

## Cold Appetizers

### JUMBO SHRIMP COCKTAIL

House Made Cocktail Sauce  
\$16.95

### THE GRAND SHELLFISH PLATTER

A Towering Sampler of Chilled Shrimp, Crab,  
Lobster & Fresh Oysters from our Raw Bar  
\$26 PER PERSON

### SPICY TUNA POKE

Wasabi Emulsion, Wonton Chips  
& Cucumbers  
\$14.95

## Hot Appetizers

### JUMBO LUMP CRAB CAKE

Creamy Mustard Mayonnaise  
\$16.95

### FRIED RED CHILI CALAMARI

With Warm Asian Vegetables  
\$10.95

### FRIED ASPARAGUS

Parmesan Crusted with  
Blue Cheese-Tomato Fondue  
\$8.95

### SHRIMP & GRITS

Jumbo Shrimp with Creamy  
White Cheddar Grits  
\$12.95

### STEAMED MUSSELS MARINIERE

White Wine, Butter & Shallots  
\$14.95

### ESCARGOTS BURGUIGNONNE

Burgundy Butter & Puff Pastry  
\$8.95

## Soups & Salads

### NEW ENGLAND CLAM CHOWDER

CUP - \$4.95 BOWL - \$6.95

### CHOPPED HOUSE GREEN SALAD

Oceanaire Vinaigrette  
\$6.95

### ICEBERG LETTUCE WEDGE

Crumbled Bacon, Tomato,  
Bleu Cheese Dressing  
\$7.95

### SEAFOOD CHOPPED SALAD

Crabmeat, Shrimp, Feta Cheese  
Greek Vinaigrette  
\$10.95

## Oceanaire Classics

### SHRIMP SCAMPI

Tomatoes, Garlic & Olive Oil Linguine  
\$28.95

### CHESAPEAKE BAY STYLE CRAB CAKES

Creamy Mustard Mayonnaise  
\$32.95

### BAKED STUFFED SHRIMP

Crabmeat Stuffing with  
Creamy Linguine Pasta  
\$28.95

### BLACK & BLEU HAWAIIAN MARLIN

Dirty with Caramelized Onions & Bleu  
Cheese Butter  
\$32.95

### BAKED STUFFED SOLE

Stuffed with Baby Bay Shrimp,  
Blue Crab Brie Cheese  
\$28.95

### SEAFOOD MIXED GRILL

Grilled Fish, Shrimp, Scallops  
& Baked Stuffed Shrimp  
\$32.95

### FRIED FISHERMAN'S PLATTER

Fried Fish, Shrimp, Oysters & Calamari  
With Matchstick Fries  
\$26.95

### SEARED-RARE YELLOWFIN TUNA

Wasabi, Ginger and Soy  
\$38.95

### FISH & CHIPS

Beer Battered & Matchstick Fries  
\$22.95

### CIOPPINO

San Francisco Fisherman's Stew  
\$25.95

## Lobsters & Crab

### LIVE NORTH ATLANTIC LOBSTERS

\$29.95 / LB

### ALASKAN RED CRAB LEGS

\$59.95 / LB

### OCEANAIRE SURF AND TURF

6 Oz. Filet and 1.25lb Lobster  
\$64.95

## Fresh Fish Specialties

### HOLLAND SOLE 'LOUIE'

Jumbo Lump Crab & Caper Beurre Blanc  
\$38.95

### MASS. BAY SCALLOPS, PICATTA

Parmesan Gremolata  
\$32.95

### HAWAIIAN AHI TUNA

Wakame Salad, Wasabi Emulsion  
and Caramel-Soy  
\$38.95

### ECUADORIAN MAHI MAHI OSCAR

Crab, Asparagus and Sauce Béarnaise  
\$38.95

### GREAT LAKES TROUT AL FORNO

Roasted Tomatoes, Garlic and Parmesan  
\$28.95

### GRILLED SCOTTISH SALMON

Smokey Almonds, Blueberries and Orange  
\$32.95

## Steakhouse Offerings

### 6 OZ CENTER CUT FILET MIGNON

\$26.95

### 10 OZ CENTER CUT FILET MIGNON

\$34.95

### 16 OZ. DOUBLE-CUT PORK CHOP

\$22.95

### 16 OZ. NY STRIP

\$36.95

### 20 OZ. BONE-IN RIBEYE STEAK

\$39.95

### PAN-ROASTED CHICKEN CHOP

Sour Cream & Onion Mashed Potatoes  
Mushroom Pan Jus  
\$18.95

## Simply Grilled or Broiled

HAWAIIAN AHI TUNA - \$38.95

HOLLAND SOLE - \$28.95

ECUADORIAN MAHI-MAHI - \$28.95

SCOTTISH SALMON - \$32.95

HAWAIIAN MARLIN - \$28.95

GREAT LAKES LAKE TROUT - \$28.95

BAY SCALLOPS - \$29.95

THIS IS A SAMPLE MENU.

ITEMS & PRICES ARE SUBJECT TO CHANGE.