

Menu

The Oceanaire Seafood Room Miami - 900 South Miami Avenue - Miami - USA - 305-372-TUNA

FRESH TONIGHT - WEDNESDAY - MARCH 10th, 2010



- ✓ NICARAGUAN ROCK LOBSTER TAIL
- ✓ GEORGES BANK COD
- GEORGES BANK HAKE
- NAPLES RED SNAPPER
- ✓ IDAHO RAINBOW TROUT
- ✓ GREEK BRANZINO

- ✓ HAWAIIAN ALBACORE TUNA
- SURINAME GOLDEN CORVINA
- ✓ ALASKAN HALIBUT
- ✓ POINT JUDITH CALAMARI
- ✓ BOSTON LEMON SOLE
- ✓ NOVA SCOTIA SURF CLAMS

- ✓ ALASKAN KING CRAB
- ✓ WASHINGTON MANILA CLAMS
- ✓ GREEK DAURADE
- ✓ BRITISH COLUMBIA KING SALMON
- ✓ MADAGASCAR SALT PRAWNS
- ICELANDIC ARCTIC CHAR

- ✓ TRINIDAD & TOBAGO YELLOWFIN TUNA
- ✓ GUATEMALAN MAHI MAHI
- ✓ MIAMI BEACH PUMPKIN SWORDFISH
- ✓ PANAMANIAN LANE SNAPPER
- ✓ MAINE DIVER SCALLOPS
- ✓ KEY WEST YELLOWTAIL SNAPPER

- ✓ NEW ZEALAND BLUENOSE
- GEORGES BANK HADDOCK
- ISLAMORADA SILK SNAPPER
- ✓ KEY WEST GOLDEN TILEFISH
- KEY WEST SCAMP GROUPEL
- ✓ VIRGINIA STRIPED BASS

Shellfish Bar

THE GRAND SHELLFISH PLATTER

A Towering Sampler of Chilled Shrimp, King Crab
Maine Lobster, Oysters
Petite - \$70

Grande - *MARKET PRICE*

JUMBO SHRIMP COCKTAIL
\$15.95

CEVICHE PERUANO
8 OZ. Pescado - \$22.95
4OZ - \$11.95
8 OZ. Mixto - \$25.95
4OZ. - \$13.95

TRINIDAD & TOBAGO YELLOWFIN TUNA TARTAR
7OZ. - \$25.95
3.5OZ - \$12.95

NOVA SCOTIA SURF CLAM CEVICHE
Lima Beans, Red Onion, Tomato & Aji Amarillo
\$16.95

FLORIDA STONE CRAB CLAWS
Large - \$48.95
Colossal - \$72.95

Appetizers

ESCARGOTS BOURGOGNE
\$8.95

OYSTERS ROCKEFELLER
\$14.95

SHRIMP DE JONGHE
\$8.95

TOMATO JUICE COCKTAIL
.95¢

CHESAPEAKE BAY STYLE LUMP CRAB CAKE
\$16.95

CLAMS CASINO
\$8.95

KALIK STEAMED PRINCE EDWARD ISLAND MUSSELS
Caribbean Style with Scotch Bonnet & Thyme
\$15.95

CRISPY FRIED POINT JUDITH CALAMARI
Drizzled with Tamarind Chipotle Sauce
\$15.95

Soups & Salads

NEW ENGLAND CLAM CHOWDER
Cup - \$4.95
Bowl - \$6.95

BLT SALAD
Buttermilk-Bacon Dressing
\$7.95 - \$16.95

ICEBERG LETTUCE WEDGE
Choice of Dressing
\$7.95

CAESAR SALAD
\$4.95 - \$7.95

SPINACH SALAD
Warm Bacon Dressing
\$4.95 - \$7.95

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

BLUE CRAB LOUIS
\$24.95

HYDROPONIC ARUGULA SALAD
Chevre, Berries Candied Walnuts & White Balsamic
\$7.95 - \$14.95

Blue Cheese — French
Thousand Island — Louis Dressing
Green Goddess — Buttermilk Bacon
Oceanaire Vinaigrette
Add Chunks of Bleu Cheese—\$2.00

Culinary Team

Executive Chef Operating Partner - Sean Bernal

Executive Sous Chef - Kareem Anguin

Sous Chef - Curtis Rhodes

"Consuming raw or undercooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness, especially if you have certain medical conditions"

"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."

EFFINGHAM - BRITISH COLUMBIA - \$2.95
FANNY BAY - BRITISH COLUMBIA - \$2.95
SNOW CREEK - WASHINGTON - \$2.95
BARRON POINT - WASHINGTON - \$2.95
KUMAMOTO - WASHINGTON - \$2.95

Oyster Bar

LA ST. SIMON - NEW BRUNSWICK - \$2.95
SALT AIRE - NEW BRUNSWICK - \$2.95
COTUIT BAY - MASSACHUSETTS - \$2.95
WIANNO - MASSACHUSETTS - \$2.95
FISHER ISLAND - NEW YORK - \$2.95

Simply Grilled - Broiled - Ala Plancha

Generous 10 to 16 oz Portions
~ Blue Crab Crust \$10.95 ~ Piccata \$6.00 ~ Grilled Jumbo Shrimp \$15.95

IDAHO RAINBOW TROUT - \$19.95
GUATEMALAN MAHI MAHI - \$24.95
MAINE DIVER SCALLOPS - \$28.95
KEY WEST GOLDEN TILEFISH - \$28.95
PANAMANIAN LANE SNAPPER "FILET" - \$32.95

NEW ZEALAND BLUENOSE - *MARKET PRICE*
VIRGINIA STRIPED BASS - \$29.95
BRITISH COLUMBIA KING SALMON - \$29.95
MIAMI BEACH PUMPKIN SWORDFISH - \$29.95
WHOLE KEY WEST YELLOWTAIL SNAPPER - \$36.95

Specialties

BROILED BLACK TIGER SHRIMP SCAMPI
Garlic Butter
\$26.95

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES
Mustard Mayonnaise
\$32.95

CARIBBEAN SEAFOOD STEW
Corn & Seafood
\$29.95

"BLACK AND BLEU" FLORIDA POMPANO FILET
"Dirty" with Caramelized onions & Blue Cheese Butter
\$28.95

SOY GLAZED VIRGINIA STRIPED BASS
Spinach, Shiitake Mushrooms & Soy Caramel
\$34.95

MACADAMIA DUSTED 12 OZ NICARAGUAN ROCK LOBSTER TAIL
Citrus Butter
\$39.95

WHOLE GRILLED GREEK DAURADE "YUCATAN"
Watercress, Avocado & Achiote Marinated
\$31.95

BAKED STUFFED BOSTON LEMON SOLE
Blue Crab, Brie Cheese & Bay Shrimp
\$29.95

SEARED HAWAIIAN ALBACORE TUNA
Pickled Ginger, Soy Sauce & Wasabi
\$36.95

WHOLE FRIED KEY WEST YELLOWTAIL SNAPPER
Nouc Cham
\$39.95

WHOLE GREEK BRANZINO "ALA PLANCHA"
Toasted Garlic, Jerez & Parsley
\$33.95

ALASKAN HALIBUT "ALA PLANCHA"
King Crab - Sweet Potato Ravioli Potato Strings & Sweet Corn Cream
\$39.95

PECAN CRUSTED KEY WEST GOLDEN TILEFISH
Coconut Rice, Pineapple & West Indian Butter
\$34.95

GRILLED GUATEMALAN MAHI MAHI
Glazed Carrots, Wild Mushrooms, Nueske Bacon & Saffron Curry
\$29.95

GRILLED PANAMANIAN LANE SNAPPER "FILET"
Soba Noodle Salad, Tempura Shrimp & Sweet Chili Butter
\$32.95

Lobster & Crab

LIVE NORTH ATLANTIC LOBSTER
FRESH FROM THE TANK
\$29.95 PER POUND

ALASKAN KING CRAB CLUSTERS
CAUGHT ON THE FV "FIERCE ALLEGEANCE"
DUTCH HARBOUR, ALASKA
SOLD BY THE POUND
MARKET PRICE

There will be an 18% gratuity added to parties of 6 or more

Side Dishes

OCEANAIRE COLE SLAW
\$5.95

CREAMED CORN
\$5.95 - \$7.95

RED BLISS MASH POTATOES
Sour Cream & Chives
\$3.95 - \$6.95

STEAMED BABY RED POTATOES
Sea Salt & Roast Garlic
\$3.95 - \$6.95

HASHED BROWN POTATOES
\$4.95 - \$7.95

À LA OCEANAIRE - ADD \$1.50

STIR FRY BABY BOK CHOY
Whole Shiitake Mushrooms
\$5.95 - \$8.95

STEAMED JASMINE RICE
\$3.95 - \$5.95

HARICOT VERTS AMANDINE
\$4.95 - \$8.95

STEAMED BROCCOLINI
Roasted Garlic
\$4.95 - \$7.95

STEAMED JUMBO ASPARAGUS
Hollandaise Sauce
\$7.95 - \$13.95

ROASTED CREMINI MUSHROOMS
\$7.95

SEA SALT & MALT VINEGAR FRITES
\$3.95 - \$6.95

GREEN PLANTAIN "MOFONGO"
Chicharrones & Consomme
\$7.95

Steakhouse Offerings

STERLING SILVER ANGUS FILET MIGNON
6 OZ - \$26.95
10 OZ - \$38.95

21 OZ. STERLING SILVER ANGUS CHURRASCO
\$31.95

16 OZ BERKSHIRE DOUBLE CUT PORK CHOP
\$21.95

22 OZ. STERLING SILVER BONE IN RIBEYE
MARKET PRICE

16 OZ. BRANDT NATURAL NEW YORK STRIP
MARKET PRICE

BRICKELL SURF & TURF
12oz Nicaraguan Lobster Tail & Sterling Silver Angus Filet
Small - *MARKET PRICE*
Large - *MARKET PRICE*

MIAMI SPICE

3 Courses \$35.00

Choice of Appetizer

NEW ENGLAND CLAM CHOWDER
OCEANAIRE'S HOUSE SALAD
STEAMED PRINCE EDWARD ISLAND MUSSELS
PRINCIPATO, PINOT GRIGIO, ITALY. 08—\$6

Entrée

"DIRTY" GRILLED GUATEMALAN MAHI MAHI
"SIMPLY" SEARED IDAHO RAINBOW TROUT
BROILED GEORGES BANK COD

Choice of Dessert

SCOOP OF SORBET/ICE CREAM FROM THE FRIEZE