

# APPETIZERS

**ZUCCHINI CHIPS** 19.00

CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

**MEDITERRANEAN SPREADS** 19.00

4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT

**MUSSELS LYONNAISE** 23.00

P.E.I. MUSSELS SAUTÉED IN DJON, GARLIC, WHITE WINE BROTH

**OYSTERS ROCKEFELLER** 21.00

EAST COAST OYSTERS, TOPPED WITH SAUTÉED SPINACH, SHALLOTS, PERNOD, HERBED GRUYERE CHEESE

**JUMBO LUMP CRAB CAKES** 35.00

MADE WITH MARYLAND'S BLUE CRAB MEAT & SERVED WITH A DIJON AIOLI DIPPING SAUCE

**ROASTED BEETS** 18.00

IN EXTRA VIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

**SHRIMP SAGANAKI** 30.00

PAN SEARED WITH TOMATO CONCASSE, BELL PEPPER, WHITE WINE & CRUMBLER FETA CHEESE

**CALAMARI** 24.00

LIGHTLY FRIED CALAMARI RINGS, SERVED WITH OUR THAI CHILLI DIPPING SAUCE

**TUNA TARTAR** 27.00

SUSHI-QUALITY TUNA, PIGNOLI NUTS, AVOCADO, GINGER SAUCE, SLICED PERSIAN CUCUMBERS, PITA CRISPS

**COCONUT SHRIMP** 25.00

PREMIUM WHITE SHRIMP IN COCONUT FLAKES, LIGHTLY FRIED, SERVED WITH THAI CHILLE DIPPING SAUCE

**GRILLED OCTOPUS** 33.00

SUSHI-QUALITY MEDITERRANEAN OCTOPUS, WOOD GRILLED WITH ONIONS, BELL PEPPER, CAPERS, RED WINE VINEGAR & EXTRA VIRGIN OLIVE OIL

*'New England'*  
**CLAM CHOWDER** 16.00

## OYSTERS

**SPINNEY CREEK** (MAINE) 4.50/PER

**BLUE POINT** (NEW YORK) 4.50/PER

**PINE ISLAND** (NEW YORK) 4.50/PER

**FISHER ISLAND** (NEW YORK) 4.50/PER

**KUMAMOTO** (OREGON) 4.75/PER

## « RAW BAR »

### OCEANOS SEAFOOD TOWER

[FOR TWO]

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

89.00

## SHELLFISH starters

**OYSTER TASTER** 22.00

ONE EACH OF OUR FEATURED OYSTERS

**LITTLE NECK CLAMS** 19.00

ON A HALF SHELL (6) SIX PCS

**COLOSSAL SHRIMP  
COCKTAIL** (4) PCS 33.00

## SALADS

### HORIATIKI

TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, CUCUMBERS AND FETA CHEESE

21.00

### CAESAR "classic"

HEARTS OF ROMAINE WITH HOUSE MADE CROUTONS AND CAESAR DRESSING, SHAVED ROMANO CHEESE

19.00

### GOLDEN BEET

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

20.00

### TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE

19.00

### "classic" GREEK

MIXED GREENS, TOMATOES, RED ONION, CUCUMBERS, KALAMATA OLIVES AND FETA CHEESE, WITH A MINT VINAIGRETTE

20.00

## MAINS

**STEAMED LOBSTER** 35.00 /LB

WITH BUTTER SAUCE & HAND CUT FRENCH FRIES

\* ADD CRAB MEAT STUFFING 20.00

**ORGANIC SESAME SALMON** 41.00

PAN SEARED FILET WITH RASPBERRY BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

**SURF & TURF** 97.00

SOUTH AFRICAN LOBSTER TAIL & PRIME FILET MIGNON, SERVED WITH FRESH CUT FRENCH FRIES

\* ADD CRAB MEAT STUFFING 20.00

**STUFFED SHRIMP** 49.00

CRAB MEAT STUFFING, LEMON GRASS WINE SAUCE, OVER SPINACH, ROASTED LEMON POTATOES

**ARCTIC CHAR** 44.00

WITH GRILLED LIME AND GINGER BEURRE BLANC AND SERVED WITH ROASTED LEMON POTATOES

**GRILLED YELLOW FIN TUNA** 45.00

FRESH GINGER, NOODLES, SCALLIONS, L.S. SOY VINAIGRETTE

**CHILEAN SEA BASS** 55.00

WOOD GRILLED FRESH ASPARAGUS, TOMATO CONCASSE, BASIL, LEMON BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

**SEAFOOD LINGUINI** 47.00

SCALLOPS, MUSSELS, CLAMS, SHRIMP OVER PASTA IN A POMODORO SAUCE

**DAY BOAT SCALLOPS** 45.00

SERVED OVER SAUTÉED SPINACH AND ROASTED LEMON POTATOES

**GRILLED SWORDFISH** 45.00

DAY BOAT SWORDFISH, SIMPLY GRILLED, SERVED WITH ROASTED LEMON POTATOES

**JUMBO SHRIMP** 43.00

WOOD GRILLED OR SCAMPI STYLE WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH VEGETABLE ARBORIO PILAF

**ORGANIC GRILLED SALMON** 41.00

WOOD GRILLED, WITH EXTRA VIRGIN OLIVE OIL AND SERVED WITH ROASTED LEMON POTATOES

## WHOLE FISH

SERVED WITH LEMON ROASTED POTATOES

**LAVRAKI**(GREECE) 42.00

**DOVER SOLE** (HOLLAND) 62.00

**RED SNAPPER**(FLORIDA) 49.00

### SOUTH AFRICAN TWIN LOBSTER TAILS

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

79.00

\* ADD CRAB MEAT STUFFING 20.00

### ALASKAN KING CRAB LEGS

22 oz

STEAMED WITH ROASTED LEMON POTATOES

75.00

## PRIME STEAKS

**10 oz PRIME FILET MIGNON** 63.00

LAVENDER PEPPERCORN CABERNET DEMI SAUCE  
SERVED WITH GARLIC MASHED POTATOES & SPINACH

35 DAY "DRY AGED"

**22 oz PRIME RIB EYE** 65.00

BONE-IN PRIME RIB-EYE  
SHALLOT CABERNET DEMI SAUCE, SERVED WITH  
HAND-CUT FRENCH FRIES

## SIDES » 9.00

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