

ZUCCHINI CHIPS 21.00

CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

MEDITERRANEAN SPREADS 22.00

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

MUSSELS LYONNAISE 28.00

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

HONEY SAGANAKI CHEESE 23.00

GREEK GAVIERA SHEEP’S MILK CHEESE, PAN FRIED WITH A THYME HONEY DRIZZLE

OYSTERS ROCKEFELLER 25.00

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

JUMBO LUMP CRAB CAKES 38.00

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

ROASTED BEETS 22.00

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 & CRUMBLLED FETA CHEESE

CALAMARI 27.00

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

TUNA TARTAR 29.00

SUSHI-QUALITY TUNA, AVOCADO, GINGER SAUCE, SLICED PERSIAN CUCUMBERS, ASIAN PEAR, PITA CRISPS

COCONUT SHRIMP 28.00

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

GRILLED OCTOPUS 39.00

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

5.00/PER

SPINNEY CREEK (MAINE)

BLUE POINT (NEW YORK)

PINE ISLAND (NEW YORK)

FISHER ISLAND (NEW YORK)

KUMAMOTO (OREGON)

« RAW BAR »

OCEANOS

SEAFOOD TOWER

[FOR TWO]

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

99.00

SHELLFISH starters

OYSTER TASTER 25.00

ONE EACH OF OUR FEATURED OYSTERS

LITTLE NECK CLAMS 20.00

ON A HALF SHELL (6) SIX PCS

“COLOSSAL”

SHRIMP COCKTAIL (4) PCS 38.00

“COLOSSAL”

CRAB MEAT COCKTAIL 38.00

LEMON, CAPERS, DILL AIOLI

SALADS

HORIATIKI

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

24.00

CAESAR “classic”

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

21.00

GOLDEN BEET

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

22.00

TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE

21.00

“classic” GREEK

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

22.00

MAINS

STEAMED LOBSTER 38.00 /LB

WITH BUTTER SAUCE & HAND CUT FRENCH FRIES

\* ADD CRAB MEAT STUFFING 25.00

SURF & TURF 115.00

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

\* ADD CRAB MEAT STUFFING 25.00

STUFFED SHRIMP 52.00

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

ARCTIC CHAR 49.00

GRILLED, GINGER THAI CHILI SAUCE, ROASTED LEMON POTATO

WHOLE FISH

SERVED WITH LEMON ROASTED POTATOES

LAVRAKI(GREECE) 46.00

DOVER SOLE (HOLLAND) 69.00

RED SNAPPER(FLORIDA) 55.00

GRILLED YELLOWFIN TUNA 51.00

ASIAN NOODLES, ROOT VEGETABLES, THAI CHILI ASIAN SAUCE

CHILEAN SEA BASS 59.00

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

SEAFOOD LINGUINI 51.00

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

DAY BOAT SCALLOPS 48.00

PAN SEARED, PARSNIP PURÉE, LEMON POTATO, SPINACH

SOUTH AFRICAN

TWIN LOBSTER TAILS

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

95.00

\* ADD CRAB MEAT STUFFING 25.00

GRILLED SWORDFISH 49.00

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

JUMBO SHRIMP 46.00

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

ORGANIC

MISO GLAZED SALMON 46.00

GRILLED, BABY BOK CHOY, VEGETABLE ARBORIO PILAF, SOY GINGER, BEURRE BLANC

ROYAL SHELLFISH

SERVED WITH LEMON ROASTED POTATOES

LANGOSTINOS 24 oz 74.00

ALASKAN KING CRAB LEGS 20 oz 97.00

PRIME STEAKS

10 oz PRIME FILET MIGNON 69.00

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

35 DAY DRY AGED

22 oz PRIME RIB EYE 72.00

BONE-IN PRIME RIB-EYE

SHALLOT CABERNET DEMI SAUCE, SERVED WITH HAND-CUT FRENCH FRIES

SIDES »

HAND CUT FRIES 13

SAUTÉED SPINACH 12

LEMON POTATOES 12

GRILLED ASPARAGUS 14

GARLIC MASHED POTATOES 12

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

vs/45