

# Menu

30 South Meridian Street - Indianapolis, Indiana 46204

LUNCHEON MENU FRIDAY, MARCH 12th 2010



- ✓ ICELANDIC ARCTIC CHAR
- ✓ LAKE HURON WHITEFISH
- ✓ NORWEGIAN KING SALMON
- ✓ ALASKAN POLLOCK
- ✓ SOUTH AFRICAN LOBSTER TAILS
- ✓ PANAMANIAN MAHI MAHI
- ✓ P.E.I. MUSSELS
- ✓ POINT JUDITH SQUID
- ✓ RHODE ISLAND LITTLENECK CLAMS
- ✓ WASHINGTON DUNGENESS CRAB

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

- ✓ JUMBO LUMP BLUE CRAB
- ✓ LAKE HURON LAKE TROUT
- ✓ GLOUCESTER MASS. LEMON SOLE
- ✓ LIVE MAINE LOBSTERS
- ✓ OREGON LEMON SOLE
- ✓ ALASKAN HALIBUT
- ✓ HAWAIIAN AHI TUNA
- ✓ HAWAIIAN OPAKAPAKA
- ✓ PACIFIC SWORDFISH
- ✓ MASSACHUSETTS SCALLOPS

## The Grand Shellfish Platter

A towering sampler of lobster, shrimp, crab, mussels and oysters from our fresh shellfish bar  
**\$90/\$45**

## Appetizers

- TOMATO JUICE COCKTAIL  
\$.95¢
- SHRIMPS DE JONGHE  
\$9.95
- FRIED CALAMARI  
\$9.95
- ESCARGOT EN CROUTE  
\$9.95
- CRAB CAKE APPETIZER  
\$15.95
- OYSTER ROCKEFELLER  
\$12.95
- CLAMS CASINO  
\$9.95
- LUMPMEAT CRAB COCKTAIL  
\$16.95
- JUMBO SHRIMP COCKTAIL  
\$15.95

## Soups and Salad

- NEW ENGLAND CLAM CHOWDER  
CUP - \$4.95  
BOWL - \$6.95
- CHOPPED SEAFOOD SALAD  
\$9.95
- THE WEDGE  
Choice of Dressing  
\$6.95
- SPINACH SALAD  
Hot Bacon Dressing  
\$8.95
- ENDIVE SALAD  
Marcona Almonds, Goat Cheese and Cherries  
\$8.95
- AHI TUNA NICOISE SALAD  
\$23.95
- B.L.T. SALAD  
Buttermilk Bacon  
\$9.95/\$5.95
- CAESAR SALAD "ROYALE"  
Dirty Tiger Shrimp  
\$12.95
- DUNGENESS CRAB LOUIE  
\$21.95
- BLEU CHEESE - FRENCH  
THOUSAND ISLAND  
GREEN GODDESS  
BUTTERMILK BACON  
OCEANAIRE VINAIGRETTE  
CRUMBLER 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

## Culinary Team

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

## Oyster Bar

- KUMAMOTO - CALIFORNIA - \$2.99
- BARRON POINT - WASHINGTON - \$2.55
- CALM COVE - WASHINGTON - \$2.55
- HAMMA HAMMA - WASHINGTON - \$2.55
- JORSTAD CREEK - WASHINGTON - \$2.55

- QUILCENE BAY - WASHINGTON - \$2.55
- SISTERS POINT - WASHINGTON - \$2.55
- ALPINE BAY - P.E.I. - \$2.55
- WESTPORT - P.E.I. - \$2.55
- BLUE POINT - MARYLAND - \$2.55

## Simply Grilled or Broiled

BRUSHED WITH EXTRA VIRGIN OLIVE OIL AND LEMON

- ARCTIC CHAR FILLET - \$19.95
- LAKE HURON WHITEFISH - \$24.95
- LAKE HURON LAKE TROUT - \$22.95

- NORWEGIAN KING SALMON - \$26.95
- PANAMANIAN MAHI-MAHI - \$28.95
- ALASKAN HALIBUT - \$38.95

## Luncheon Specialties

- FISCHER FARMS' BLACK ANGUS BACON DOUBLE CHEESEBURGER  
Salt and Vinegar Fries  
\$9.95
- THE HOOSIER PORK TENDERLOIN SANDWICH  
Ballpark Mustard, Pickles and Onions  
\$9.95
- FRIED OYSTER PO'BOY  
Salt and Vinegar Fries  
\$12.95
- ALASKAN POLLOCK FISH AND CHIPS  
Salt and Vinegar Fries  
\$12.95
- OCEANAIRE FISH TACOS  
Fried or Grilled Dirty  
Refried Black Beans, Red Rice, and Pico de Gallo  
\$12.95
- BLACKENED MAHI-MAHI SANDWICH  
House Remoulade, Fried Onions and Cole Slaw  
Salt and Vinegar Fries  
\$13.95
- P.E.I. MUSSELS FRITES  
Salt and Vinegar Fries  
\$14.95
- CRAB CAKE CLUB SANDWICH  
Old Fashioned Pea Salad  
\$16.95
- CRAB CAKE MELT SANDWICH  
Salt and Vinegar Fries  
\$16.95
- AHI TUNA BURGER SLIDERS  
Salt and Vinegar Fries  
\$17.95
- FRIED FISHERMAN'S PLATTER  
Whitefish, Oysters, Shrimp and Scallops  
Salt and Vinegar Fries  
\$18.95
- LAKE HURON LAKE TROUT AL FORNO  
Roasted Tomatoes, Garlic and Parmesan  
\$24.95
- SAFFRON-TOMATO BOUILLABAISSE  
Shellfish Fumet, Spicy Rouille and Toasted Bread  
\$24.95
- LAKE HURON WHITEFISH RITZY  
Ritz Cracker Crusted with Drawn Butter  
\$26.95
- JUMBO SHRIMP SCAMPI  
Roasted Garlic Butter  
\$28.95
- PACIFIC SWORDFISH BLACK AND BLUE  
Caramelized Onions, Blue Cheese Butter and Fried Parsnips  
\$28.95
- MASSACHUSETTS SCALLOPS PICATTA  
Pine Nut Gremolata  
\$29.95
- CHESAPEAKE BAY LUMPMEAT CRAB CAKES  
Mustard Mayonnaise  
\$31.95
- EAST MEETS WEST CRAB CAKES  
Washington Dungeness and Maryland Blue Crab  
\$32.95
- HAWAIIAN AHI TUNA  
Pacific Farms' Wasabi, Soy Sauce and Pickled Ginger  
\$38.95
- PANAMANIAN MAHI-MAHI OSCAR  
King Crab, Asparagus and Sauce Béarnaise  
\$38.95

## Side Dishes

- OCEANAIRE COLE SLAW  
\$7.95
- SALT AND VINEGAR FRIES  
\$6.95
- SPANISH RED RICE  
\$8.95/\$4.50
- GREEN BEANS AMANDINE  
\$9.95
- CREAMED CORN  
\$8.95
- STEAMED ASPARAGUS  
With Hollandaise  
\$12.95
- HASHED BROWN POTATOES  
\$9.95  
à la Oceanaire - add 50¢

## Steakhouse Offerings

- FROM THE GRILL
- 10 OZ. FILET MIGNON  
\$36.95
- 16 OZ PORK CHOP  
\$21.95
- 16 OZ. BONE-IN RIBEYE  
\$36.95

## Lunch Prix Fixe Menu

3 Courses - \$18.95

### FIRST COURSE

OYSTERS ON THE HALF SHELL  
Red Wine Mignonette

SPINACH SALAD  
Hot Bacon Dressing

NEW ENGLAND CLAM CHOWDER

### SECOND COURSE

LAKE SUPERIOR LAKE TROUT AL FORNO  
Roasted Tomatoes, Garlic and Parmesan

WASHINGTON DUNGENESS CRAB CAKE  
Creole Meuniere

SAFFRON TOMATO BOUILLABAISSE

### THIRD COURSE

COOKIES AND MILK

CHOCOLATE MOUSSE

APPLE BROWN BETTY