

- *SKOOKUM — WASHINGTON
- *SHIGOKU — WASHINGTON
- *LA ST. SIMON — NEW BRUNSWICK
- *MOON DANCER — MAINE

OYSTER BAR

- *ONSET — MASSACHUSETTS
- *OCEANAIRE SALTS — MASSACHUSETTS
- *BLISH POINT — MASSACHUSETTS
- *WELLFLEET — MASSACHUSETTS

- *GREAT WHITE — MASSACHUSETTS
- *COPPS ISLAND — LONG ISLAND SOUND
- *JAMES RIVER — MARYLAND
- *PANACEA PEARL — FLORIDA

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

SNOW CRAB COCKTAIL CLAWS

1/2 LB. KING CRAB LEGS

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

GRILLED OYSTERS
GARLIC BUTTER, PARMESAN CHEESE

CHARRED GREEK OCTOPUS
CHIMICHURI, TOMATOES, GRITS CAKE

SPICY TEMPURA ROCK SHRIMP
AVOCADO AIOLI, DIABLO CHILI GLAZE

BUTTERMILK FRIED CALAMARI
LEMON BASIL AIOLI

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE
TARRAGON CROUTONS

BLT SALAD
CRISPY BACON, BUTTERMILK BACON DRESSING

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

CAPRESE SALAD
FRESH MOZZARELLA, TOMATO, BASIL

ITALIAN WHITE ANCHOVY SALAD
MIXED GREENS, PARMESAN, TRUFFLE VINAIGRETTE

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

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

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

STUFFED MAINE FLOUNDER FLORENTINE
CRAB MEAT, SHRIMP, SPINACH, LEMON BUTTER SAUCE

CHEF'S SPECIALTIES

PAN-SEARED ICELANDIC ARCTIC CHAR
WILD MUSHROOM RISOTTO, BALSAMIC, BASIL OIL

JERK SEASONED ECUADOR WAHOO
SWEET PLANTAINS, PINEAPPLE SALSA, CILANTRO OIL

CASHEW CRUSTED ECUADOR SWORDFISH
DRUNKEN CHERRIES, HERB GOAT CHEESE

FLORIDA MAHI-MAHI BLACK & BLUE
SHERRY CARAMELIZED ONIONS, BLUE CHEESE BUTTER

GRILLED NEW ENGLAND SEA SCALLOPS
BACON, MELTED LEEKS, HERB GOAT CHEESE

CRISPY FRIED WHOLE YELLOWTAIL SNAPPER
"ANGRY"
SRIRACHA, BASIL, SAUTEED HOT PEPPERS, SRIRACHA MAYO MASH POTATOES

NEW ENGLAND COD DYNAMITE
SPICY CRAB MEAT CRUSTED, SRIRACHA BUTTER SAUCE

CULINARY TEAM

EXECUTIVE CHEF - JAIRO MEJIA
EXECUTIVE SOUS CHEF - DANIEL JUAREZ
SOUS CHEF - JOSHUA BARSE



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

BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP

PAN-ROASTED CHICKEN CHOP

16 OZ. PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

FLORIDA MAHI-MAHI

NEW ZEALAND ORA KING SALMON

NEW ENGLAND COD

ECUADOR WAHOO

ARCTIC CHAR

RHODE ISLAND MONKFISH

ECUADOR SWORDFISH

NEW ENGLAND SEA SCALLOPS

FLORIDA TRIGGERFISH

LIVE MAINE LOBSTER

ENRICHMENTS

ADD SCALLOPS

ADD ROCK SHRIMP

ADD SAUTEED LOBSTER MEAT

5 OZ. COLD WATER LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
A'LA OCEANAIRE — ADD

AU GRATIN POTATOES

CREAMED CORN

SAUTEED GREEN BEANS
BACON GASTRIQUE

STEAMED BROCCOLI
BUTTER, PARMESAN CHEESE

*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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