

OYSTER BAR

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

- \*WELLFLEET — MASSACHUSETTS
- \*SPINDRIFT — MASSACHUSETTS

- \*BLUE POINT — MAINE
- \*OCEANAIRE SALTS — MASSACHUSETTS
- \*BEACH PLUM — 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 LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

KING CRAB CLAW

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  
GREEN GODDESS DRESSING, PETITE HERB SALAD

GRILLED SPANISH OCTOPUS  
PRINCE EDWARD ISLAND MUSSELS, ROASTED RED PEPPERS, SAFFRON

SPICY TEMPURA ROCK SHRIMP  
DIABLO CHILE GLAZE, AVOCADO AIOLI

BUTTERMILK FRIED CALAMARI  
MEYER LEMON AIOLI, ROMESCO

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

SESAME CHICKEN CHOPPED SALAD  
GINGER VINAIGRETTE, RED PEPPER, CUCUMBERS

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

FRESH SEAFOOD

SIMPLE GRILLED GUATEMALA MAHI-MAHI  
TRUFFLED WHIPPED POTATOES, ASPARAGUS

SEARED MASSACHUSETTS SCALLOPS  
SPICY MOLASSES, PUMPKIN SEEDS, WHITE CHEDDAR POLENTA

NORTH ATLANTIC LOBSTER ROLL  
TOASTED BRIOCHE, TARRAGON DRESSING

CLASSIC SHRIMP LOUIE SALAD  
HARD COOKED EGG & TOMATO

THE OCEANAIRE COBB SALAD  
GRILLED SHRIMP & SEARED SCALLOPS

JUMBO SHRIMP SCAMPI  
ANGEL HAIR PASTA, TOMATO, GARLIC BUTTER

CHEF'S SPECIALTIES

GUINNESS BATTERED FISH AND CHIPS  
OLD BAY SEASONED FRIES, TARTAR SAUCE

CHICKEN FRIED LOBSTER  
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

SEARED AHI TUNA STEAK SANDWICH  
CILANTRO, PICKLED GINGER, WASABI

THE OCEANAIRE BURGER  
BACON, CHEDDAR, LETTUCE, TOMATO

CRISPY FRIED ALASKA COD SANDWICH  
RED OAK, TOMATO, HOUSE MADE TARTAR SAUCE

FISH TACOS  
CABBAGE SLAW, CREOLE REMOULADE, PICO DE GALLO

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

22 OZ. BONE IN PRIME RIBEYE

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

WILD ECUADOR SWORDFISH

WILD GUATEMALA MAHI MAHI

MASSACHUSETTS JUMBO SEA SCALLOPS

WILD ECUADOR CORVINA

WHOLE 1.25 LBS MEDITERRANEAN BRANZINI

16 OZ WARM WATER LOBSTER TAIL

LOCH DUART SALMON

LIVE MAINE LOBSTER 1.25 - 2LB

ENRICHMENTS

DYNAMITE

BLACK & BLEU

SAUTEED GARLIC ROCK SHRIMP

MAINE LOBSTER MEAT

HUDSON VALLEY FOIE GRAS

MASSACHUSETTS JUMBO SEA SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS  
A'LA OCEANAIRE — ADD

CREAMED CORN

BUTTER BRAISED MUSHROOMS  
SAUTEED SPINACH

ROASTED RED BEETS  
BALSAMIC REDUCTION, BLUE CHEESE

TEMPURA BRUSSELS SPROUTS  
GINGER SOY HONEY

\*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.