

APPETIZERS

ZUCCHINI CHIPS 19.00

CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

MEDITERRANEAN SPREADS 18.00

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

MUSSELS LYONNAISE 22.00

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

OYSTERS ROCKEFELLER 20.00

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 17.00

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

SHRIMP SAGANAKI 28.00

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

CALAMARI 22.00

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 23.00

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

GRILLED OCTOPUS 31.00

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

'New England'
CLAM CHOWDER 15.00

OYSTERS

SPINNEY CREEK (MAINE) 4.25/PER

BLUE POINT (NEW YORK) 4.25/PER

PINE ISLAND (NEW YORK) 4.25/PER

FISHER ISLAND (NEW YORK) 4.25/PER

KUMAMOTO (OREGON) 4.50/PER

« RAW BAR »

OCEANOS SEAFOOD TOWER

[FOR TWO]

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

85.00

SHELLFISH starters

OYSTER TASTER 21.50

ONE EACH OF OUR FEATURED OYSTERS

LITTLE NECK CLAMS 18.00

ON A HALF SHELL (6) SIX PCS

**COLOSSAL SHRIMP
COCKTAIL** (4) PCS 32.00

SALADS

HORIATIKI

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

20.00

CAESAR "classic"

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

18.00

GOLDEN BEET

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

19.00

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

19.00

MAINS

STEAMED LOBSTER 34.00 /LB

WITH BUTTER SAUCE & HAND CUT FRENCH FRIES

* ADD CRAB MEAT STUFFING 20.00

ORGANIC SESAME SALMON 40.00

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

SURF & TURF 95.00

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

* ADD CRAB MEAT STUFFING 20.00

STUFFED SHRIMP 46.00

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

ARCTIC CHAR 42.00

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

GRILLED YELLOW FIN TUNA 44.00

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

CHILEAN SEA BASS 51.00

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

SEAFOOD LINGUINI 45.00

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

DAY BOAT SCALLOPS 43.00

SERVED OVER SAUTÉED SPINACH AND ROASTED LEMON POTATOES

GRILLED SWORDFISH 44.00

BAYBOAT SWORDFISH, SIMPLY GRILLED, SERVED WITH ROASTED LEMON POTATOES

JUMBO SHRIMP 42.00

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

ORGANIC GRILLED SALMON 40.00

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

SOUTH AFRICAN TWIN LOBSTER TAILS 79.00

(2) 8oz lobster tails, wood grilled with drawn butter, served with roasted lemon potatoes

WHOLE FISH

SERVED WITH LEMON ROASTED POTATOES

LAVRAKI(GREECE) 42.00

DOVER SOLE (HOLLAND) 59.00

RED SNAPPER(FLORIDA) 49.00

KINGS OF THE SEA

AFRICAN TIGER SHRIMP

2 PCS / 18 oz

PROVENÇAL STYLE, TOMATO CONCASSE, GARLIC OLIVE OIL, VEGETABLE RISOTTO

64.00

**ALASKAN KING
CRAB LEGS**

22 oz

STEAMED WITH ROASTED LEMON POTATOES

71.00

LANGOSTINOS

5 PCS / 24 oz

LEMON, GARLIC OLIVE OIL, ROASTED LEMON POTATOES & SAUTÉED SPINACH

74.00

STEAKS & CHOPS

10 oz PRIME FILET MIGNON

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

60.00

PRIME RIB EYE 65.00

22 oz "DRY AGED" COWBOY BONE-IN RIB-EYE
shallot cabernet demi sauce, served with hand-cut french fries

PRIME LAMB CHOPS

COLORADO LAMB & ROSEMARY SHIRAZ DEMI SAUCE SERVED WITH HAND-CUT FRENCH FRIES

58.00

SIDES » 9.00 HAND CUT FRIES | SAUTÉED SPINACH | LEMON POTATOES | GRILLED ASPARAGUS | GARLIC MASHED POTATOES

*A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 5 AND MORE