

oceano beginnings

Iced Oysters on the Half-Shell

half dozen chef selected oysters with cucumber-chile mignonnette 11

Maryland Lump Crab Cakes

shitakes, green apple and watercress with lemongrass chile aioli 11

Blackened Big Eye Tuna

rolls of Ahi tuna filled with cucumber, shitake mushrooms, pickled ginger and scallions with spicy mustard emulsion 13

Kona Blue-Kampachi Avocado Ceviche

Omega 3 rich sashimi grade Kampachi shaved thin and dressed with Meyer lemon vinaigrette, avocado slices and sprout salad 9

Umami Kobe Sliders

Kobe beef mini burgers, Vermont cheddar, Oceano's bread and butter pickles on brioche rolls 11

garden greens

Almond Crusted Goat Cheese Mixed Green Salad

with potatoes and lemon-mustard herb vinaigrette 6

Spinach, Beet and Wild Salmon Salad

mango-hazelnut vinaigrette with Gorgonzola cheese and toasted hazelnuts 13

Coconut Prawn Salad

with wild greens, tomato, avocado, red onion and hearts of palm with spicy honey mustard dressing 12

sandwiches

Irish Smoked Salmon "BLT"

Alma maple bacon, garlic aioli and buttercrisp lettuce on grilled sourdough 7

Marinated Portobello Mushroom Sandwich

with peppery greens, aioli and herb roasted garlic goat cheese spread on ciabatta 8

Roasted Turkey and Avocado Club

on toasted rustic bread with maple bacon, lettuce, marinated tomatoes and a roasted onion chipotle aioli with Jack cheese 8

Oceano Crispy Haddock Ciabatta

with housemade tartare sauce, goat cheese, sprout slaw dressed in sherry vinaigrette on toasted ciabatta roll 10

oceano's

Grilled Scottish Salmon

apple-fennel salad and bacon, potato, arugula cake with grain mustard cider jus 18

Herb Roasted Sea Bass with Risotto

with sweet corn, asparagus risotto and sherry lobster butter 22

Grilled Jumbo Sea Scallops

one half pound of Georges Bank harvest, dry packed scallops with white truffle beurre fondue 18

Missouri Stream Trout

Ozark Rainbow trout, small flake, mild salmon flavor Lemon and Herb Almondine Butter 13

Pan Seared Dorado and Maine Lobster

South Pacific longline caught mahi mahi stuffed with Maine lobster over artichoke, white bean confit and parsley beurre fondue 24

Roasted Farrar Out Farms Natural Chicken

with piquante peppers, scallions, white truffle roasted garlic potato puree and sherry kumquat citrus jus 16

Apple Cider Brined Pork Chop

with green bean dijon salad, roasted garlic potato puree and smoked tomato butter 18

Grilled Hanger Steak

ten ounces choice beef, cauliflower-potato black truffle gratin and housemade steak sauce 19

brunch specialties

Fresh Berry Pancake Stack

buttermilk pancakes, fresh berries and maple syrup with house skillet potatoes 8

Eggs Benedict "Oscar"

poached eggs over English muffins and asparagus with crab hollandaise 10

Farmstead Goat cheese and Basil Omelette

five fresh eggs with Missouri goat cheese with skillet potatoes 8

French Toast Bake with Berries

brioche bread baked in a delicate custard with berries folded in, with maple syrup 9

Jonah Crab and Tomato Frittata

five fresh eggs with plum tomatoes, herbs, caramelized onions and warm crabmeat 8