

OYSTER BAR

- *TOTTEN INLET — WASHINGTON
- *RASPBERRY POINT — P.E.I.
- *SUNBERRY POINT — P.E.I.
- *OCEANAIRE SALTS — MASSACHUSETTS

- *WELLFLEET — MASSACHUSETTS
- *DUXBURY — MASSACHUSETTS
- *WILD GOOSE — RHODE ISLAND

- *BATTLE CREEK — VIRGINIA
- *WAR SHORE — VIRGINIA
- *CANNON COVE — VIRGINIA
- *SEA STONE — VIRGINIA

JUMBO SHRIMP COCKTAIL	<i>~ THE RAW BAR ~</i>	MAINE 1/4 LB LOBSTER COCKTAIL
COLOSSAL CRABMEAT COCKTAIL	GRAND SHELLFISH TOWER A LA CARTE MKT	
	A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS	
CHEF SELECT OYSTERS	KING CRAB LEGS	1 OZ OSETRA CAVIAR

APPETIZERS

FRESH SEAFOOD

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

- SHRIMP & GRITS
CAJUN BUTTER SAUCE
- *SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION
- CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE
- BUTTERMILK FRIED CALAMARI
CHARRED TOMATO SALSA
- ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY
- GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN
- GRILLED MEDITERRANEAN OCTOPUS
GREEN PAPAYA, JICAMA, CASHEWS, THAI BASIL, LIME
- STEAMED P.E.I. MUSSELS
ANDOUILLE, CHERRY TOMATOES, WHITE WINE
- SPICY TEMPURA ROCK SHRIMP
DIABLO CHILI GLAZE, CILANTRO AIOLI
- SOUPS & SALADS
- NEW ENGLAND CLAM CHOWDER
- LOBSTER BISQUE
GARNISHED LOBSTER & CHIVES
- 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
- RED & GOLD BEET SALAD
WATERCRESS, GOAT CHEESE, WALNUTS, HONEY-GINGER VINAIGRETTE
- TOMATO & MOZZARELLA SALAD
HEIRLOOM TOMATOES, BALSAMIC, BASIL
- TUNA NIÇOISE SALAD
FINGERLING POTATOES, HARICOT VERTS, EGG, WHITE BALSAMIC VINAIGRETTE

- CRAB CAKE CLUB
BACON, LETTUCE, TOMATO, MUSTARD MAYO
- BLACKENED FISH TACO
GRILLED ALASKA COD, FLOUR TORTILLA, REMOULADE
- SHRIMP LOUIS SALAD
JUMBO SHRIMP, EGG, ICEBERG LETTUCE
- CRAB CAKE SLIDERS
CREOLE REMOULADE, ICEBERG LETTUCE, ROMA TOMATOES
- BAJA FRIED SHRIMP TACOS
CRISPY FRIED JUMBO SHRIMP, CORN SALSA
- BLACKENED ALASKA COD SANDWICH
TOMATO, RED ONION & CREOLE CABBAGE SLAW
- PO BOY SANDWICH
FRIED SHRIMP OR OYSTERS, TOMATO, TARTAR SAUCE
- MAINE LOBSTER ROLL
OLD BAY AIOLI, DICED CELERY & CHIVES

- 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

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

- NEW ZEALAND BLUENOSE BASS
- DOVER SOLE
- "MSC" CERTIFIED CHILE SEABASS
- ECUADOR SWORDFISH
- SCOTTISH SALMON
- MAINE JUMBO SCALLOPS
- PANAMA MAHI MAHI
- LIVE MAINE LOBSTER

CHEF'S SPECIALTIES

- THE OCEANAIRE COBB SALAD
LUMP BLUE CRABMEAT
- THE OCEANAIRE BURGER
CARAMELIZED ONIONS, BACON, CHEDDAR & LOUIS DRESSING
- SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR
- CHESAPEAKE BAY STYLE CRAB CAKES
MUSTARD MAYONNAISE
- SESAME SEARED AHI TUNA
WASABI, SOY, PICKLED GINGER, WAKAME SEAWEED SALAD
- GRILLED SCOTTISH SALMON
CANTONESE VEGETABLES, UDON NOODLES, PASSION FRUIT-MISO
- "BLACK & BLUE" ECUADOR SWORDFISH
CAJUN SEASONING, CARAMELIZED ONIONS, BLUE CHEESE BUTTER
- STEAK SALAD
TOMATO, CUCUMBER, AVOCADO, CHEVRE & BALSAMIC
- CULINARY TEAM
- EXECUTIVE CHEF - JOSEPH PASTORE
- EXECUTIVE SOUS CHEF - MANUEL SOLANO
- SOUS CHEF - GORDON FORESTER

ENRICHMENTS

- ANGRY
- JUMBO AFRICA PRAWN
- LUMP BLUE CRAB
- LUMP BLUE CRAB, CAPER "LOUIS"
- SAUTEED GARLIC ROCK SHRIMP

SIDES

- GRILLED ASPARAGUS
- HASHED BROWNS
A'LA OCEANAIRE — ADD
- LOBSTER MAC & CHEESE
- SAUTEED SPINACH
- PARMESAN TRUFFLE FRIES
- CREAMED CORN
- SAUTEED BRUSSELS SPROUT LEAVES
BACON, ONIONS & PARMESAN
- NUESKE'S SLAB BACON STEAK
WARM MAPLE GLAZE



Wild, Natural & Sustainable®

*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.