

Menu

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



FRESH TONIGHT—SUNDAY, SEPTEMBER 5th 2010

Oyster Bar

EMERALD COVE—BRITISH COLUMBIA—\$2.55
HOOD CANAL—WASHINGTON—\$2.60

KUMAMOTO—WASHINGTON—\$2.70
LA ST. SIMON—NEW BRUNSWICK—\$2.35
HURRICANE HARBOR—P.E.I.—\$2.60

FOGGY COVE—P.E.I.—\$2.55
CHOPTANK SWEETS—VIRGINIA—\$2.55
CHINCOTEAGUE—VIRGINIA—\$2.50

Cold Appetizers

JUMBO SHRIMP COCKTAIL
House Made Cocktail Sauce
\$15.95

JUMBO LUMP CRABMEAT COCKTAIL
\$16.95

CHILLED SMOKED SCOTTISH SALMON
\$9.95

AHI TUNA DUO
Sesame Crusted & Spicy Poke
\$13.95

THE GRAND SHELLFISH PLATTER
*A Towering Sampler of Chilled Shrimp, Crab, Lobster,
& Fresh Oysters from our Fresh Raw Bar*
\$26 per person

Hot Appetizers

JUMBO LUMP CRAB CAKE
Creamy Mustard Mayonnaise
\$15.95

FRIED RED CHILI CALAMARI
with Warm Asian Vegetables
\$10.95

FRIED ASPARAGUS
Parmesan Crusted with Blue Cheese-Tomato Fondue
\$8.95

SHRIMPS DE JONGHE
Baked with Butter & Garlic Cracker Crumbs
\$8.95

CLASSIC CLAMS CASINO
\$11.95

ESCARGOTS BOURGUIGNONNE
Burgundy Butter & Puff Pastry
\$8.95

OYSTERS ROCKEFELLER
\$13.50

STEAMED MUSSELS MARINIÈRE
White Wine, Butter & Shallots
\$9.95

STEAMED CLAMS
\$14.95

Soups & Salads

NEW ENGLAND CLAM CHOWDER
CUP - \$4.95
BOWL - \$6.95

CHILLED GAZPACHO SOUP
CUP - \$4.95
BOWL - \$6.95

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 and 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 SHRIMP
Crabmeat Stuffing with Creamy Linguini Pasta
\$31.95

“BLACK AND BLEU” COSTA RICAN MAHI-MAHI
“Dirty” with Caramelized Onions & Bleu Cheese Butter
\$33.95

BAKED STUFFED CANADIAN TURBOT
Stuffed with Baby Bay Shrimp, Blue Crab & Brie Cheese
\$31.95

SEARED MASSACHUSETTS SEA SCALLOPS
Sautéed Mushrooms and Garlic
\$41.95

SEAFOOD MIXED GRILL
*Grilled Fish, Shrimp, Scallops & Baked Stuffed Shrimp
With Dirty Rice & Grilled Asparagus*
\$36.95

FRIED FISHERMAN'S PLATTER
*Fried Fish, Shrimp, Oysters & Calamari
with Matchstick Fries*
\$27.95

SEARED-RARE YELLOWFIN TUNA “AHI”
Wakame, Pickled Ginger, Wasabi & Soy Sauce
\$37.95

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
\$27.95

Fresh Fish Specialties

PAN-SEARED CAROLINA SWORDFISH LOUIE
Topped with Jumbo Lump Crab Meat and Beurre Blanc
\$41.95

PAN-SEARED SOUTH GEORGIA ISLAND SEA BASS
Potato Spaetzle with Brown Butter & Herbs
\$42.95

GRILLED RHODE ISLAND ROCKFISH
Tomato and Basil Sauce with Asparagus Salad
\$39.95

GRILLED ALASKAN HALIBUT
Sweet Corn Custard Cream with Tomato Salad
\$41.95

GRILLED ALASKAN SOCKEYE SALMON
Blood Orange Beurre Blanc
\$41.95

Lobster & Crab

Served with Drawn Butter & Lemon

WILD BAIRDI “SNOW CRAB” CLUSTER
\$26.95 / LB

LIVE NORTH ATLANTIC LOBSTERS
2.0 LBS. AND UP
\$32.95/ LB

BROILED ATLANTIC LOBSTER THERMIDOR
Jumbo Lump Crab & Sherry Lobster Cream
\$49.95

SURF & TURF
6oz. Filet Mignon with 11/4# Lobster
\$51.95

Simply Grilled or Broiled

Brushed with Lemon Butter
Add A'la Blue Crab Oscar—\$12.95 Add Jumbo Lump Crab—\$11.95
Have Your Fish Dirty—\$2.00 Have Your Fish “Black & Bleu”—\$4.00

WILD COSTA RICAN YELLOWFIN TUNA — \$37.95

SOUTH GEORGIA ISLAND SEA BASS— \$38.95

SCOTTISH SALMON — \$34.95

RHODE ISLAND ROCKFISH—\$35.95

CAROLINA RAINBOW TROUT—\$21.95

ALASKAN HALIBUT—38.95

CAROLINA SWORDFISH—\$31.95

ALASKAN SOCKEYE SALMON—\$41.95

COSTA RICAN MAHI-MAHI—\$29.95

MASSACHUSETTS SEA SCALLOPS—\$35.95

Steakhouse Offerings

Featuring Certified Angus Beef

6 OZ. CENTER-CUT FILET MIGNON
\$22.95

20 OZ. BONE-IN RIBEYE STEAK
\$39.95

10 OZ. CENTER-CUT FILET MIGNON
\$32.95

16 OZ. NEW YORK STRIP STEAK
\$36.95

16 OZ. DOUBLE-CUT PORK CHOP
\$21.95

Side Dishes

YUKON GOLD POTATOES
\$7.95

STEAMED ASPARAGUS
Hollandaise
\$9.95

SAUTÉED SPINACH WITH GARLIC
\$9.95

CREAMED CORN
\$7.95

CHEESY AU GRATIN POTATOES
\$7.95

SWEET & SPICY ROASTED BUTTERNUT
SQUASH
\$8.95

MATCHSTICK FRIES
\$4.95

GREEN BEANS AMANDINE
\$8.95

HASHED BROWNS
\$7.95

à'la Oceanaire - add \$1.00

Culinary Team

Executive Chef—Rob Klink

Executive Sous Chef—Manuel Solano

Sous Chef—Ben Gossman

Sous Chef—Jose Salmeron

“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 Restaurants, Inc.