

Menu

30 South Meridian Street - Indianapolis, Indiana 46204

LUNCHEON MENU FRIDAY, MARCH 19th 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
- ✓ FIVE MAINE LOBSTERS
- TRUE DOVER SOLE

- ✓ ALASKAN HALIBUT
- ✓ HAWAIIAN AHI TUNA
- ALASKAN HALIBUT CHEEKS
- ✓ 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
- 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
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

Culinary Team

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

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
- 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
- OCEANAIRE FISH TACOS
Fried or Grilled Dirty
Refried Black Beans, Red Rice, and Pico de Gallo
\$12.95
- ALASKAN POLLOCK FISH AND CHIPS
Salt and Vinegar Fries
\$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
Pollock, 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
- CHESAPEAKE BAY LUMPMEAT CRAB CAKES
Mustard Mayonnaise
\$31.95
- EAST MEETS WEST CRAB CAKES
Washington Dungeness and Maryland Blue Crab
\$32.95
- NANTUCKET BAY SCALLOPS PICATTA**
Pine Nut Gremolata
\$34.95
- 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 HURON 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