



The Oceanaire Seafood Room - Harbor East - Baltimore - USA - (443) 872.0000

FRESH TONIGHT - FRIDAY - SEPTEMBER 10th, 2010

Oyster Bar

EMERALD COVE - BRITISH COLUMBIA - \$2.85
GOOSEBERRY POINT - BRITISH COLUMBIA - \$2.85

HOOD CANAL - WASHINGTON - \$2.75
GRAND CRU - NOVA SCOTIA - \$2.75

BLUE POINT - CONNECTICUT - \$2.55
RAPPAHANNOCK - VIRGINIA - \$2.65

Cold Appetizers

- JUMBO SHRIMP COCKTAIL
House Made Cocktail Sauce
\$15.95
- AHI TUNA DUO
Sesame Crusted & Spicy Poke
\$13.95
- JUMBO LUMP CRABMEAT COCKTAIL
\$16.95
- SCOTTISH STYLE SMOKED SALMON
Traditional Condiments
\$8.95
- THE GRAND SHELLFISH PLATTER
*A Towering Sampler of Chilled Shrimp, Crab, Lobster,
and Fresh Oysters from our Raw Bar*
\$26 per person

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 Bleu Cheese Tomato Fondue
\$8.95
- STEAMED MUSSELS MARINIERE
White Wine, Butter & Shallots
\$9.95
- SHRIMPS DE JONGHE
Baked with Butter & Garlic Cracker Crumbs
\$8.95
- CLASSIC CLAMS CASINO
\$10.95
- ESCARGOTS BOURGOGNE
Garlic Butter & Puff Pastry
\$8.95
- OYSTERS ROCKEFELLER
\$12.95
- STEAMED TOP NECK CLAMS MARINIERE
White Wine, Butter & Shallots
\$14.95

Soups & Salads

- NEW ENGLAND CLAM CHOWDER
CUP - \$4.95
BOWL - \$6.95
- MARYLAND CRAB SOUP
CUP - \$5.95
BOWL - \$8.95
- BLEU CHEESE BIBB LETTUCE SALAD
Granny Smith Apple, Maytag Bleu Cheese & Pecans
\$8.95
- CHOPPED HOUSE GREEN SALAD
Oceanaire Vinaigrette
\$6.95
- CAESAR SALAD
\$7.95
- ICEBERG LETTUCE WEDGE
Crumbled Bacon, Tomato, Bleu Cheese Dressing
\$7.95
- SEAFOOD CHOPPED SALAD
Crabmeat, Bay Shrimp, Feta Cheese, Greek Vinaigrette
\$12.95
- TOMATO AND FRESH MOZZARELLA SALAD
\$9.95
- CHOPPED SPINACH SALAD
Roasted Mushrooms with Hot Bacon Dressing
\$7.95
- BLT SALAD
Buttermilk Bacon Dressing
\$8.95

Oceanaire Classics

- SHRIMP SCAMPI
Served with Tomatoes, Garlic & Olive Oil Linguine
\$27.95
- CHESAPEAKE BAY STYLE CRAB CAKES
Creamy Mustard Mayonnaise
\$32.95
- BAKED STUFFED JUMBO SHRIMP
Crabmeat Stuffing with Creamy Linguini Pasta
\$31.95
- BAKED STUFFED IDAHO RAINBOW TROUT
Stuffed with Baby Bay Shrimp, Blue Crab & Brie Cheese
\$29.95
- SEAFOOD MIXED GRILL
*Grilled Fish, Shrimp, Scallops & Baked Stuffed Shrimp
With Shrimp Fried Rice & Grilled Asparagus*
\$36.95
- "BLACK & BLEU" FLORIDA SWORDFISH
Caramelized Onions & Bleu Cheese Butter
\$34.95
- FRIED FISHERMAN'S PLATTER
*Fried Fish, Shrimp, Oysters & Calamari
With Matchstick Fries*
\$26.95
- SEARED MASSACHUSETTS SEA SCALLOPS
Wild Mushroom & Marsala Wine Pan Sauce
\$36.95
- SEARED-RARE YELLOWFIN TUNA "AHI"
Pickled Ginger, Wasabi & Soy Sauce
\$38.95
- FISH & CHIPS
Beer Battered & Served with Matchstick Fries
\$22.95
- CIOPPINO
San Francisco Fisherman's Stew
\$25.95
- OLD FASHIONED FRIED JUMBO SHRIMP
Matchstick Fries
\$25.95
- ICELANDIC ARCTIC CHAR
Fried Whole with Citrus Soy Glaze
\$42.95

Fresh Fish Specialties

- COSTA RICAN MAHI MAHI LOUIE
Topped with Jumbo Lump Crab Meat & Beurre Blanc
\$33.95
- GRILLED WILD ALASKAN HALIBUT
Fresh "Gazpacho" Risotto with Fresh Herbs
\$38.95
- MISO GLAZED MSC CERTIFIED CHILEAN SEA BASS
Soba Noodles with Bonito Broth & Spinach
\$42.95

Lobster & Crab

- Served with Drawn Butter & Lemon*
- WILD BAIRDI "SNOW CRAB" CLUSTER
\$26.95 / LB
- ALASKAN KING CRAB CLUSTERS
\$39.95 / LB
- LIVE NORTH ATLANTIC LOBSTERS
2LBS. AND UP
\$29.95/ LB
- OCEANAIRE SURF & TURF
6 OZ. FILET MIGNON & 2# LOBSTER
\$82.95

Culinary Team

Executive Chef—Benjamin Erjavec
Executive Sous Chef—Jeff Lhotsky
Sous Chef—Jeremy Thatcher

Simply Grilled or Broiled

- Brushed with Lemon Butter*
- Add A'la Blue Crab Oscar—\$14.95 Add A'la Crab Imperial —\$14.95
Have Your Fish Dirty—\$2.00 Add Sautéed Crab On Top—\$16.95
- WILD ALASKAN HALIBUT FILLET — \$34.95
- WILD ALASKAN SOCKEYE SALMON — \$35.95
- FLORIDA SWORDFISH — \$31.95
- PANAMANIAN YELLOWFIN TUNA "AHI" — \$36.95
- COSTA RICAN MAHI MAHI — \$28.95
- IDAHO RAINBOW TROUT — \$25.95

Steakhouse Offerings

Featuring Certified Angus Beef

- 6 OZ. CENTER-CUT FILET MIGNON
\$22.95
- 10 OZ. CENTER-CUT FILET MIGNON
\$32.95
- 20 OZ. BONE-IN RIBEYE STEAK
\$39.95
- 16 OZ. NEW YORK STRIP STEAK
\$36.95
- 16 OZ. DOUBLE-CUT PORK CHOP
\$28.95
- PAN-ROASTED CHICKEN CHOP
Mushroom Pan Jus & Mashed Potatoes
\$21.95

Side Dishes

- REDSKIN MASHED POTATOES
\$6.95
- STEAMED ASPARAGUS
Hollandaise
\$8.95
- CREAMED CORN
\$7.95
- MATCHSTICK FRIES
\$4.95
- HASHED BROWNS
\$7.95
à'la Oceanaire - add \$1.95
- CHEESEY AU GRATIN POTATOES
\$9.95
- STEAMED BROCCOLI CROWNS
\$8.95
- LOBSTER MACARONI & CHEESE
Smoked Gouda Cheese & Seasoned Breadcrumbs
\$15.95

"Summer Market Menu"

Seasonal Three Course Prix-Fixe
\$29.95

FIRST COURSE

- OCEANAIRE HOUSE SALAD
- OCEANAIRE CAESAR SALAD
- NEW ENGLAND CLAM CHOWDER

SECOND COURSE

- CIOPPINO
- "BLACK & BLEU" FLORIDA SWORDFISH
Caramelized Onions & Bleu Cheese Butter
- BAKED STUFFED IDAHO RAINBOW TROUT
Stuffed with Baby Bay Shrimp, Blue Crab & Brie Cheese

THIRD COURSE

- FRESH MANGO SORBET
- TIN ROOF SUNDAE
- WARM CHOCOLATE CHIP COOKIES & MILK

"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."

Oceanaire is wholly owned by Landry's Restaurants, Inc.
A Gratuity of 18% Will Be Added to Parties of 8 or More