

\*GLACIER BAY — P.E.I.

\*BLACK POINT — P.E.I.

## OYSTER BAR

\*SEX ON THE BAY — MASSACHUSETTS

\*BARNSTABLE — MASSACHUSETTS

\*RIPTIDE — MASSACHUSETTS

\*BROOKSVILLE — MASSACHUSETTS

JUMBO SHRIMP COCKTAIL

COLOSSAL CRABMEAT COCKTAIL

CHEF SELECT OYSTERS

## ~ THE RAW BAR ~

### GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

SNOW CRAB CLAWS COCKTAIL (5)

## APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
SPICY SAUCE DIABLO, SALSA VERDE, JALAPENO, FRIED LEMON

ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY

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

STEAMED P.E.I. MUSSELS  
BUTTER, THYME, GARLIC, LEMON, WHITE WINE

CRISPY ROCK SHRIMP TEMPURA  
SPICY DIABLO GLAZE, AVOCADO AIOLI

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL SEAFOOD GUMBO  
SHRIMP, CRAWFISH, CRAB CLAW, ANDOUILLE SAUSAGE

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

BURRATA & HEIRLOOM TOMATO CAPRESE  
BALSAMIC VINAIGRETTE, FRESH BASIL

THAI CALAMARI SALAD  
ASIAN SLAW, SWEET CHILI VINAIGRETTE

## FRESH SEAFOOD

BLACKENED PACIFIC COD TACOS  
REMOULADE, CABBAGE SLAW, PICO DE GALLO

NEW ENGLAND STYLE LOBSTER ROLL  
MAINE LOBSTER, TARRAGON & LEMON AIOLI

SOUTHWESTERN SALMON SANDWICH  
AVOCADO SPREAD, PICO DE GALLO, WHITE CHEDDAR, SPINACH

CRAWFISH FLORENTINE PASTA  
MUSHROOMS, SPINACH, PARMESAN CREAM SAUCE

LOBSTER QUESADILLA  
PICO DE GALLO, AVOCADO CREMA

CHESAPEAKE BAY CRAB CLUB  
BACON, LETTUCE, TOMATO, REMOULADE

CHICKEN FRIED LOBSTER  
HOUSE-MADE HOT SAUCE, TRUFFLE HONEY  
WHITE CHEDDAR GRITS

MARINATED MAHI MAHI SANDWICH  
SESAME GINGER AIOLI, ASIAN SLAW

## CHEF'S SPECIALTIES

SIMPLY GRILLED BAY OF FUNDY SALMON  
GRILLED ASPARAGUS, TRUFFLE WHIPPED POTATOES

LAKWOOD LAGER BEER BATTERED FISH & CHIPS  
HOUSE-MADE TARTAR SAUCE, KETCHUP, MALT VINEGAR

THE OCEANAIRE BURGER  
LOUIS DRESSING, BACON, LETTUCE, TOMATO, CHEDDAR CHEESE

CHESAPEAKE BAY STYLE CRAB CAKES  
CREAMY MUSTARD MAYO

CLASSIC SHRIMP LOUIE SALAD  
HARD BOILED EGG, TOMATO

THE "S.S." OCEANAIRE COBB SALAD  
GRILLED SHRIMP, GRILLED JUMBO SCALLOP

PREMIUM ALASKA RED KING CRAB  
SERVED WITH DRAWN BUTTER

BLACKENED SHRIMP PASTA  
CREAMY CREOLE REMOULADE SAUCE, ANGEL HAIR PASTA

CULINARY TEAM

EXECUTIVE CHEF - CHRISTIAN STEWART  
EXECUTIVE SOUS CHEF - J. P. SHANKS  
SOUS CHEF - RYAN SIMPSON



Wild, Natural & Sustainable®

## PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. 44 FARMS ALL NATURAL NY STRIP

22 OZ. 44 FARMS ALL NATURAL RIBEYE

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

BAY OF FUNDY SALMON

WILD CAUGHT ALASKA HALIBUT

WILD NEW ZEALAND TRUMPETER BASS

JUMBO NEW BEDFORD SEA SCALLOPS

HOOK & LINE COSTA RICA SWORDFISH

PALACIOS, TX REDFISH

WILD HAWAIIAN AHI TUNA

WILD PANAMA MAHI MAHI

LIVE MAINE LOBSTER 1-1/4#

## ENRICHMENTS

SAUTEED MAINE LOBSTER

"BLACK & BLEU"

"DYNAMITE"

5 OZ MAINE LOBSTER TAIL

GRILLED JUMBO SHRIMP

JUMBO NANTUCKET SEA SCALLOPS

## SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS  
A'LA OCEANAIRE — ADD

SAUTEED SPINACH

CREAMED CORN

LOBSTER MAC & CHEESE  
SMOKED BACON, LOBSTER, GOUDA & CHEDDAR

PAN ROASTED SHISHITO PEPPERS  
THAI BASIL PONZU, JALAPENO

STEAMED BROCCOLINI  
WHITE TRUFFLE OIL, PARMESAN

\*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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