APPETIZERS

OCEANOS
SPRING 2021
DINNER MENU

ZUCCHINI CHIPS 17.00
CRISPY PANFRIED ZUCCHINI SLICES WITH A TZATZIKI DIP

MEDITERRANEAN SPREADS 17.00
4 SPREADS SERVED WITH PITA TRIANGLES TARAMASALATA, HUMMUS, FETA CHEESE AND ROASTED EGGPLANT

MUSSELS LYONNAISE 20.00
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 32.00
MADE WITH MARYLAND'S BLUE CRAB MEAT & SERVED WITH A DIJON AIOLI DIPPING SAUCE

ROASTED BEETS 16.00
IN EXTRAVIRGIN OLIVE OIL & HOMEMADE VINEGAR WITH AN ALMOND GARLIC SPREAD

SHRIMP SAGANAKI 28.00
PAN SEARED WITH TOMATO CONCASSE, BELL PEPPER, WHITE WINE & CRUMBLED FETA CHEESE

CALAMARI 22.00
LIGHTLY FRIED CALAMARI RINGS, SERVED WITH OUR THAI CHILLI DIPPING SAUCE

TUNA TARTAR 25.00
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 29.00
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

« RAWBAR »

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 CRAB COCKTAIL 33.00

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 33.00 /LB
WITH BUTTER SAUCE & HAND CUT FRENCH FRIES

* ADD **CRAB MEAT STUFFING** 20.00

ORGANIC SESAME SALMON 39.00
PAN SEARED FILET WITH RASPBERRY BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

SURF & TURF 89.00
SOUTH AFRICAN LOBSTER TAIL & PRIME FILET MIGNON, SERVED WITH FRESH CUT FRENCH FRIES

* ADD **CRAB MEAT STUFFING** 20.00

STUFFED SHRIMP 41.00
CRAB MEAT STUFFING, LEMON GRASS WINE SAUCE, OVER SPINACH, ROASTED LEMON POTATOES

ARCTIC CHAR 39.00
WITH GRILLED LIME AND GINGER BEURRE BLANC AND SERVED WITH ROASTED LEMON POTATOES

GRILLED YELLOW FIN TUNA 42.00
FRESH GINGER, NOODLES, SCALLIONS, L.S. SOY VINAIGRETTE

CHILEAN SEA BASS 49.00
WOOD GRILLED FRESH ASPARAGUS, TOMATO CONCASSE, BASIL, LEMON BEURRE BLANC & SERVED WITH VEGETABLE ARBORIO PILAF

SEAFOOD LINGUINI 44.00
SCALLOPS, MUSSELS, CLAMS, SHRIMP OVER PASTA IN A POMODORO SAUCE

DAY BOAT SCALLOPS 42.00
SERVED OVER SAUTÉED SPINACH AND ROASTED LEMON POTATOES

GRILLED SWORDFISH 42.00
BAYBOAT SWORDFISH, SIMPLY GRILLED, SERVED WITH ROASTED LEMON POTATOES

JUMBO SHRIMP 39.00
WOOD GRILLED OR SCAMPI STYLE WITH EXTRAVIRGIN OLIVE OIL & SERVED WITH VEGETABLE ARBORIO PILAF

ORGANIC GRILLED SALMON 39.00
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)	40.00
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

55.00

PRIME RIB EYE 60.00
22 OZ "DRY AGED" COWBOY BONE-IN RIB-EYE

shallot cabernet demi sauce, served with hand-cut french fries

«DOUBLE CUT» PRIME LAMB CHOPS
COLORADO LAMB & ROSEMARY SHIRAZ DEMI SAUCE SERVED WITH HAND-CUT FRENCH FRIES

53.00

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