

Menu

The Oceanaire Seafood Room - 900 South Miami Avenue - Miami- U.S.A. - (305) 372 -TUNA



FRESH TONIGHT - WEDNESDAY - SEPTEMBER 1ST, 2010

Oyster Bar

CHEF CREEK - BRITISH COLUMBIA - \$2.95
STEAMED BOAT - WASHINGTON - \$2.95
CALM COVE - WASHINGTON - \$2.95
ELD INLET - WASHINGTON - \$2.95

QUILCENE - WASHINGTON \$2.75
PICKERING PASS - WASHINGTON - \$2.95
DUXBURY PEARL - PRINCE EDWARD ISLAND - \$2.95

ROCKY BAY - PRINCE EDWARD ISLAND \$2.75
SUNBERRY POINT - PRINCE EDWARD ISLAND - \$2.95
MALPEQUE - PRINCE EDWARD ISLAND - \$2.95

Cold Appetizers

JUMBO SHRIMP COCKTAIL
House Made Cocktail Sauce
\$15.95

HAWAIIAN #1 TOMBO TUNA TARTAR
7 OZ. - \$26.95
3.5 OZ. - \$14.95

JUMBO LUMP CRABMEAT COCKTAIL
\$16.95

THE GRAND SHELLFISH PLATTER
A Towering Sampler of Chilled Shrimp, Lobster,
& Fresh Oysters from our Fresh Raw Bar
\$26 per person

Hot Appetizers

JUMBO LUMP CRAB CAKE
Creamy Mustard Mayonnaise
\$16.95

FRIED ASPARAGUS
Parmesan Crusted with Blue Cheese-Tomato Fondue
\$8.95

FRIED RED CHILI CALAMARI
with Warm Asian Vegetables
\$15.95

ESCARGOTS BURGUIGNONNE
Burgundy Butter & Puff Pastry
\$8.95

STEAMED RHODE ISLAND TOP NECK CLAMS
White Wine, Butter & Shallots
\$14.95

OYSTERS ROCKEFELLER
\$14.95

STEAMED P.E.I. MUSSELS
White Wine, Butter, Shallots
\$14.95

CLAMS CASINO
\$14.95

Soups & Salads

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

LENTIL SOUP
CUP - \$3.95
BOWL - \$5.95

BLEU CHEESE BIBB LETTUCE SALAD
Granny Smith Apple, Maytag Bleu Cheese & Pecans
\$8.95

CHOPPED HOUSE GREEN SALAD
Oceanaire Vinaigrette
\$6.95

CAESAR SALAD
\$7.95

ICEBERG LETTUCE WEDGE
Crumbled Bacon, Tomato, Bleu Cheese Dressing
\$10.95

SEAFOOD CHOPPED SALAD
Crabmeat, Bay Shrimp, Feta Cheese
Greek Vinaigrette
\$12.95

CHOPPED SPINACH SALAD
Roasted Mushrooms & Hot Bacon Dressing
\$8.95

TOMATO AND FRESH MOZZARELLA SALAD
\$9.95

BLT SALAD
Buttermilk Bacon Dressing
\$8.95

HYDROPONIC ARUGULA SALAD
Chevre, Berries & Candied Walnuts
\$14.95

Oceanaire Classics

SHRIMP SCAMPI
Served with Diced Tomatoes & Garlic Butter Linguine
\$27.95

CHESAPEAKE BAY STYLE CRAB CAKES
Creamy Mustard Mayonnaise
\$32.95

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

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

"BLACK AND BLEU" COSTA RICAN WAHOO
"Dirty" with Caramelized Onions & Bleu Cheese Butter
\$29.95

SEAFOOD MIXED GRILL
Grilled Fish, Shrimp, Scallops & Baked Stuffed Shrimp
With Dirty Rice & Grilled Asparagus
\$36.95

FRIED FISHERMAN'S PLATTER
Fried Fish, Shrimp, Oysters & Calamari
with Matchstick Fries
\$26.95

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
\$27.95

SOY GLAZED JUNEAU ALSKAN SOCKEYE SALMON
Spinach & Shitake Mushroom Stir-Fry
\$31.95

MACADAMIA DUSTED 10 OZ. CARIBBEAN LOBSTER TAIL
Citrus Butter
\$40.95

Fresh Fish Specialties

SEARED ALASKAN HALIBUT "LOUIE"
With Jumbo Lump Crab Meat, Dirty Rice &
Caper Beurre Blanc
\$44.95

SEARED FLORIDA BARREL FISH "PICCATO"
Wilted Spinach & Lemon Caper Butter
\$27.95

WHOLE FRIED KEY WEST YELLOWTAIL SNAPPER
"Nouc Cham"
\$39.95

HAWAIIAN #1 TOMBO TUNA
Pickled Ginger, Wasabi & Soy Sauce
\$36.95

PEPPERCORN CRUSTED ECUADORIAN MAHI MAHI
Trumpet Mushrooms & Demi Glace
\$30.95

Lobster & Crab

Served with Drawn Butter & Lemon

LIVE NORTH ATLANTIC LOBSTERS
1.5 LBS
\$29.95/ LB

WILD ALASKAN RED KING CRAB LEGS
\$39.95 / LB

WILD BAIRDI "SNOW CRAB" CLUSTER
\$29.95 / LB

10 OZ. CARIBBEAN LOBSTER TAIL
\$36.95

Culinary Team

Executive Chef—Kareem Anguin
Sous Chef — Joseph Senora
Sous Chef— Devin T. Williams

Simply Grilled or Broiled

BRUSHED WITH LEMON BUTTER

Add A'la Blue Crab Oscar—\$10.95 Add A'la Shrimp Oscar—\$9.95
Have Your Fish Dirty—\$2.00 Have Your Fish "Black & Bleu"—\$4.00

IDAHO RAINBOW TROUT - \$19.95

ALASKAN HALIBUT - \$34.95

FLORIDA COBIA - \$28.95

COSTA RICAN SWORDFISH - \$25.95

KEY WEST YELLOWEDGE GROUPE - \$26.95

ECCUADORIAN MAHI MAHI - \$26.95

FLORIDA BARREL FISH - \$23.95

JUNEAU ALASKAN SOCKEYE SALMON - \$28.95

MAINE SEA SCALLOPS - \$31.95

WHOLE KEY WEST YELLOWTAIL SNAPPER - \$36.95

HAWAIIAN #1 TOMBO TUNA - \$32.95

Steakhouse Offerings

Featuring Certified Angus Beef

6 OZ. CENTER-CUT FILET MIGNON
\$22.95

10 OZ. CENTER-CUT FILET MIGNON
\$32.95

21 OZ. CHURRASCO
\$24.95

20 OZ. BONE-IN RIBEYE STEAK
\$39.95

16 OZ. DOUBLE-CUT PORK CHOP
\$21.95

PAN-ROASTED CHICKEN CHOP
Mushroom Pan Jus & Sour Cream Mash Potatoes
\$18.95

Side Dishes

SOUR CREAM MASHED YUKON GOLD POTATOES
\$6.95

STEAMED ASPARAGUS
Hollandaise
\$9.95

CREAMED CORN
\$7.95

SALT & VINEGAR MATCHSTICK FRIES
\$4.95

HASHED BROWNS
\$7.95

à la Oceanaire - add \$1.95

CHEESEY BACON AU GRATIN POTATOES
\$7.95

GREEN PLANTAIN MOFONGO
Chicharrones & Consomé
\$7.95

SAUTEED HARICOT VERTS AMANDINE
\$8.95

STEAMED JASMINE RICE
\$5.95

STIR FRIED BABY BOK CHOY & SHITAKE MUSHROOMS
\$8.95

MIAMI SPICE

\$35

FIRST COURSE

CHOPPED HOUSE GREEN SALAD
Oceanaire Vinaigrette

CRISPY FRIED POINT JUDITH CALAMARI
Tamarind Chipotle Sauce

STEAMED PRINCE EDWARD ISLAND MUSSELS
White Wine, Butter & Shallots

SECOND COURSE

"BLACK & BLEU" IDAHO RAINBOW TROUT
Bleu Cheese Butter & Caramelized Onions

TOGARASHI DUSTED COSTA RICAN WAHOO
Wakame, Soy Caramel & Yuzu Aioli

GRILLED FLORIDA BARREL FISH
Macadamia Nuts & Citrus Butter

THIRD COURSE

SCOOP OF STRAWBERRY CHEESECAKE ICE CREAM

SCOOP OF VANILLA ICE CREAM

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked."