

# APPETIZERS



**OCEANOS**  
**DINNER**  
MENU

## MEDITERRANEAN SPREADS 23.00

TARAMASALATA, HUMMUS, FETA & ROASTED PEPPER,  
ROASTED EGGPLANT • WARM PITA TRIANGLES

## MUSSELS LYONNAISE 29.00

P.E.I. MUSSELS SAUTÉED WITH DIJON, GARLIC, WHITE WINE

## HONEY SAGANAKI CHEESE 24.00

PAN-FRIED GREEK GAVIERA CHEESE • THYME HONEY  
DRIZZLE

## OYSTERS ROCKEFELLER 26.00

EAST COAST OYSTERS TOPPED WITH SPINACH, SHALLOTS,  
PERNOD, AND HERBED GRUYÈRE

## JUMBO LUMP CRAB CAKES 39.00

MARYLAND'S BLUE CRAB • DIJON AIOLI DIPPING SAUCE

## ROASTED BEETS 24.00

BEET PURÉE, ALMOND GARLIC SPREAD

## SHRIMP SAGANAKI 33.00

PAN SEARED SHRIMP • TOMATO CONCASSE, BELL  
PEPPER, WHITE WINE, CRUMBLLED FETA

## CALAMARI 28.00

LIGHTLY FRIED CALAMARI RINGS • THAI CHILI  
DIPPING SAUCE

## TUNA TARTAR 31.00

SUSHI GRADE TUNA, AVOCADO, GINGER SAUCE,  
CUCUMBER, ASIAN PEAR, PITA CRISPS

## COCONUT SHRIMP 29.00

LIGHTLY FRIED • THAI CHILI DIPPING SAUCE

## GRILLED OCTOPUS 39.00

MEDITERRANEAN OCTOPUS • GRILLED, ONIONS, BELL  
PEPPER, CAPERS, RED WINE VINEGAR, OLIVE OIL

*'New England'*  
**CLAM CHOWDER** 17.00

## OYSTERS

HAND PICKED PRESTIGE SELECTION

5.00/PER

### SPINNEY CREEK (MAINE)

### BLUE POINT (NEW YORK)

### PINE ISLAND (NEW YORK)

### FISHER ISLAND (NEW YORK)

### KUMAMOTO (OREGON)

## « RAWBAR »

### OCEANOS SEAFOOD TOWER

[FOR TWO]

*4 assorted oysters, 4 colossal shrimp,  
4 little neck clams and a half lobster*

115.00

## SHELLFISH *starters*

### OYSTER TASTER 25.00

ONE EACH OF OUR FEATURED PRESTIGE OYSTERS

### LITTLE NECK CLAMS 20.00

ON A HALF SHELL (6) SIX PCS

### "COLOSSAL" SHRIMP COCKTAIL (4) PCS 38.00

### "COLOSSAL" CRAB MEAT COCKTAIL 39.00

LEMON, CAPERS, DILL AIOLI

## SALADS

### HORIATIKI

TOMATOES, RED & YELLOW  
BELL PEPPERS, ONIONS,  
CAPERS, CUCUMBERS, FETA  
CHEESE, OLIVES

25.00

### CAESAR "classic"

HEARTS OF ROMAINE, HOUSE-  
MADE CROUTONS, CAESAR  
DRESSING, SHAVED ROMANO

22.00

### GOLDEN BEET

RED AND GOLDEN BEETS,  
ORANGE, BABY ARUGULA,  
GOAT CHEESE, CARAMELIZED  
PECANS, BALSAMIC VINAIGRETTE

24.00

### TRI-COLOR

ARUGULA, ENDIVE, RADICCHIO,  
GOAT CHEESE, VINAIGRETTE

23.00

### "classic" GREEK

MIXED GREENS, TOMATOES, CUCUMBER,  
RED ONION, BELL PEPPERS, CAPERS,  
OLIVES, FETA • MINT VINAIGRETTE

25.00

## MAINS

### STEAMED LOBSTER 38.00/LB

BUTTER SAUCE, HAND-CUT FRENCH FRIES

\* ADD CRAB MEAT STUFFING 25.00

### STUFFED SHRIMP 56.00

CRAB MEAT STUFFING, LEMON BEURRE BLANC SAUCE,  
SPINACH, ROASTED LEMON POTATOES

### ARCTIC CHAR 49.00

GRILLED • GINGER THAI CHILI SAUCE, ROASTED LEMON POTATO

### YELLOWFIN TUNA 54.00

ASIAN NOODLES, ROOT VEGETABLES, THAI CHILI SAUCE

### CHILEAN SEA BASS 59.00

WOOD-GRILLED • ASPARAGUS, TOMATO CONCASSÉ,  
BASIL, LEMON BEURRE BLANC, VEGETABLE RISOTTO

### SEAFOOD LINGUINI 55.00

SCALLOPS, MUSSELS, CLAMS, SHRIMP, POMODORO SAUCE

### DAY BOAT SCALLOPS 50.00

PAN-SEARED • PARSNIP PURÉE, LEMON POTATO, SPINACH

### GRILLED SWORDFISH 49.00

DAY-BOAT SWORDFISH • SIMPLY GRILLED, ROASTED  
LEMON POTATOES

### JUMBO SHRIMP 49.00

GRILLED OR SCAMPI STYLE • VEGETABLE RISOTTO

### MISO GLAZED SALMON 49.00

GRILLED • BABY BOK CHOY, VEGETABLE RISOTTO,  
SOY GINGER, BEURRE BLANC

## WHOLE FISH

SERVED WITH LEMON ROASTED POTATOES

### LAVRAKI (GREECE) 49.00

### 25 oz DOVER SOLE (HOLLAND) 78.00

### RED SNAPPER (FLORIDA) 61.00

## SOUTH AFRICAN TWIN LOBSTER TAILS

(2) 8OZ LOBSTER TAILS, WOOD GRILLED  
WITH DRAWN BUTTER, SERVED WITH  
ROASTED LEMON POTATOES

97.00

\* ADD CRAB MEAT STUFFING 25.00

## SURF & TURF

### SOUTH AFRICAN LOBSTER TAIL & PRIME FILET MIGNON 117.00

SERVED WITH FRESH CUT FRENCH FRIES

\* ADD CRAB MEAT STUFFING 25.00

## PRIME STEAKS & CHOPS

### 10 oz PRIME FILET MIGNON

69.00

LAVENDER PEPPERCORN CABERNET DEMI-GLACE  
• GARLIC MASHED POTATOES

### 22 oz PRIME RIB EYE [BONE-IN]

35-DAY DRY AGED • SHALLOT CABERNET DEMI-GLACE  
• HAND-CUT FRENCH FRIES

89.00

### 'COLORADO'

### PRIME LAMB CHOPS [4] 78.00

COLORADO LAMB • COUNTRY STYLE MASHED  
POTATOES HERBED ROSEMARY, SHIRAZ DEMI-GLAZE

## SIDES

» HAND CUT FRIES | SAUTÉED SPINACH | LEMON POTATOES | GRILLED ASPARAGUS | GARLIC MASHED POTATOES

12

13

12

15

14

