



OCEANOS
HAPPY HOLIDAYS!
LUNCH

MEDITERRANEAN SPREADS 23.00

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

MUSSELS LYONNAISE 29.00

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

OYSTERS ROCKEFELLER 26.00

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

HONEY SAGANAKI CHEESE 24.00

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

JUMBO LUMP CRAB CAKES 39.00

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

ROASTED BEETS 23.00

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

SHRIMP SAGANAKI 32.00

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

CALAMARI 27.00

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

TUNA TARTARE 30.00

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

SALADS

* ADD SALMON 15, CHICKEN 10, SHRIMP 15, TUNA 16

HORIATIKI

TOMATOES, RED & YELLOW BELL PEPPER, RED ONIONS, CAPERS, CUCUMBERS AND FETA CHEESE
24.00

TRI-COLOR

ARUGULA, ENDIVES, RADICCHIO, GOAT CHEESE & VINAIGRETTE
18.00

OYSTERS

5.00/PER

SPINNEY CREEK (MAINE)
BLUE POINT (NEW YORK)
PINE ISLAND (NEW YORK)
FISHER ISLAND (NEW YORK)
KUMAMOTO (OREGON)

SESAME CRUSTED AHI TUNA SALAD

PAN SEARED, MIX GREENS, TAI CHILI ASIAN SAUCE
32.00

GOLDEN BEET

RED & GOLDEN BEETS, ORANGE, BABY ARUGULA, GOAT CHEESE, CARAMELIZED PECANS, BALSAMIC VINAIGRETTE
19.00

CAESAR "classic"

HEARTS OF ROMAINE WITH HOUSE MADE CROUTONS AND CAESAR DRESSING, SHAVED ROMANO CHEESE
17.00

"classic" GREEK

MIXED GREENS, TOMATOES, RED ONION, CUCUMBERS, CAPERS, BELL PEPPERS, KALAMATA OLIVES AND FETA CHEESE, WITH A MINT VINAIGRETTE
19.00

« RAWBAR »

OCEANOS SAMPLER

[FOR TWO]

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

110.00

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 38.00
(4) PCS

COLOSSAL CRAB MEAT 38.00
COCKTAIL LEMON, CAPERS, DILL AIOLI

LUNCH ENTRÉES

SEAFOOD JAMBALAYA 32.00

SHRIMPS, SCALLOPS, BABY CLAMS AND MUSSELS, WITH LOUISIANA RICE

ORGANIC

MEDITERRANEAN SALMON 31.00

GRILLED, TOPPED WITH SUNDRIED TOMATO, CAPERS & KALAMATA TAPENADE OVER TOMATO DILL COUSCOUS

STUFFED SHRIMP 39.00

STUFFED WITH CRAB MEAT WITH LEMON GRASS SAUCE, SERVED OVER SPINACH & ROASTED LEMON POTATOES

STEAMED LOBSTER 38.00 /LB

WITH BUTTER SAUCE & SERVED WITH HAND CUT FRIES

* ADD CRAB MEAT STUFFING 25.00

FISH & CHIPS 29.00

BEER BATTERED & FRIED TO A GOLDEN BROWN, SERVED WITH HOMEMADE FRENCH FRIES & TARTAR SAUCE

SWORDFISH KEBOB 32.00

GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL WITH ARBORIO PILAF

SHRIMP & SCALLOPS KEBOB 33.00

GRILLED WITH ONIONS & PEPPERS, HERBED OLIVE OIL WITH ARBORIO PILAF

LEMON SOLE FRANCHISE 32.00

PREMIUM QUALITY FILET OF SOLE SAUTEED IN A LEMON GRASS SAUCE

DAY BOAT SCALLOPS 37.00

PAN SEARED, PARSNIP PURÉE, LEMON POTATO, SPINACH

SEAFOOD LINGUINE 34.00

SAUTEED SHRIMP, SCALLOPS, MUSSELS, CALAMARI IN A FRESH POMODORO SAUCE

SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES

SLICED RIB-EYE STEAK

GRILLED WITH CARAMELIZED ONIONS, SAUTÉED SHITAKE MUSHROOMS, MELTED SWISS CHEESE ON RUSTIC BREAD

32.00

MESQUITE CHICKEN 25.00

HERBED GOAT CHEESE ON ROSEMARY BREAD

WHOLE FISH & STEAKS

LAVRAKI 47.00 DEBONED UPON REQUEST

BRONZINO - MEDITERRANEAN LEAN WHITE FISH, MILD MOIST TENDER FLAKES, WITH VEGETABLES OF THE DAY

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 79.00

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

