

Menu

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

FRESH TONIGHT - FRIDAY - MARCH 19th, 2010

- ✓ NICARAGUAN ROCK LOBSTER TAIL
- ✓ GEORGES BANK COD
- GEORGES BANK HAKE
- ✓ LOUISIANA RED SNAPPER
- ✓ IDAHO RAINBOW TROUT
- DELRAY BEACH YELLOWTAIL JACK

- HAWAIIAN ALBACORE TUNA
- ✓ SURINAME GOLDEN CORVINA
- ✓ ALASKAN HALIBUT
- ✓ POINT JUDITH CALAMARI
- ✓ GEORGES BANK MONKFISH
- ✓ NOVA SCOTIA SURF CLAMS

- ✓ ALASKAN KING CRAB
- ✓ WASHINGTON MANILA CLAMS
- GREEK DAURADE
- ✓ SCOTTISH LOCH DUART SALMON
- ✓ GREEK BRANZINO
- ✓ KEY WEST PINK SHRIMP

- ✓ COSTA RICAN BIGEYE TUNA
- ✓ GUATEMALAN MAHI MAHI
- ✓ MIAMI BEACH SWORDFISH
- ✓ RHODE ISLAND TOPNECK CLAMS
- ✓ MAINE DIVER SCALLOPS
- ✓ KEY WEST YELLOWTAIL SNAPPER

- PERUVIAN CALICO SCALLOP
- ✓ PALM BEACH COBIA
- ✓ BOSTON LEMON SOLE
- KEY WEST GOLDEN TILEFISH
- ✓ KEY WEST HOGFISH
- ✓ 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

COSTA RICAN BIGEYE 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
Colossal - \$72.95

Appetizers

ESCARGOT EN CROUTE
\$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

STEAMED RHODE ISLAND TOPNECK CLAMS
Shallots & Chardonnay
\$18.95

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

FLORIDA UGLI RIPE TOMATO SALAD
Shaved Red Onions
\$9.95

ORGANIC MIXED GREENS SALAD "RIOJA"
Aged Manchego, Piquillo Peppers & Serrano Ham
\$7.95 - \$14.95

HYDROPONIC ARUGULA SALAD
Chevre, Berries & Candied Walnuts
\$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 of 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
QUILCENE BAY - WASHINGTON - \$2.95
CALM COVE - WASHINGTON - \$2.95
ELD INLET - WASHINGTON - \$2.95
SISTER POINT - WASHINGTON - \$2.95
OTTER COVE - WASHINGTON - \$2.95

Oyster Bar

BRAS D'OR - PRINCE EDWARD ISLAND - \$2.95
HURRICANE HARBOR - PRINCE EDWARD ISLAND - \$2.95
MALPAQUE - PRINCE EDWARD ISLAND - \$2.95
CARAQUET - PRINCE EDWARD ISLAND - \$2.95
SADDLEROCK - CONNECTICUT - \$2.95
JAMES RIVER - VIRGINIA - \$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
BOSTON LEMON SOLE - \$24.95
MAINE DIVER SCALLOPS - \$28.95
KEY WEST PINK SHRIMP - \$26.95
SCOTTISH LOCH DUART SALMON - \$29.95
GEORGE'S BANK COD - \$28.95

ALASKAN HALIBUT T-BONE - *MARKET PRICE*
GUATEMALAN MAHI MAHI - \$27.95
VIRGINIA STRIPED BASS - \$32.95
LOUISIANA RED SNAPPER "FILLET" - \$32.95
SURINAME GOLDEN CORVINA - \$27.95
WHOLE KEY WEST HOGFISH - \$38.95

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" VIRGINIA STRIPED BASS
"Dirty" with Caramelized onions & Blue Cheese Butter
\$35.95

SOY GLAZED LOCH DUART SALMON
Spinach, Shiitake Mushrooms & Soy Caramel
\$35.95

FISHERMAN'S PLATTER
Halibut, Shrimp, Oysters, Scallops, Salt & Vinegar Fries
\$24.95

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

SEARED COSTA RICAN BIGEYE TUNA
Pickled Ginger, Soy Sauce & Wasabi
\$36.95

WHOLE FRIED KEY WEST YELLOWTAIL SNAPPER
Nuoc Cham
MARKET PRICE

SEARED GEORGES BANK MONKFISH
Jerez Gastric, Confit Garlic & Parsley-Lemon Oil
\$35.95

GRILLED GUATEMALAN MAHI MAHI
Pink Shrimp, Sour Orange Vinaigrette & Island Slaw
\$30.95

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

SEARED GEORGES BANK COD
Manila Clams, Toasted Paprika, Pancetta, Garbanzo Beans
\$34.95

ALMOND CRUSTED ALASKAN HALIBUT
Lemon Sherry Sauce
\$38.95

GRILLED MIAMI BEACH SWORDFISH
Braised Nueske Bacon, Celeriac Puree & Whiskey Peppercorn Cream
\$32.95

SEARED MAINE DIVER SCALLOPS
Poblano Chile Gratin & Roasted Yellow Pepper Coulis
\$30.95

ACHIOTE RUBBED PALM BEACH COBIA
Sweet Plantains, Cara Cara Orange & Black Bean Salsa
\$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 ALLEGENCE"
DUTCH HARBOUR, ALASKA
SOLD BY THE POUND
MARKET PRICE

*There will be an 18% gratuity added



Wild, Natural & Sustainable®

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 JUMBO ASPARAGUS
Hollandaise Sauce
\$7.95 - \$13.95

ROASTED CREMINI MUSHROOMS
\$ 7.95

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

GREEN PLANTAIN "MOFONGO"
Chicharrones & Consomme
\$7.95

SWEET PLANTAIN MADUROS
\$4.95

Steakhouse Offerings

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

21 OZ. STERLING SILVER ANGUS CHURRASCO
\$31.95

22 OZ. BRANDT NATURAL BONE IN RIBEYE
MARKET PRICE

ROASTED BELL & EVANS BONELESS CHICKEN
\$19.95

16OZ BERKSHIRE PORK LOIN CHOP
\$21.95

16OZ 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
CRISPY BLACK TIGER SHRIMP NUOC CHAM
PRINCIPATO, PINOT GRIGIO, ITALY. 08-\$6

Entrée

SIMPLY GRILLED LOCH DUART SALMON
SIMPLY BROILED BOSTON LEMON SOLE
GRILLED STERLING SILVER ANGUS CHURRASCO

Choice of Dessert

SCOOP OF SORBET/ICE CREAM FROM THE FRIEZE