

**FRESH TONIGHT
OYSTER BAR**

MIRADA BAY — WASHINGTON
CHELSEA GEMS — WASHINGTON
GOOSE POINT — WASHINGTON
MALPEQUE — P.E.I.

SALTGRASS POINT — P.E.I.
DUXBURY — MASSACHUSETTS
WESTPORT — MASSACHUSETTS
CHOPTANK SWEETS — MARYLAND

SKINNY DIPPER — MARYLAND
WAR SHORE — VIRGINIA
TWIN HOOKS — VIRGINIA
BATTLE CREEK — VIRGINIA

JUMBO SHRIMP COCKTAIL CEVICHE MIXTO COLOSSAL CRABMEAT COCKTAIL CHEF SELECT OYSTERS (6ea)	~THE RAW BAR~ GRAND SHELLFISH TOWER A LA CARTE MKT A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS	KING CRAB LEGS MAINE 1 1/4 LB LOBSTER COCKTAIL OSETRA CAVIAR SNOW CRAB COCKTAIL CLAWS
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APPETIZERS

STEAMED JUMBO MUSSELS
WHITE WINE, CHERRY TOMATOES, SALSA VERDE

SPICY TUNA POKE
CRISPY WONTONS & WASABI EMULSION

JUMBO LUMP CRAB CAKE
CREAMY MUSTARD MAYONNAISE

LAUGHING BIRD SHRIMP DIABLO
CRISPY TEMPURA, CILANTRO AIOLI

BUTTERMILK FRIED CALAMARI
CHARRED TOMATO SALSA, CILANTRO AIOLI

SHRIMP AND GRITS
CAJUN BUTTER SAUCE

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER, PUFF PASTRY

GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

CHAR BROILED OCTOPUS
CARRIBEAN SLAW, MANGO VINAIGRETTE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
CUP/BOWL

MARYLAND CRAB SOUP
CUP/BOWL

CAESAR SALAD
HOUSE MADE CROUTONS, SHAVED PARMESAN

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

ARUGULA STRAWBERRY SALAD
GOAT CHEESE, ALMONDS, BALSAMIC REDUCTION

TOMATO MOZZARELLA SALAD

ICEBERG LETTUCE WEDGE
CRUMBLED BACON, TOMATO, BLUE CHEESE DRESSING

FRESH SEAFOOD SPECIALTIES

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

SHELLFISH MIXED GRILL
JUMBO SCALLOPS, SHRIMP, 5 OZ LOBSTER TAIL

GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER

WHOLE ROASTED GREEK BRANZINO
MEDITERRAEN VINAIGRETTE

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER

CHEF SELECTIONS

GRILLED GRAND BANKS SWORDFISH
SPINACH, FINGERLING POTATOES, BACON-DIJON VINAIGRETTE

GRILLED SCOTTISH SALMON
CANTONESE VEGETABLES, SOBA NOODLES, PASSION FRUIT MISO

WHOLE FRIED ICELANDIC ARCTIC CHAR
FILLETED TABLESIDE & SERVED WITH RED CHILI SOY

SEARED ALASKA SOCKEYE SALMON
CHIPOTLE, MUSHROOM RISOTTO, PINEAPPLE COCONUT CREAM

SESAME SEARED AHI TUNA
WASABI, SOY, PICKLED GINGER, WAKAME SEAWEEED SALAD

SEARED MAINE SEA SCALLOPS
HEIRLOOM WATERMELON, FETA, WATERCRESS, POMEGRANATE

SEARED MASSACHUSETTS ROCKFISH
KOHLRABI, KALE, SUN DRIED CHERRIES, ROASTED BEET PUREE

CULINARY TEAM

EXECUTIVE CHEF—JOSEPH PASTORE
EXECUTIVE SOUS CHEF—MANUEL SOLANO
SOUS CHEF—HECTOR AGUILERA



Wild, Natural & Sustainable

PRIME STEAKHOUSE CUTS
USDA CERTIFIED PRIME BEEF

6 OZ. PETITE FILET MIGNON

10 OZ. FILET MIGNON

14 OZ VEAL PORTERHOUSE

16 OZ. PRIME NEW YORK STRIP

22 OZ. PRIME BONE-IN RIBEYE

ROASTED CHICKEN CHOP

ENRICHMENTS

ANGRY
LUMP CRAB
BLACK & BLUE
BLUE CRAB, CAPER "LOUIS"
SAUTEED LAUGHING BIRD SHRIMP
5 OZ COLD WATER LOBSTER TAIL

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

MARYLAND SOFT SHELL CRABS
ALASKA SOCKEYE SALMON
MASSACHUSETTS ROCKFISH
ALASKA HALIBUT FILLET
MAINE SEA SCALLOPS
SCOTTISH SALMON
AUSTRALIA BARRAMUNDI
GRAND BANKS SWORDFISH
LIVE MAINE LOBSTER

SIDE DISHES

LOBSTER MAC & CHEESE
TRUFFLE WHIPPED POTATOES
GRILLED ASPARAGUS
TRUFFLE OIL, PARMESAN, MALDON SALT
SAUTEED BRUSSELS SPROUTS
BACON, ONIONS, CIDER REDUCTION
NUESKE'S SLAB BACON STEAK
WARM MAPLE GLAZE
SAUTEED SPINACH
GARLIC AND OLIVE OIL
CREAMED CORN
HASHED BROWNS
A LA OCEANAIRE

"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."

Proper Attire Required

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