

<div><div><div><div><div></div><div>Wine Spectator</div></div><div><div><div></div></div><div><div>BEST OF AWARD OF EXCELLENCE</div><div>2023</div></div></div></div></div></div>		<div><div><div>OCEANOS</div><div>WINTER 24</div><div>LUNCH MENU</div></div></div>	
<div><div><div>ZUCCHINI CHIPS</div><div>22.00</div></div><div>CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP</div></div>		<div><div><div>JUMBO LUMP CRAB CAKES</div><div>38.00</div></div><div>MADE WITH MARYLAND’S BLUE CRAB MEAT & SERVED WITH A DIJON AIOLI DIPPING SAUCE</div></div>	
<div><div><div>MEDITERRANEAN SPREADS</div><div>21.00</div></div><div>4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT</div></div>		<div><div><div>COCONUT SHRIMP</div><div>28.00</div></div><div>PREMIUM WHITE SHRIMP IN COCONUT FLAKES, LIGHTLY FRIED, SERVED WITH THAI CHILLE DIPPING SAUCE</div></div>	
<div><div><div>MUSSELS LYONNAISE</div><div>28.00</div></div><div>P.E.I. MUSSELS SAUTÉED IN DIJON, GARLIC, WHITE WINE BROTH</div></div>		<div><div><div>GRILLED OCTOPUS</div><div>39.00</div></div><div>SUSHI-QUALITY MEDITERRANEAN OCTOPUS, WOOD GRILLED WITH ONIONS, BELL PEPPER, CAPERS, RED WINE VINEGAR & EXTRA VIRGIN OLIVE OIL</div></div>	
<div><div><div>OYSTERS ROCKEFELLER</div><div>25.00</div></div><div>EAST COAST OYSTERS, TOPPED WITH SAUTÉED SPINACH, SHALLOTS, PERNOD, HERBED GRUYERE CHEESE</div></div>		<div><div><div>CLAM CHOWDER</div><div>16.00</div></div><div>‘New England’</div></div>	
<div><div><div>HONEY SAGANAKI CHEESE</div><div>23.00</div></div><div>GREEK GAVIERA SHEEP’S MILK CHEESE, PAN FRIED WITH A THYME HONEY DRIZZLE</div></div>			
<div><div><div>SALADS</div><div>* ADD SALMON 15, CHICKEN 10, SHRIMP 15, TUNA 16</div></div></div>			
<div><div><div>HORIATIKI</div><div>TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, CUCUMBERS AND FETA CHEESE</div><div>24.00</div></div></div>		<div><div><div>SESAME CRUSTED AHI TUNA SALAD</div><div>PAN SEARED, MIX GREENS, TAI CHILI ASIAN SAUCE</div><div>32.00</div></div></div>	
<div><div><div>TRI-COLOR</div><div>ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE</div><div>18.00</div></div></div>		<div><div><div>GOLDEN BEET</div><div>RED & GOLDEN BEETS, ORANGE, BABY ARUGULA, GOAT CHEESE, CARAMELIZED PECANS, BALSAMIC VINAIGRETTE</div><div>19.00</div></div></div>	
<div><div><div>OYSTERS</div><div>5.00/PER</div></div><div><div>SPINNEY CREEK</div><div>(MAINE)</div></div><div><div>BLUE POINT</div><div>(NEW YORK)</div></div><div><div>PINE ISLAND</div><div>(NEW YORK)</div></div><div><div>FISHER ISLAND</div><div>(NEW YORK)</div></div><div><div>KUMAMOTO</div><div>(OREGON)</div></div></div>		<div><div><div>RAWBAR</div><div>OCEANOS SAMPLER</div><div>[FOR TWO]</div><div>4 assorted oysters, 4 colossal shrimp, 4 little neck clams and a half lobster</div><div>99.00</div></div></div>	
		<div><div><div>SHELLFISH starters</div><div>OYSTER TASTER</div><div>25.00</div><div>ONE EACH OF OUR FEATURED OYSTERS</div></div><div><div>LITTLE NECK CLAMS</div><div>20.00</div><div>ON A HALF SHELL (6) SIX PCS</div></div><div><div>COLOSSAL SHRIMP COCKTAIL</div><div>38.00</div><div>(4) PCS</div></div><div><div>COLOSSAL CRAB MEAT COCKTAIL</div><div>38.00</div><div>LEMON, CAPERS, DILL AIOLI</div></div></div>	

<div><div><div>SEAFOOD JAMBALAYA</div><div>29.00</div></div><div>SHRIMPS, SCALLOPS, BABY CLAMS AND MUSSELS, WITH LOUISIANA RICE</div></div>			<div><div><div>FISH & CHIPS</div><div>26.00</div></div><div>BEER BATTERED & FRIED TO A GOLDEN BROWN, SERVED WITH HOMEMADE FRENCH FRIES & TARTAR SAUCE</div></div>		
<div><div><div>ORGANIC MEDITERRANEAN SALMON</div><div>29.00</div></div><div>GRILLED, TOPPED WITH SUNDRIED TOMATO, CAPERS & KALAMATA TAPENADE OVER TOMATO DILL COUSCOUS</div></div>			<div><div><div>SWORDFISH KEBOB</div><div>29.00</div></div><div>GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL WITH ARBORIO PILAF</div></div>		
<div><div><div>STUFFED SHRIMP</div><div>35.00</div></div><div>STUFFED WITH CRAB MEAT WITH LEMON GRASS SAUCE, SERVED OVER SPINACH & ROASTED LEMON POTATOES</div></div>			<div><div><div>SHRIMP & SCALLOPS KEBOB</div><div>29.00</div></div><div>GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL WITH ARBORIO PILAF</div></div>		
<div><div><div>STEAMED LOBSTER</div><div>38.00 /LB</div></div><div>WITH BUTTER SAUCE & SERVED WITH HAND CUT FRIES</div><div>* ADD CRAB MEAT STUFFING 20.00</div></div>					
<div><div><div>VEGETABLE PANNINI</div><div>19.00</div></div><div>ZUCCHINI, EGGPLANT, & ROASTED RED PEPPER ON ROSEMARY BREAD</div></div>			<div><div><div>SLICED RIB-EYE STEAK</div><div>GRILLED WITH CARAMELIZED ONIONS, SAUTÉED SHITAKE MUSHROOMS, MELTED SWISS CHEESE ON RUSTIC BREAD</div><div>29.00</div></div></div>		
			<div><div><div>MESQUITE CHICKEN</div><div>23.00</div></div><div>HERBED GOAT CHEESE ON ROSEMARY BREAD</div></div>		

<div><div><div>LAVRAKI</div><div>46.00</div><div>DEBONED UPON REQUEST</div></div><div>BRONZINO - MEDITERRANEAN LEAN WHITE FISH, MILD MOIST TENDER FLAKES, WITH VEGETABLES OF THE DAY</div></div>			<div><div><div>10 oz PRIME FILET MIGNON</div><div>69.00</div></div><div>LAVENDER PEPPERCORN CABERNET DEMI SAUCE SERVED WITH GARLIC MASHED POTATOES & SPINACH</div></div>		
			<div><div><div>35 DAY DRY AGED</div><div>22 oz PRIME RIB EYE</div><div>72.00</div></div><div>BONE-IN PRIME RIB-EYE, SHALLOT CABERNET DEMI SAUCE, SERVED WITH HAND-CUT FRENCH FRIES</div></div>		