM WATER LOBSTER TAIL

LIVE MAINE LOBSTER 1.25 - 2 LBS

ENRICHMENTS

DYNAMITE

BLACK & BLEU

HUDSON VALLEY FOIE GRAS

MASSACHUSETTS SEA SCALLOPS

SAUTEED ROCK SHRIMP

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
A'LA OCEANAIRE — ADD

CREAMED CORN

BUTTER BRAISED MUSHROOMS

ROASTED TRI-COLORED FINGERLING POTATOES
PARMESAN BUTTER, BACON, CHERVIL

GLAZED RED BEETS
BALSAMIC, BLUE CHEESE CRUMBLES

TEMPURA BRUSSELS SPROUTS
GINGER SOY HONEY

ALASKA RED KING CRAB MAC & CHEESE
SMOKED GOUDA, WHITE CHEDDAR, JALAPENO, NUESKE'S BACON

*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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