

OYSTER BAR

- * HAMMERSLEY — WASHINGTON
- * PICKERING PASS — WASHINGTON
- * BEAU SOLEIL — NEW BRUNSWICK
- * RASPBERRY POINT — P.E.I.
- * PICKLE POINT — P.E.I.
- * PEMAQUID — MAINE
- * DUXBURY — MASSACHUSETTS
- * SALT POND — RHODE ISLAND
- * WHITE STONE — VIRGINIA
- * WAR SHORE — VIRGINIA
- * BATTLE CREEK — VIRGINIA

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

STEAMED P.E.I. MUSSELS
ANDOUILLE, CHERRY TOMATOES, WHITE WINE

GRILLED MEDITERRANEAN OCTOPUS
GREEN PAPAYA, JICAMA, CASHEWS, THAI BASIL, LIME

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

MARYLAND CRAB SOUP
GARDEN VEGETABLES, TOMATO & OLD BAY BROTH, BLUE CRAB

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLEU CHEESE DRESSING

TOMATO & MOZZARELLA SALAD
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL

BEET & GOAT CHEESE SALAD
RED & YELLOW BEETS, WATERCRESS, WALNUTS, GOLD RAISINS
WHITE BALSAMIC VINAIGRETTE

FRESH SEAFOOD

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

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

WHOLE ROASTED GREEK BRANZINO
MEDITERRANEAN VINAIGRETTE

CHEF'S SPECIALTIES

GRILLED NICELAND SALMON
CANTONESE VEGETABLES, UDON NOODLES, PASSION FRUIT-MISO

SEARED JUMBO MAINE SCALLOPS
GRILLED ASPARAGUS & MUSHROOM RISOTTO, SHORT RIB DEMI

SEARED MARYLAND ROCKFISH
BABY BOK CHOY, SHIITAKE, DASHI BROTH

SEARED PANAMA MAHI MAHI
BROCCOLI, SHIITAKE MUSHROOMS, HEIRLOOM TOMATOES
BLACK GARLIC EMULSION

LOBSTER LOVERS MENU \$69 PER PERSON

FIRST COURSE

CHOICE OF
LOBSTER BISQUE
OR
LOBSTER AVOCADO TOAST

SECOND COURSE

LOBSTER CARBONARA

THIRD COURSE

CRAB CAKE STUFFED LOBSTER TAIL
WITH TRUFFLED BÉARNAISE

CULINARY TEAM

EXECUTIVE CHEF - JOSEPH PASTORE
EXECUTIVE SOUS CHEF - MANUEL SOLANO
SOUS CHEF - GORDON FORESTER III



PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. PRIME NY STRIP

22 OZ. BONE IN PRIME RIBEYE

PAN-ROASTED CHICKEN CHOP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

MARYLAND ROCKFISH

JUMBO MAINE SCALLOPS

"MSC" CERTIFIED CHILEAN SEA BASS

AUSTRALIA BARRAMUNDI

NICELAND SALMON

PANAMA MAHI MAHI

LIVE MAINE LOBSTER

ENRICHMENTS

ANGRY

LUMP BLUE CRAB

LUMP BLUE CRAB, CAPER "LOUIS"

5 OZ. SOUTH AFRICA LOBSTER TAIL

SIDES

GRILLED ASPARAGUS

HASHED BROWNS
A'LA OCEANAIRE — ADD

LOBSTER MAC & CHEESE

SAUTÉED SPINACH

CREAM CORN

BRUSSELS SPROUTS

IN ACCORDANCE WITH OUR VALUES, OUR CHEFS SELECT ONLY
ULTRA-FRESH, TOP OF THE CATCH AND SUSTAINABLE SEAFOOD
AVAILABLE AND USE LOCAL INGREDIENTS WHEREVER POSSIBLE

*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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