

# Menu

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

FRESH TODAY WEDNESDAY MARCH 17th 2010

- ✓ FLORIDA TILEFISH
- ✓ PACIFIC SWORDFISH
- ✓ ECUADORIAN MAHI-MAHI
- ✓ NORWEGIAN KING SALMON
- ✓ SIMPSON'S FARM MARKET
- ✓ SOUTH AFRICAN LOBSTER TAILS
- ✓ MASSACHUSETTS SCALLOPS
- ✓ P.E.I. MUSSELS
- ✓ VIKING FARMS LAMB
- ✓ 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
- ✓ MARYLAND STRIPED BASS
- ✓ CELANDIC ARCTIC CHAR
- ✓ ALASKAN HALIBUT
- ✓ NANTUCKET BAY SCALLOPS
- ✓ 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

## Appetizers

JUMBO SHRIMP COCKTAIL \$15.95

**FRIED ROCK SHRIMP**  
M-80 Sauce and Cabbage Salad \$12.95

CRAB CAKE APPETIZER \$15.95

ESCARGOT EN CROUTE \$9.95

FRIED CALAMARI  
Spicy Peanut 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 \$9.95

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

**BELGIAN ENDIVE SALAD**  
Marcona Almonds, Goat Cheese and Cherries \$7.95

BIBB SALAD  
Pickled Grape Tomatoes, Ricotta and Pecans \$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."

## Oyster Bar

KUMAMOTO - WASHINGTON - \$2.99  
BARRON POINT - WASHINGTON - \$2.55  
ELD INLET - WASHINGTON - \$2.55  
JORSTAD CREEK - WASHINGTON - \$2.55  
QUILCENE BAY - WASHINGTON - \$2.55

SKOOKUM FLATS - WASHINGTON - \$2.55  
EFFINGHAM - BRITISH COLUMBIA - \$2.55  
FANNY BAY - BRITISH COLUMBIA - \$2.55  
ALPINE BAY - P.E.I. - \$2.55  
BLUE POINT - MARYLAND - \$2.55

## Simply Grilled or Broiled

GENEROUS 10 OZ. PORTION

ECUADORIAN MAHI-MAHI - \$28.95  
LAKE HURON LAKE TROUT - \$22.95  
MARYLAND STRIPED BASS - \$28.95

NORWEGIAN KING SALMON - \$26.95  
PACIFIC SWORDFISH - \$27.95  
NANTUCKET BAY SCALLOPS - \$34.95

## 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

**NORWEGIAN KING SALMON**  
Beef Short Ribs, Morel Mushrooms  
Knob Onions and Fingerling Potatoes \$28.95

MASSACHUSETTS SCALLOPS PICATTA  
Pine Nut Gremolata \$34.95

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

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

CHESAPEAKE BAY LUMPMEAT CRAB CAKES  
Mustard Mayonnaise \$31.95

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

STUFFED LAKE HURON WHITEFISH  
King Crab, Bay Shrimp and Brie Cheese \$28.95

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

## 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

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

## 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

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

10 OZ. FILET MIGNON \$38.95

16 OZ. PORK CHOP \$22.95

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

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 LAKE TROUT  
Parmesan, Tomatoes and Roasted Garlic

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

VALRHONA CHOCOLATE MOUSSE

APPLE BROWN BETTY

CHOCOLATE CHIP COOKIES