

APPETIZERS



MEDITERRANEAN SPREADS 23.00
TARAMASALATA, HUMMUS, FETA & ROASTED PEPPER,
ROASTED EGGPLANT • WARM PITA TRIANGLES

MUSSELS LYONNAISE 29.00
P.E.I. MUSSELS SAUTÉED WITH DIJON, GARLIC, WHITE WINE

HONEY SAGANAKI CHEESE 24.00
PAN-FRIED GREEK GAVIERA CHEESE • THYME HONEY
DRIZZLE

OYSTERS ROCKEFELLER 26.00
EAST COAST OYSTERS TOPPED WITH SPINACH, SHALLOTS,
PERNOD, AND HERBED GRUYÈRE

JUMBO LUMP CRAB CAKES 39.00
MARYLAND’S BLUE CRAB • DIJON AIOLI DIPPING SAUCE

ROASTED BEETS 24.00
BEET PURÉE, ALMOND GARLIC SPREAD

SHRIMP SAGANAKI 33.00
PAN SEARED SHRIMP • TOMATO CONCASSE, BELL
PEPPER, WHITE WINE, CRUMBLED FETA

CALAMARI 28.00
LIGHTLY FRIED CALAMARI RINGS • THAI CHILI
DIPPING SAUCE

TUNA TARTAR 31.00
SUSHI GRADE TUNA, AVOCADO, GINGER SAUCE,
CUCUMBER, ASIAN PEAR, PITA CRISPS

COCONUT SHRIMP 29.00
LIGHTLY FRIED • THAI CHILI DIPPING SAUCE

GRILLED OCTOPUS 39.00
MEDITERRANEAN OCTOPUS • GRILLED, ONIONS, BELL
PEPPER, CAPERS, RED WINE VINEGAR, OLIVE OIL

‘*New England*’
CLAM CHOWDER 17.00

OYSTERS

HAND PICKED PRESTIGE SELECTION

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*

115.00

SHELLFISH *starters*

OYSTER TASTER 25.00
ONE EACH OF OUR FEATURED PRESTIGE OYSTERS

LITTLE NECK CLAMS 20.00
ON A HALF SHELL (6) SIX PCS

“*COLOSSAL*”
SHRIMP COCKTAIL (4) PCS 38.00

“*COLOSSAL*”
CRAB MEAT COCKTAIL 39.00
LEMON, CAPERS, DILL AIOLI

SALADS

HORIATIKI
TOMATOES, RED & YELLOW
BELL PEPPERS, ONIONS,
CAPERS, CUCUMBERS, FETA
CHEESE, OLIVES
25.00

CAESAR “classic”
HEARTS OF ROMAINE, HOUSE-
MADE CROUTONS, CAESAR
DRESSING, SHAVED ROMANO
22.00

GOLDEN BEET
RED AND GOLDEN BEETS,
ORANGE, BABY ARUGULA,
GOAT CHEESE, CARAMELIZED
PECANS, BALSAMIC VINAIGRETTE
24.00

TRI-COLOR
ARUGULA, ENDIVE, RADICCHIO,
GOAT CHEESE, VINAIGRETTE
23.00

“*classic*” **GREEK**
MIXED GREENS, TOMATOES, CUCUMBER,
RED ONION, BELL PEPPERS, CAPERS,
OLIVES, FETA • MINT VINAIGRETTE
25.00

MAINS

STEAMED LOBSTER 38.00/LB
BUTTER SAUCE, HAND-CUT FRENCH FRIES
* ADD **CRAB MEAT STUFFING** 25.00

STUFFED SHRIMP 56.00
CRAB MEAT STUFFING, LEMON BEURRE BLANC SAUCE,
SPINACH, ROASTED LEMON POTATOES

ARCTIC CHAR 49.00
GRILLED • GINGER THAI CHILI SAUCE,
ROASTED LEMON POTATO

CHILEAN SEA BASS 59.00
WOOD-GRILLED • ASPARAGUS, TOMATO CONCASSE,
BASIL, LEMON BEURRE BLANC, VEGETABLE RISOTTO

SEAFOOD LINGUINI 55.00
SCALLOPS, MUSSELS, CLAMS, SHRIMP,
POMODORO SAUCE

DAY BOAT SCALLOPS 50.00
PAN-SEARED • PARSNIP PURÉE, LEMON POTATO,
SPINACH

YELLOWFIN TUNA 54.00
ASIAN NOODLES, ROOT VEGETABLES,
THAI CHILI SAUCE

JUMBO SHRIMP 49.00
GRILLED OR SCAMPI STYLE • VEGETABLE RISOTTO

MISO GLAZED SALMON 49.00
GRILLED • BABY BOK CHOY, VEGETABLE RISOTTO,
SOY GINGER, BEURRE BLANC

WHOLE FISH
SERVED WITH LEMON ROASTED POTATOES

LAVRAKI(GREECE) 49.00

25 oz DOVER SOLE (HOLLAND) 78.00

RED SNAPPER (FLORIDA) 61.00

SOUTH AFRICAN TWIN LOBSTER TAILS

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

97.00

* ADD **CRAB MEAT STUFFING** 25.00

SURF & TURF

**SOUTH AFRICAN LOBSTER TAIL
& PRIME FILET MIGNON** 117.00
SERVED WITH FRESH CUT FRENCH FRIES
* ADD **CRAB MEAT STUFFING** 25.00

PRIME STEAKS & CHOPS

10 oz PRIME FILET MIGNON 69.00
LAVENDER PEPPERCORN CABERNET DEMI-GLACE
• GARLIC MASHED POTATOES

22 oz PRIME RIB EYE [BONE-IN]
35-DAY DRY AGED • SHALLOT CABERNET DEMI-GLACE
• HAND-CUT FRENCH FRIES

89.00

‘**COLORADO**’
PRIME LAMB CHOPS [4] 78.00
COLORADO LAMB • COUNTRY STYLE MASHED
POTATOES HERBED ROSEMARY, SHIRAZ DEMI-GLAZE

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

12

13

12

15

14

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

SHOW OFF
YOUR NIGHT

