



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

FRESH TODAY—FRIDAY, SEPTEMBER 10th 2010

## Oyster Bar

LA ST. SIMON—NEW BRUNSWICK—\$2.35  
ALPINE BAY—P.E.I.—\$2.50  
FOGGY COVE—P.E.I.—\$2.55

HURRICANE HARBOR—P.E.I.—\$2.60  
GRAND CRU—NOVA SCOTIA—\$2.50  
BLUE POINT—CONNECTICUT—\$2.25  
CHOPTANK SWEETS—MARYLAND—\$2.25

YORK RIVER—VIRGINIA—\$2.50  
CHINCOTEAGUE—VIRGINIA—\$2.50  
BAR CATS—VIRGINIA—2.55

## Cold Appetizers

JUMBO SHRIMP COCKTAIL  
*House Made Cocktail Sauce*  
\$15.95

JUMBO LUMP CRABMEAT COCKTAIL  
\$16.95

CHILLED SMOKED SCOTTISH SALMON  
\$9.95

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 Buttery, Garlicky Cracker Crumbs*  
\$8.95

CLASSIC CLAMS CASINO  
\$10.95

ESCARGOTS BURGUIGNONNE  
*Burgundy Butter & Puff Pastry*  
\$8.95

OYSTERS ROCKEFELLER  
\$13.50

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

STEAMED CLAMS  
*White Wine Garlic Butter*  
\$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

## Lunch Specialties

GRILLED CAROLINA TROUT  
*Yukon Gold Mashed Potatoes & Asparagus*  
\$19.95

THE "S.S." OCEANAIRE COBB SALAD  
*Jumbo Lump Crab*  
\$21.95

SHRIMP DUO  
*Baked Stuffed Shrimp & Classic Scampi*  
\$25.95

FRIED JUMBO SHRIMP  
*Matchstick Fries*  
\$23.95

BIBB "STEAK" SALAD  
*Balsamic Vinaigrette*  
\$19.95

JUMBO LUMP CRAB LOUIS SALAD  
\$18.95

CHICKEN "BLT" SANDWICH  
*Matchstick Fries*  
\$13.95

THE OCEANAIRE BURGER  
*Caramelized Onions, Bacon, Cheddar Cheese  
Louis Dressing*  
\$13.95

SALAD DUET  
*Bay Shrimp Louis Salad & Grilled Salmon  
Spinach Salad with Warm Bacon Vinaigrette*  
\$21.95

CRAB CAKE SLIDERS  
*Mustard Mayonnaise, Iceberg Lettuce  
& Matchstick Fries*  
\$18.95

GRILLED STEAK FRITES  
*Chimichurri Sauce*  
\$19.95

CAESAR SALAD "ROYALE"  
*Grilled "Dirty" Shrimp or Salmon*  
\$17.95

BLACKENED FISH TACOS  
*Creole Remoulade*  
\$16.95

FISH & CHIPS  
*Beer Battered and Served with Matchstick Fries*  
\$22.95

CIOPPINO  
*San Francisco Fisherman's Stew*  
\$25.95

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

FRIED FISHERMAN'S PLATTER  
*Fried Fish, Shrimp, & Oysters with Matchstick Fries*  
\$25.95

## Fresh Fish Specialties

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

SEARED-RARE YELLOWFIN TUNA "AHI"  
*Pickled Ginger, Wasabi & Soy Sauce*  
\$37.95

GRILLED SOUTH GEORGIA ISLAND SEA BASS  
*Wild Mushroom Sauté & White Truffle Oil*  
\$42.95

GRILLED CAROLINA SWORDFISH  
*Fresh Strawberry Salsa & Grilled Asparagus*  
\$35.95

PAN-SEARED CAPE MAY SEA SCALLOPS  
*White Wine Garlic Sauce*  
\$39.95

SESAME CRUSTED ALASKAN SOCKEYE SALMON  
*Soy Beurre Blanc Sauce & Seaweed Salad*  
\$41.95

## 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

CAROLINA RAINBOW TROUT — \$21.95

COSTA RICAN YELLOWFIN TUNA — \$37.95

SCOTTISH SALMON — \$34.95

ALASKAN SOCKEYE SALMON— \$41.95

SOUTH GEORGIA ISLAND SEA BASS—\$38.95

ALASKAN HALIBUT—\$38.95

## Oceanaire Classics

SHRIMP SCAMPI  
*Served with Linguine*  
\$27.95

CHESAPEAKE BAY STYLE CRAB CAKES  
*Mustard Mayonnaise*  
\$32.95

BAKED STUFFED SHRIMP  
*Crabmeat Stuffing with Creamy Linguini Pasta*  
\$24.95

SEAFOOD MIXED GRILL  
*Grilled Fish, Shrimp, & Baked Stuffed Shrimp*  
\$27.95

## Steakhouse Offerings

Featuring Certified Angus Beef

6 OZ. CENTER-CUT FILET MIGNON  
\$22.95

10 OZ. CENTER-CUT FILET MIGNON  
\$32.95

PAN-ROASTED CHICKEN CHOP  
*Mushroom Pan Jus & Yukon Gold Mashers*  
\$18.95

16 OZ. NEW YORK STRIP STEAK  
\$34.95

20 OZ. BONE-IN RIBEYE STEAK  
\$39.95

## Side Dishes

YUKON GOLD MASHED POTATOES  
\$7.95

STEAMED ASPARAGUS  
*Hollandaise*  
\$9.95

CREAMED CORN  
\$7.95

MATCHSTICK FRITES  
\$4.95

HASHED BROWNS  
\$7.95  
à la Oceanaire – add \$1.00

SPINACH GARLIC & OLIVE OIL  
\$9.95

GREEN BEANS AMANDINE  
\$8.95

"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.