



The Oceanaire Seafood Room - 1201 F Street NW - Washington D.C. - (202) 347.BASS

FRESH TONIGHT — Sunday August 19, 2012

Oyster Bar

- CARAQUET — NEW BRUNSWICK — \$2.40
- BRAS D'OR — NOVA SCOTIA — \$2.65
- HURRICANE HARBOR — P.E.I. — \$2.75

- ALPINE BAY — P.E.I. — \$2.65
- SALUTATION COVE — P.E.I. — \$2.45
- WELLFLEET — MASSACHUSETTS — \$2.70

- BAR CAT — VIRGINIA — \$2.65
- STINGRAY BAY — VIRGINIA — \$2.65
- PUNGOTEAGUE — VIRGINIA — \$2.50

ENJOY A BOTTLE OF KIM CRAWFORD SAUVIGNON BLANC & ONE DOZEN CHEF SELECTED FRESH SHUCKED OYSTERS - ONLY \$39!

Cold Appetizers

- JUMBO SHRIMP COCKTAIL
House Made Cocktail Sauce
\$17.95
- JUMBO LUMP CRABMEAT COCKTAIL
\$17.95
- HOUSE SMOKED SCOTTISH SALMON
Pickled Onions, Capers, Egg & Chive Crème Fraiche
\$11.95
- CHILLED SHELLFISH PLATTER
An Iced Platter of Chilled Shrimp, Lobster, Snow Crab
& Fresh Oysters from our Fresh Raw Bar
\$28 per person

Hot Appetizers

- JUMBO LUMP CRAB CAKE
Creamy Mustard Mayonnaise
\$17.95
- FRIED ASPARAGUS
Parmesan Crusted with Blue Cheese-Tomato Fondue
\$8.95
- FRIED RED CHILI CALAMARI
with Warm Asian Vegetables
\$13.95
- SHRIMP & GRITS
Jumbo Shrimp with Creamy White Cheddar Grits
\$15.95
- STEAMED CLAMS
White Wine, Butter & Scallions
\$14.95
- CLASSIC CLAMS CASINO
\$11.95
- ESCARGOTS BOURGUIGNONNE
Burgundy Butter & Puff Pastry
\$9.95
- OYSTERS ROCKEFELLER
\$13.95
- STEAMED MUSSELS MARINIÈRE
White Wine, Butter & Shallots
\$13.95

Soups & Salads

- NEW ENGLAND CLAM CHOWDER
CUP - \$5.95
BOWL - \$7.95
- GAZPACHO
CUP - \$5.95
BOWL - \$7.95
- CHOPPED HOUSE GREEN SALAD
Oceanaire Vinaigrette
\$7.95
- BLT SALAD
Buttermilk Bacon Dressing
\$9.95
- TOMATO & FRESH MOZZARELLA SALAD
\$9.95
- BLEU CHEESE BIBB LETTUCE SALAD
Granny Smith Apples, Maytag Bleu Cheese & Pecans
\$8.95
- MESCLUN GREEN SALAD
Red Grapes, Shaved Prosciutto
& Pistachio-White Balsamic Vinaigrette
\$10.95
- CHERRY SALAD
Spring Greens, Toasted Almonds, Bacon,
Chevre & Dried Cherry Vinaigrette
\$10.95
- ICEBERG LETTUCE WEDGE
Crumbled Bacon, Tomato, Bleu Cheese Dressing
\$8.95
- CAESAR SALAD
\$8.95
- SEAFOOD CHOPPED SALAD
Crabmeat, Shrimp, Feta Cheese, Greek Vinaigrette
\$12.95
- CHOPPED SPINACH SALAD
Roasted Mushrooms & Hot Bacon Dressing
\$8.95

Oceanaire Classics

- SHRIMP SCAMPI
Served with Tomatoes, Garlic & Olive Oil Linguine
\$29.95
- CHESAPEAKE BAY STYLE CRAB CAKES
Creamy Mustard Mayonnaise
\$34.95
- BAKED STUFFED SHRIMP
Crabmeat Stuffing with Creamy Linguini Pasta
\$32.95
- GRILLED CENTER-CUT FILET MIGNON & SHRIMP
Grilled Asparagus & Béarnaise
\$33.95
- "BLACK & BLEU" COSTA RICAN MAHI-MAHI
"Dirty" with Caramelized Onions & Bleu Cheese Butter
\$36.95
- STUFFED CANADIAN TURBOT "FLORENTINE"
Spinach, Crabmeat & Shrimp Stuffing with Tomato-Chive Butter
\$29.95
- SEARED-RARE YELLOWFIN "AHI" TUNA
Pickled Ginger, Wasabi & Soy Sauce
\$38.95
- SEAFOOD MIXED GRILL
Grilled Fish, Scallops, Shrimp & Baked Stuffed Shrimp
With Dirty Rice & Grilled Asparagus
\$38.95
- WHOLE FRIED ICELANDIC ARCTIC CHAR
Filleted Tableside & Served with Red Chili Soy Dipping Sauce
\$44.95
- WHOLE ROASTED GREEK BRANZINI
Mediterranean Vinaigrette
\$29.95

Lobster & Crab

- Served with Drawn Butter & Lemon
- LIVE NORTH ATLANTIC LOBSTERS
\$29.95/ LB
- WILD ALASKAN SNOW CRAB CLUSTER
\$29.95/ LB
- WILD ALASKAN KING CRAB
Fly North Sea
\$65.95/ LB
- COLD WATER LOBSTER THERMIDOR
Lump Crab, Thermidor Sauce & Parmesan
\$54.95
- SURF & TURF
6oz. Filet Mignon with 1/4# Lobster
\$64.95
- 18OZ BRAZILIAN LOBSTER TAIL
Old Bay Butter
\$69.95

Steakhouse Offerings

- Featuring Certified Angus Beef
- 6 OZ. CENTER-CUT FILET MIGNON
\$26.95
- 10 OZ. CENTER-CUT FILET MIGNON
\$36.95
- 16 OZ. NEW YORK STRIP STEAK
\$38.95
- 20 OZ. BONE-IN RIBEYE STEAK
\$42.95
- 16 OZ. BONE-IN PORK CHOP
\$22.95
- PAN-ROASTED CHICKEN CHOP
Mushroom Pan Jus, & Yukon Gold Mashers
\$18.95

Fresh Fish Specialties

- CAROLINA SWORDFISH "DYNAMITE"
Crab & Shrimp Crusted with Spicy Chili Butter Sauce
\$38.95
- GRILLED KENAI RIVER SOCKEYE SALMON
Summer Squash a la Provinciale
\$39.95
- PAN SEARED MAINE SEA SCALLOPS
Toasted Pecans, Wilted Frissee, Local Peaches
& Caramelized Shallot, Bourbon-Honey Butter
\$39.95
- PAN SEARED ALASKAN HALIBUT
Mediterranean Salsa Verde Cous Cous Salad with Spicy Garlic Rouille
\$39.95
- PAN SEARED, MSC CERTIFIED CHILEAN SEA BASS
Roasted Beet "Carpaccio," Green Apple Horseradish Slaw & Creamy Lemon Dressing
\$39.95

Culinary Team

- Executive Chef—Sean Sanders
- Executive Sous Chef—Manuel Solano
- Sous Chef—Jose Salmeron
- Sous Chef—Hector Aguilera

Simply Grilled or Broiled

- Brushed with Lemon Butter
- MAINE SEA SCALLOPS — \$35.95
- SCOTTISH SALMON — \$29.95
- KENAI RIVER SOCKEYE SALMON — \$37.95
- AUSTRALIAN BARRAMUNDI — \$28.95
- CAROLINA SWORDFISH — \$31.95
- CAROLINA RAINBOW TROUT — \$21.95
- ALASKAN HALIBUT — \$37.95
- MSC CERTIFIED CHILEAN SEA BASS — \$37.95
- COSTA RICAN MAHI-MAHI — \$32.95

Enhancements

- "DIRTY" — \$2.00
- "DYNAMITE" — \$7.00
- "BLACK & BLEU" — \$4.00
- ADD JUMBO LUMP CRAB — \$16.95
- ADD A'LA "LOUIS" — \$10.00
- ADD A'LA BLUE CRAB OSCAR — \$17.95
- 6 OZ. CANADIAN LOBSTER TAIL — \$23.95

Side Dishes

- STEAMED ASPARAGUS
Hollandaise
\$9.95
- YUKON GOLD MASHED POTATOES
Sour Cream & Chives
\$8.95
- SAUTEED SPINACH
Garlic & Olive Oil
\$9.95
- SAUTÉED MUSHROOMS
\$10.95
- CREAMED CORN
\$8.95
- GREEN BEANS AMANDINE
\$9.95
- KING CRAB MAC & CHEESE
\$19.95
- STEAMED BROCCOLI
Parmesan & Olive Oil
\$8.95
- MATCHSTICK FRIES
\$5.95
- CHEESE & BACON AU GRATIN POTATOES
\$8.95
- HASHED BROWNS
\$8.95
- à la Oceanaire - add \$1.95

Restaurant Week Menu

- \$35.12 per person
Does not include tax and gratuity
- 1st Course
New England Clam Chowder
Or
House Salad
Or
Caesar Salad
- 2nd Course
"Black & Bleu" Carolina Rainbow Trout
"Dirty" With Caramelized Onions & Bleu Cheese Butter
Or
Australian Barramundi "Au Poivre"
Pepper Crusted with Horseradish Whipped Potatoes
Tobacco Onions & Mushroom-Cognac Cream
Or
Parmesan Crusted Cape Cod Lemon Sole "Piccata"
Wilted Spinach, Lemon Beurre Blanc & Crispy Capers
Or
Pan-Seared Scottish Salmon
Sautéed Brussels Sprout Leaves, Bacon, Onion & Parmesan
- 3rd Course
Key Lime Bar
Or
Chocolate Chip Cookie Pecan Ball
Hot Fudge
Or
Raspberry Sorbet
- FEATURED WINE
PINOT NOIR, MARK WEST \$9/\$35
CHARDONNAY, MARK WEST \$9/\$35

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked."

A Gratuity of 18% Will Be Added To All Parties of 8 or More.

Oceanaire is wholly owned by Landry's, Inc.