

## OYSTER BAR

\*BEAUSOLEIL — P.E.I.  
\*BOOMAMOTO — CAPE COD

\*CALM COVE — WASHINGTON  
\*DUXBURY — MASSACHUSETTS

\*EAGLE ROCK — WASHINGTON  
\*NISQUALLY — WASHINGTON  
\*TOTTEN — WASHINGTON

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

\*CALVISIUS OSCIETRA CLASSIC RUSSIAN  
STURGEON CAVIAR

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

KING CRAB BROILER CLAW

## APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI  
MARINARA, BASIL PESTO AIOLI

ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY

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

\*HAWAII AHI TUNA SASHIMI  
BOK CHOY, WATERMELON RADISH, CHARRED LEMON OIL, WASABI  
TOBIKO, SOY SAUCE

\*GRILLED SPANISH OCTOPUS  
LOCAL MOUZIN BROS. FARM CORN PUREE, ROASTED CORN  
TOMATILLO SALSA, CILANTRO, PINTO BEANS

CRISPY TEMPURA ROCK SHRIMP  
DIABLO GLAZE, AVOCADO AIOLI, GREEN ONION

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE  
LOBSTER MEAT, WHIPPED CREAM

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

INDIANA GROWING PLACES FARM  
TOMATO & MOZZARELLA SALAD  
FRESH BASIL, BALSAMIC VINAIGRETTE, BASIL OIL

MIXED GREENS SALAD  
STRAWBERRY, TOASTED PECANS, CUCUMBER, RED ONION, GOAT  
CHEESE, BALSAMIC

## 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

\*GRILLED FILET MIGNON AND SHRIMP  
PARMESAN GARLIC BUTTER

PREMIUM ALASKA RED KING CRAB  
DUTCH HARBOR ALASKA  
SERVED WITH DRAWN BUTTER

ALASKA KING CRAB PASTA  
SQUID INK PASTA, SCALLION CREAM SAUCE, PARMESAN

## CHEF'S SPECIALTIES

\*SEARED WHOLE HOLLAND DOVER SOLE  
WHITE WINE, BUTTER, CAPER, CROUTON, SHALLOT, PARMESAN

\*SEARED MAINE DIVER SCALLOPS  
SOUTHERN PEACH CHUTNEY, CHERRY BALSAMIC GLAZE, PARSNIP CHIP

\*GRILLED PACIFICO FARM MEXICO STRIPED BASS  
TOASTED PECANS, GRILLED PEACH, BROWN BUTTER, ORANGE ZEST

\*GRILLED WILD ALASKA HALIBUT  
CREAM CORN RISOTTO, TEMPURA BABY ZUCCHINI, PAPRIKA OIL

\*CEDAR ROASTED WILD ALASKA KETA SALMON  
FENNEL, LOCAL GROWING PLACES INDY GUMBALL TOMATO,  
WATERMELON RADISH, JALAPENO, GREEN ONION, SHALLOT

\*SESAME SEARED HAWAII AHI TUNA  
PICKLED GINGER, WAKAME SALAD, WASABI EMULSION, CARAMEL SOY

CULINARY TEAM

EXECUTIVE CHEF - ADAM WALDRIP

EXECUTIVE SOUS CHEF - MARCY BRECKENRIDGE



*Wild, Natural & Sustainable®*

## PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

\*6 OZ. CENTER-CUT FILET MIGNON

\*10 OZ. CENTER-CUT FILET MIGNON

\*16 OZ. PRIME NEW YORK STRIP STEAK

\*BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP

\*22 OZ. BONE IN PRIME RIBEYE

\*16 OZ. DOUBLE BONE IN PORK CHOP

\*PAN-ROASTED CHICKEN CHOP

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

\*MAINE DIVER SCALLOPS

\*WHOLE HOLLAND DOVER SOLE

\*HAWAII AHI TUNA

\*PACIFIC SABLEFISH

\*WILD ALASKA KETA SALMON

\*WILD ALASKA HALIBUT

\*PACIFICO FARM MEXICO STRIPED BASS

LIVE COLD WATER LOBSTERS

## ENRICHMENTS

"BLACK & BLEU"

DYNAMITE

ANGRY

5 OZ. COLD WATER LOBSTER TAIL

SAUTEED MAINE LOBSTER MEAT

SAUTEED GARLIC ROCK SHRIMP

## SIDES

LOBSTER MAC & CHEESE

GRILLED ASPARAGUS

HASHED BROWNS

A'LA OCEANAIRE — ADD

INDIANA GROWING PLACES FARM  
MARINATED TOMATO

CREAM CORN

ROASTED CAULIFLOWER

HERB ROASTED REDSKIN POTATOES

ALASKA KING CRAB  
TRUFFLE WHIPPED POTATOES

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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