

# Menu

30 South Meridian Indianapolis, Indiana 46204 - 317-955-2277



FRESH TODAY WEDNESDAY MARCH 10th 2010

- ✓ MASS. FLOUNDER
- ✓ PACIFIC SWORDFISH
- ✓ ECUADORIAN MAHI-MAHI
- ✓ NORWEGIAN KING SALMON
- ✓ SIMPSON'S FARM MARKET
- ✓ SOUTH AFRICAN LOBSTER TAILS
- ✓ MASSACHUSETTS SCALLOPS
- ✓ P.E.I. MUSSELS
- ✓ ALASKAN HALIBUT
- ✓ FISCHER FARMS NATURAL BEEF

**NEXT WINE DINNER**  
**STAGS' LEAP WINERY**  
**APRIL 22 - 6:30 PM**  
**4 COURSES**  
**\$75 PER PERSON**

- ✓ HAWAIIAN AHI TUNA
- ✓ CALIFORNIA OSETRA CAVIAR
- ✓ JUMBO LUMP BLUE CRAB
- ✓ WA DUNGENESS CRAB
- ✓ LAKE HURON WHITEFISH
- ✓ HAWAIIAN OPAKAPAKA
- ✓ ICELANDIC ARCTIC CHAR
- ✓ ALASKAN POLLOCK
- ✓ GEORGES BANK SKATE
- ✓ LAKE HURON LAKE TROUT

## Cured, Smoked and Raw

### The Grand Shellfish Platter

A Towering Sampler of Lobster, Shrimp, Mussels, Crab and Oysters from our Fresh Shellfish Bar \$90/\$45

CALIFORNIA OSETRA CAVIAR \$85

AHI TUNA TARTARE \$13.95

HOUSE SMOKED SALMON  
Old Bay Chips \$8.95

MASS. FLUKE SASHIMI  
Soy, Lemon and Sea Salt \$11.95

## Appetizers

JUMBO SHRIMP COCKTAIL \$15.95

CRAB CAKE APPETIZER \$15.95

ESCARGOT EN CROUTE \$9.95

FRIED CALAMARI  
M-80 Sauce \$9.95

SHRIMPS DE JONGHE \$9.95

CRISPY FRIED OYSTERS  
Creole Meuniere \$9.95

CLAMS CASINO \$9.95

JUMBO LUMP CRAB COCKTAIL \$16.95

OYSTERS ROCKEFELLER \$12.95

TOMATO JUICE COCKTAIL \$.95

STEAMED MUSSELS  
White Wine and Shallots \$14.95

## Soups and Salad

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

CAESAR SALAD \$6.95/\$4.95

OCEANAIRE CHOPPED SALAD \$9.95

THE WEDGE  
Choice of Dressing \$6.95

ENDIVE SALAD  
Marcona Almonds, Goat Cheese and Cherries  
Roasted Shallot Vinaigrette \$8.95

PEAR SALAD  
Spinach, Roquefort, and Balsamic \$8.95

SPINACH SALAD  
Hot Bacon Dressing \$8.95/\$6.95

B.L.T. SALAD  
Buttermilk Bacon \$9.95/\$5.95

HOUSE SALAD  
Choice of Dressing \$6.95/\$4.95

DUNGENESS CRAB LOUIS SALAD \$21.95

BLEU CHEESE - FRENCH  
BUTTERMILK BACON - THOUSAND ISLAND  
GREEN GODDESS - OCEANAIRE VINAIGRETTE  
CRUMBLD ROQUEFORT ADD \$1.50

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, or blood, or have any immune disorder, you are at greater risk of illness from raw oysters, so you should eat them fully cooked."

"There will be a service charge of 18% applied to parties of 10 or more"

## Oyster Bar

JORSTAD CREEK - WASHINGTON - \$2.55  
NISQUALLY - WASHINGTON - \$2.55  
QUILCENE BAY - WASHINGTON - \$2.55  
SISTERS POINT - WASHINGTON - \$2.55

## Simply Grilled or Broiled

GENEROUS 10 OZ. PORTION

ICELANDIC ARCTIC CHAR - \$19.95  
LAKE HURON LAKE TROUT - \$22.95  
NORWEGIAN KING SALMON - \$26.95

LAKE HURON WHITEFISH - \$24.95  
PACIFIC SWORDFISH - \$27.95  
ECUADORIAN MAHI-MAHI - \$28.95

## Specialties

BROILED SHRIMP SCAMPI  
Roasted Garlic Butter \$28.95

SAFFRON-TOMATO BOUILLABAISSE  
Shellfish Fumet, Spicy Rouille and Sourdough Crostini \$28.95

PACIFIC SWORDFISH BLACK AND BLUE  
Caramelized Onions, Blue Cheese Butter and Fried Parsnips \$28.95

ECUADORIAN MAHI-MAHI OSCAR  
King Crab, Asparagus and Sauce Béarnaise \$38.95

HAWAIIAN AHI TUNA  
Wakame Salad, Wasabi Emulsion and Caramel-Soy \$38.95

FIRST OF THE SEASON ALASKAN HALIBUT FILLET  
Chang Mai Dusted with Pigeon Peas  
Baby Bok Choy and Red Rooster Sauce \$\$\$\$\$\$\$

NORWEGIAN KING SALMON  
Viking Farms' Lamb and Spinach Curry \$28.95

MASSACHUSETTS SCALLOPS  
Crispy Ricotta Polenta, House Cured Serrano Ham  
Veal Demi Glace \$34.95

LAKE HURON LAKE TROUT AL FORNO  
Roasted Tomatoes and Garlic \$24.95

CHESAPEAKE BAY LUMPMEAT CRAB CAKES  
Mustard Mayonnaise \$31.95

LAKE HURON WHITEFISH RITZY  
Ritz Cracker Crusted with Drawn Butter \$26.95

WHOLE FRIED ICELANDIC ARCTIC CHAR  
Citrus Soy Glaze \$38.95

FRIED FISHERMAN'S PLATTER  
Alaskan Halibut, Shrimp, Scallops and Oysters  
Salt and Vinegar Fries \$26.95

EAST MEETS WEST CRAB CAKES  
Washington Dungeness and Maryland Blue Crab \$32.95

STUFFED MASS. FLOUNDER  
Blue Crab, Bay Shrimp and Brie Cheese \$28.95

## Live Maine Lobster

FROM THE TANK  
LIVE MAINE LOBSTERS  
1.25# - 2.5# - \$25/LB.

MAKE YOUR LOBSTER "ANGRY" OR "DIRTY" \$4.00

## Traditional Favorites

SURF & TURF  
10 OZ. FILET WITH 1.25# LOBSTER  
MARKET PRICE

10 OZ. FILET WITH 8-10 OZ. LOBSTER TAIL  
MARKET PRICE

8-10 OZ. SOUTH AFRICAN LOBSTER TAIL  
MARKET PRICE

## Culinary Team

EXECUTIVE CHEF - RYAN T. NELSON  
EXECUTIVE SOUS CHEF - MARK MARLAR  
SOUS CHEF - JOSEPH DAVEY

## Side Dishes

OCEANAIRE COLE SLAW \$7.95

STEAMED ASPARAGUS \$12.95/\$7.50

AU GRATIN POTATOES \$8.95

SALT AND VINEGAR FRIES \$6.95/\$3.95

MAC AND BLUE CHEESE \$8.95

MISO GLAZED BABY BOK CHOY \$6.95

STEAMED RED SKIN POTATOES \$8.95/\$6.95

SAUTÉED BROCCOLI  
Roasted Garlic \$8.95/\$4.50

MASHED POTATOES \$7.95/\$5.50

CREAMED CORN \$8.95/\$4.95

GREEN BEANS AMANDINE \$9.95/\$6.95

HASHED BROWN POTATOES \$9.95/\$4.50  
a la Oceanaire-add-.50

## Steakhouse Offerings

FILET MIGNON \$38.95

16 OZ. PORK CHOP \$22.95

16-18 OZ. BONE-IN RIBEYE \$38.95

HALF CHICKEN FRICASSE \$24.95

## Winter Market Menu

3 COURSES—\$29.95

### 1<sup>ST</sup> COURSE

ICEBERG WEDGE SALAD  
Blue Cheese Dressing

HOUSE CURED SALMON  
Traditional Garniture

NEW ENGLAND CLAM CHOWDER

### 2<sup>ND</sup> COURSE

SAFFRON-TOMATO BOUILLABAISSE  
Spicy Rouille

DUNGENESS CRAB CAKES  
Creole Meuniere

LAKE HURON WHITEFISH "RITZY"  
Ritz Cracker Crusted with Drawn Butter

### 3<sup>RD</sup> COURSE

VALRHONA CHOCOLATE MOUSSE

APPLE BROWN BETTY

CHOCOLATE CHIP COOKIES