

The Oceanaire Seafood Room

Enjoy the Ultra-Fresh Seafood Experience



Menu

Actual selections may vary, and change frequently

We Proudly Support and Feature



Wild, Natural & Sustainable®

It looks like a menu, but it's really a testament –our daily-printed promise to serve only Ultra-Fresh seafood. That means the tuna you order tonight may well have been swimming yesterday afternoon. It means we coddle each fish at an ideal refrigerated temperature until the moment it hits the grill. And it means an emphasis on simplicity, seasonal preparations and regionally inspired dishes, since our offerings are based entirely on market availability. Ultra-Fresh also means that what you see below is just a snapshot of a menu that lives and breathes right along with our seafood.

Oyster Bar An ever-changing selection.

West Coast

Kachemak Bay-Alaska
Barron Point-Washington
Kumamoto-Oregon
Hog Island-California
Netarts Bay-Oregon
Hama Hama-Washington



East Coast

Winterpoint-Maine
Island Creek-Massachusetts
Cape Breton-Nova Scotia
Moonstone-Rhode Island
Tatamagouche-Nova Scotia
Malpeque-Prince Edward Island

The Grand Shellfish Platter

A towering sampler of chilled shrimp, crab legs, crab claws, lobster, and raw oysters from our shellfish bar.

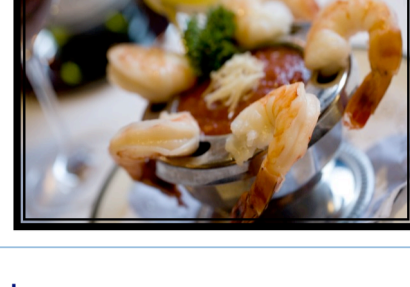
Traditional Caviar Service

Domestic California sturgeon caviar based on availability
1 ounce service

Appetizers From the classic to contemporary.

Clams Casino
House-Cured Salmon
Shrimps de Jonghe
Jumbo Shrimp Cocktail
Jumbo Lumpmeat Crab Cake
Escargots Bourguigne

Oysters Rockefeller
Steamed Mussels A' La Marinere
Grilled Calamari
Fresh Crabmeat Cocktail
Tomato Juice Cocktail
Tuna Tartare



Soups and Salads Large enough to share.

New England Style Clam Chowder
Caesar Salad
BLT Salad
Buttermilk-Bacon Dressing

Mixed Green Salad
Choice of Dressing
Dungeness Crab Louis

Chopped Salad
a la Oceanaire with Bay Shrimp, Crab and Greek Vinaigrette

Spinach Salad
Hot Bacon Dressing

Sliced Tomato and Red Onion Salad
Iceberg Lettuce Wedge
Choice of Dressing



Simply Grilled or Broiled Brushed with sea salt, virgin olive oil and lemon. Several selections daily, based on availability.

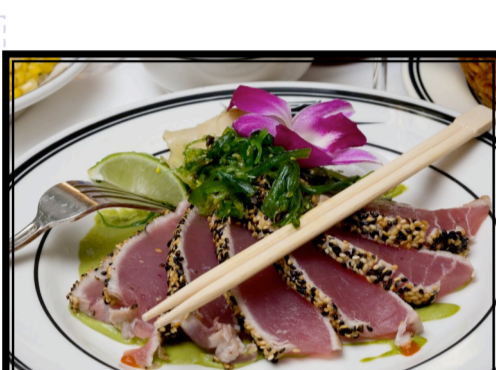
Dayboat Alaskan Halibut "T-Bone"
Fresh Alaskan King Salmon
Gulf of Mexico Red Snapper
Hawaiian "Ono" Wahoo

Line-Caught Pacific Swordfish
George's Bank Diver Sea Scallops
Costa Rican Dayboat Mahi-Mahi
Hawaiian Yellowfin "Ahi" Tuna



Specialties Varying by location...by season...by the moment.

Broiled Shrimp Scampi
"Fin and Shell" Fish Stew
with Fish, Clams, Shrimp and Mussels in Spicy Tomato Fume
Jumbo Lump Crab Cakes
a la Oceanaire with Mustard Mayonnaise
Grilled Yellowfin "Ahi" Tuna
with Red Wine Reduction and Exotic Mushrooms
"Black and Bleu" Mahi-Mahi
with Sweet Onion Confit and Roquefort Butter
Fish and Chips
with Salt and Vinegar Fries



Grilled Cape Neddick Sea Scallops
with American Lobster Sauce
Whole Dover Sole
a la Meuniere
Fried Fisherman's Platter
Fresh Cod, Shrimp, Scallops and Oysters with Salt & Vinegar Fries
Stuffed Yellowtail Flounder
Stuffed with Crab Meat, Bay Shrimp, and Brie Cheese
Crispy Fried Whole Arctic Charr
with Citrus Soy Glaze
Pan Roasted Wild Alaskan Coho Salmon
Autumn Squash Risotto, Sage Brown Butter



North Atlantic Lobsters & Alaskan Red King Crab

Live North Atlantic Lobsters, 1-1/4 lbs. up to 6 lbs.
24 oz. Colossal Australian Cold-Water Lobster tail, Grilled and Broiled
Surf and Turf
10 oz. Center-Cut Filet and Live 1 1/4 lb. Lobster

ALASKAN RED KING CRAB CLUSTERS
From the F/V "ARCTIC SEA" in Dutch Harbor, Alaska

Side Dishes For the Table to Share! (actual selections may vary)

Sour Cream & Onion Mashed Potatoes
Steamed Asparagus
With Hollandaise

Hashed Brown Potatoes
a la Oceanaire

Creamed Corn
Green Beans Amandine

Salt & Vinegar Fries
Fried Green Tomatoes

Steamed Broccoli
Basmati Rice Pilaf

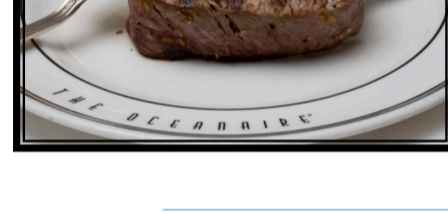
Au Gratin Potatoes
Cole Slaw

Baked Sweet Potato



Steakhouse Offerings Not an unreasonable alternative.

The Grilled Chicken
10 Oz. Filet Mignon
6 Oz. Filet Mignon
Double-Cut Pork Chop
22 oz. Dry-Aged Kansas City Strip Steak
18 Oz. Churrasco Steak



Desserts Great to share—but tempting not to.

Warm Chocolate Chip Cookies and Milk
Baked Alaska
Chocolate Caramel Brownie
Key Lime Pie
Crème Brulee



Cheesecake with Fresh Berries
Baked Apple Brown Betty
Pecan Ball
Root Beer Float
Dixie Cup
Coconut Cream Pie