



The Oceanaire Seafood Room - Indianapolis, IN- USA - (317)955.2277

FRESH TONIGHT FRIDAY, SEPTEMBER 10th 2010

Oyster Bar

BLUE POINT - MARYLAND - \$2.55  
 CHEF CREEK - BRITISH COLUMBIA - \$2.65  
 ELD INLET - WASHINGTON - \$2.65  
 ISLAND CREEK - P.E.I. - \$2.65

KUMAMOTO - WASHINGTON - \$2.99  
 KUSSHI - WASHINGTON - \$2.99  
 MOONSTONE - RHODE ISLAND - \$2.99

NASKETUCKET - P.E.I. - \$2.65  
 PEMAQUID - MAINE - \$2.99  
 PICKERING PASS - WASHINGTON - \$2.65  
 SKOOKUM INLET - WASHINGTON - \$2.65

Cold Appetizers

JUMBO SHRIMP COCKTAIL  
 House Made Cocktail Sauce  
 \$15.95

JUMBO LUMP CRABMEAT COCKTAIL  
 \$16.95

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  
 \$16.95

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 BURGUIGNONNE  
 Burgundy Butter & Puff Pastry  
 \$8.95

OYSTERS ROCKEFELLER  
 \$12.95

STEAMED MUSSELS MARINIERE  
 White Wine, Butter & Shallots  
 \$14.95

Soups & Salads

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

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, Shrimp, Feta Cheese  
 Greek Vinaigrette  
 \$12.95

TOMATO AND FRESH MOZZARELLA SALAD  
 \$9.95

CHOPPED SPINACH SALAD  
 Roasted Mushrooms & Hot Bacon Dressing  
 \$7.95

BLT SALAD  
 Buttermilk Bacon Dressing  
 \$8.95

Oceanaire Classics

SHRIMP SCAMPI  
 Tomatoes, Garlic & Olive Oil Linguine  
 \$27.95

CHESAPEAKE BAY STYLE CRAB CAKES  
 Creamy Mustard Mayonnaise  
 \$32.95

"BLACK AND BLUE" HAWAIIAN ONO  
 Dirty with Caramelized Onions & Blue Cheese Butter  
 \$32.95

BAKED STUFFED SHRIMP  
 Crabmeat Stuffing with Creamy Linguine Pasta  
 \$26.95

BAKED STUFFED HOLLAND SOLE  
 Stuffed with Shrimp, Blue Crab & Brie Cheese  
 \$28.95

SEAFOOD MIXED GRILL  
 Grilled Fish, Shrimp, Scallops and Baked Stuffed Shrimp  
 With Shrimp Fried Rice & Grilled Asparagus  
 \$31.95

FRIED FISHERMAN'S PLATTER  
 Fried Fish, Shrimp, Oysters & Calamari  
 With Matchstick Fries  
 \$24.95

YELLOWFIN TUNA "AHI"  
 Wasabi, Ginger and Soy  
 \$36.95

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  
 \$23.95

MEXICAN BAY SCALLOPS  
 Pine Nut Gremolata  
 \$32.95

Fresh Fish Specialties

HOLLAND SOLE LOUIE  
 Topped with Jumbo Lump Crab & Beurre Blanc  
 \$38.95

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

ALASKAN HALIBUT  
 Pan-Roasted Asparagus  
 Crispy Capers, Toasted Walnuts and Ricotta Salata  
 \$36.95

WILD NUNAVUT ARCTIC CHAR  
 Spicy Coconut Curry Sauce and Basmati Rice  
 \$36.95

WHOLE TEMPURA FRIED DORADE ROYALE  
 Sweet Red Chili Glaze with Chinese Sausage  
 \$26.95

Lobster & Crab

Served with Drawn Butter & Lemon

WILD ALASKAN RED KING CRAB LEGS  
 \$39.95 / LB

LIVE NORTH ATLANTIC LOBSTERS  
 \$29.95/ LB

10 oz. CANADIAN LOBSTER TAIL  
 \$48.95

Simply Grilled or Broiled

Brushed with Lemon Butter  
 Add A'la Blue Crab Oscar—\$10.95 Add A'la Jumbo Lump—\$9.95  
 Have Your Fish Dirty—\$2.00 Have Your Fish "Black & Bleu"—\$4.00

HAWAIIAN AHI TUNA - \$36.95

ALASKAN HALIBUT - \$28.95

HAWAIIAN ONO - \$28.95

ALASKAN SALMON - \$28.95

LAKE TROUT - \$28.95

Steakhouse Offerings



Featuring Certified Angus Beef

6 OZ. CENTER-CUT FILET MIGNON  
 \$26.95

10 OZ. CENTER-CUT FILET MIGNON  
 \$32.95

16 OZ. NEW YORK STRIP STEAK  
 \$36.95

20 OZ. BONE-IN RIBEYE STEAK  
 \$39.95

16 OZ. DOUBLE-CUT PORK CHOP  
 \$24.95

PAN-ROASTED CHICKEN CHOP  
 Sour Cream & Onion Mashed Potatoes  
 \$18.95

Side Dishes

SOUR CREAM MASHED YUKON GOLD POTATOES  
 \$6.95

STEAMED ASPARAGUS  
 Hollandaise  
 \$9.95

CREAMED CORN  
 \$7.95

MATCHSTICK FRIES  
 Parmesan & Truffle Oil - Add \$3.00  
 \$4.95

HASHED BROWNS  
 \$7.95  
 à la Oceanaire - add \$1.95

CHEESY AU GRATIN POTATOES  
 \$8.95

STEAMED GREEN BEANS  
 \$8.95

"Summer Market Menu"

\$30

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

CHOPPED HOUSE GREEN SALAD  
 Oceanaire Vinaigrette

SECOND COURSE

CIOPPINO  
 San Francisco Fisherman's Stew

LAKE TROUT AL FORNO  
 Roasted Tomatoes and Garlic

NORWEGIAN KING SALMON  
 Blueberries, Golden Raisins and Orange

THIRD COURSE

VALRHONA CHOCOLATE MOUSSE

BLUEBERRY-PEACH CRISP

SUGAR COOKIE DREAMSICLE