

OCEAN ROOM

OYSTER BAR & LOUNGE

SEAFOOD RESTAURANT

-SPECIALTY-

Oysters on the Half Shell

\$2.00ea

Ask your server for today's varieties

Smoked Salmon \$14

Garnished with cream cheese, capers, spanish onion and tobikko caviar

Seafood Combination \$18/pp \$36/ 2pp

Shrimp, king crab legs and oysters served with a tequila cocktail sauce and lemon

Blue Crab Cakes \$14

Panko crusted Blue Crab served with a spicy mustard aioli

Oysters Rockefeller \$14

Spinach, pernod parmesan cheese and bacon

Calamari \$13

Lightly battered and fried. Served with homemade spicy marinara

Fried Oyster & Pocomn shrimp \$11

Served with cocktail sauce and plum sauce

Oyster Shooter \$3

A Fresh oyster served in a shot glass with ponzu, green onion, a dash of Chinese chili paste and diced tomato

-COCKTAILS-

Shrimp Cocktail \$14

Served with a zesty cocktail sauce

Ahi Tuna Tartar \$14

Sashimi Ahi Tuna, avocado, jumbo lump crab meat, mango and papaya

Seafood Cocktail \$15

Jumbo lump crab, shrimp, salmon marinated in champagne vinegar

-SALADS & SOUPS-

Ocean Salad \$14

Shrimp, scallops, and calamari with citrus & rice vinegar dressing
Served over crisp romaine leaves

Champagne Salad \$10

Tossed mixed greens with champagne and Dijon mustard dressing.
Topped with gorgonzola cheese

Caesar Salad \$8

Classic style -add shrimp \$4

Crab & Shrimp Bisque

\$6 cup\ \$9 bowl

New England Clam Chowder

\$6 cup\ \$9 bowl

-STEAMERS-

All Steamers are served with fresh bread and lemon

Fresh Clams \$15

Both cooked and served in a white wine and herb broth

Mussels Mariniere \$15

Shrimp \$16

One-half pound peeled and cooked to perfection

-SIGNATURE-

Served with fresh bread

Bouillabaisse \$24

A classic French dish made with tomatoes, leeks, onions, saffron, white wine, garlic and a variety of seafood, including crab, prawns, lobster, sea bass, mussels and clams

Cioppino \$22

Seafood stew made with tomatoes, bell peppers, onions, wine, calamari, mussels, clams, crab, shrimp, fine herbs and spice

-PASTAS-

Linguini with Shrimp Scampi \$20

Linguini and steamed shrimp tossed in butter, olive oil, garlic, fresh lemon juice, and white wine

Cajun Pasta \$22

Shrimp, scallops, calamari, clams, mussels, and andouille sausage steamed with garlic, Cajun spices, and crushed red pepper, then tossed with fettuccine, cream, and parmesan

Penne Chicken \$16

Chicken breast sautéed in garlic, spinach, sun-dried tomatoes and walnuts. Served with a pink cream sauce and parmesan cheese over penne pasta

-PAN ROASTS-

Traditional New Orleans Favorites

All pan roasted selections are cooked with butter, garlic, peppers, herbs, cream and tomatoes. Served with rice

Crab Roast \$22

Shrimp Roast \$20

Combo Roast \$25

Includes crab, oysters and shrimp

-FISH-

Chilled Seared Rare Ahi Tuna \$29

With pickled ginger, wasabi and Ponzu sauce.
Served with asparagus and seaweed salad

Steamed Salmon wrapped in Banana Leaves \$23

Marinated with Achiote honey paste, served with jasmine rice and Chinese peas

Blackened Snapper \$20

Blackened snapper filet with cilantro balsamic dressing, served on a baby mix salad with jimaca, pico de gallo and tortilla strips

Mahi-Mahi \$25

Served with lemon, capers, asparagus tips, cream sauce, steamed rice and fresh vegetables

-MEAT-

Filet Mignon \$31

Filet Mignon with peppercorn sauce.
Served with garlic mashed potatoes and fresh asparagus.

-OCEAN ROOM SPECIALTY-

Served with Soup or Salad

Maine Lobster \$45

Served with steamed vegetables and drawn butter

Alaskan King Crab Legs Market Price

Steamed and served with drawn butter, lemon and seasonal vegetables

Surf & Turf \$46

Filet Mignon and Jumbo Prawns, scampi style with garlic whipped potatoes and fresh asparagus

Seafood Combo Market Price

Lobster, king crab legs, green mussels, shrimp and clams.
Served with drawn butter and seasonal vegetables