



The Oceanaire Seafood Room - 1201 F Street NW - Washington D.C. - (202) 347.BASS

FRESH TODAY MONDAY AUGUST 20, 2012

Oyster Bar

CARAQUET — NEW BRUNSWICK — \$2.40
BRAS D'OR — NOVA SCOTIA — \$2.65
ALPINE BAY — P.E.I. — \$2.65

SALUTATION COVE — P.E.I. — \$2.45
WELLFLEET — MASSACHUSETTS — \$2.70
BAR CAT — VIRGINIA — \$2.65

STINGRAY BAY — VIRGINIA — \$2.65
PUNGOTEAGUE — VIRGINIA — \$2.50

Enjoy a bottle of Kim Crawford Sauvignon Blanc & One Dozen of Chef's Choice Fresh Shucked Oysters. Only \$39!!!

Cold Appetizers

JUMBO SHRIMP COCKTAIL
House Made Cocktail Sauce
\$17.95

JUMBO LUMP CRABMEAT COCKTAIL
\$17.95

HOUSE SMOKED SCOTTISH SALMON
Pickled Onions, Capers, Egg & Chive Crème Fraiche
\$11.95

CHILLED SHELLFISH PLATTER
An Iced Platter of Chilled Shrimp, Lobster, Snow Crab
& Fresh Oysters from our Fresh Raw Bar
\$28 per person

Hot Appetizers

JUMBO LUMP CRAB CAKE
Creamy Mustard Mayonnaise
\$17.95

FRIED ASPARAGUS
Parmesan Crusted with Blue Cheese-Tomato Fondue
\$8.95

FRIED RED CHILI CALAMARI
with Warm Asian Vegetables
\$13.95

SHRIMP & GRITS
Jumbo Shrimp with Creamy White Cheddar Grits
\$15.95

CLASSIC CLAMS CASINO
\$11.95

ESCARGOTS BOURGUIGNONNE
Burgundy Butter & Puff Pastry
\$9.95

OYSTERS ROCKEFELLER
\$13.50

STEAMED MUSSELS MARINIÈRE
White Wine, Butter & Shallots
\$13.95

Soups & Salads

NEW ENGLAND CLAM CHOWDER
CUP - \$5.95
BOWL - \$7.95

GAZPACHO
CUP - \$5.95
BOWL - \$7.95

BLEU CHEESE BIBB LETTUCE SALAD
Granny Smith Apple, Maytag Bleu Cheese & Pecans
\$8.95

CHOPPED HOUSE GREEN SALAD
Oceanaire Vinaigrette
\$7.95

BLT SALAD
Buttermilk Bacon Dressing
\$9.95

CAESAR SALAD
\$8.95

TOMATO & FRESH MOZZARELLA SALAD
\$9.95

MESCLUN GREEN SALAD
Red Grapes, Shaved Prosciutto
& Pistachio-White Balsamic Vinaigrette
\$10.95

ICEBERG LETTUCE WEDGE
Crumbled Bacon, Tomato, Bleu Cheese Dressing
\$8.95

SEAFOOD CHOPPED SALAD
Crabmeat, Shrimp, Feta Cheese, Greek Vinaigrette
\$12.95

CHOPPED SPINACH SALAD
Roasted Mushrooms & Hot Bacon Dressing
\$8.95

Culinary Team

Executive Chef—Sean Sanders
Executive Sous Chef—Manuel Solano
Sous Chef—Jose Salmeron
Sous Chef—Hector Aguilera

Lunch Specialties

THE OCEANAIRE COBB SALAD
Jumbo Lump Crab
\$23.95

SHRIMP LOUIS SALAD
\$16.95

SHRIMP DUO
Baked Stuffed Shrimp & Classic Scampi
\$26.95

FRIED JUMBO SHRIMP
Matchstick Fries
\$25.95

"FIN AND SHELL" FISH STEW
Mediterranean Style Fish Soup with Pernod & Spicy Garlic Rouille
\$29.95

THE OCEANAIRE BURGER
Caramelized Onions, Bacon, Cheddar Cheese
Louis Dressing
\$13.95

CRAB CAKE SLIDERS
Mustard Mayonnaise, Iceberg Lettuce
& Matchstick Fries
\$18.95

GRILLED STEAK FRITES
Chimichurri Sauce
\$19.95

CRAB MELT
Sliced Tomato, Pepper Jack Cheese, Remoulade
& Matchstick Fries
\$18.95

CHICKEN "BLT" SANDWICH
\$13.95

BIBB STEAK SALAD
Balsamic Vinaigrette
\$19.95

CRAB CAKE CLUB
Bacon, Lettuce, Tomato, Creamy Mustard Mayonnaise
& Matchstick Fries
\$19.95

FRIED FISHERMAN'S PLATTER
Fried Fish, Shrimp, & Oysters with Matchstick Fries
\$26.95

CAESAR SALAD "ROYALE"
Grilled "Dirty" Shrimp or Salmon
\$17.95

FISH & CHIPS
Beer Battered & Served with Matchstick Fries
\$22.95

BLACKENED FISH TACOS
Matchstick Fries
\$16.95

Fresh Fish Specialties

PAN-SEARED SCOTTISH SALMON "AGRODOLCE"
Spinach, Drunken Cherries, Toasted Pistachios,
Orange Zest & Chevre
\$33.95

PARMESAN CRUSTED CAPE COD FLOUNDER
Crispy Capers & Lemon Butter
\$35.95

"BLACK & BLEU" COSTA RICAN MAHI-MAHI
"Dirty" with Caramelized Onions & Bleu Cheese Butter
\$36.95

CAROLINA SWORDFISH "DYNAMITE"
Crab & Shrimp Crusted with Spicy Chili Butter Sauce
\$38.95

AUSTRALIAN BARRAMUNDI "LOUIE"
Topped with Jumbo Lump Crab Meat & Beurre Blanc
\$38.95

SEARED-RARE YELLOWFIN "AHI" TUNA
Pickled Ginger, Wasabi & Soy Sauce
\$38.95

GRILLED KENAI RIVER SOCKEYE SALMON
Summer Squash a la Provincial
\$39.95

Simply Grilled or Broiled

Brushed with Lemon Butter

CAROLINA RAINBOW TROUT — \$21.95
MAINE SEA SCALLOPS — \$35.95
SCOTTISH SALMON — \$29.95
COSTA RICAN MAHI-MAHI — \$32.95
CAROLINA SWORDFISH — \$31.95
MSC CERTIFIED CHILEAN SEA BASS — \$37.95
KENAI RIVER SOCKEYE SALMON — \$37.95
ALASKAN HALIBUT — \$37.95

Enhancements

"DIRTY" — \$2.00
"DYNAMITE" — \$7.00
"BLACK & BLEU" — \$4.00
ADD JUMBO LUMP CRAB — \$16.95
ADD A'LA BLUE CRAB OSCAR — \$17.95

Oceanaire Classics

SHRIMP SCAMPI
Served with Linguine
\$29.95

CHESAPEAKE BAY STYLE CRAB CAKES
Mustard Mayonnaise
\$33.95

BAKED STUFFED SHRIMP
Crabmeat Stuffing with Creamy Linguini Pasta
\$25.95

SEAFOOD MIXED GRILL
Grilled Fish, Shrimp & Baked Stuffed Shrimp
With Dirty Rice & Grilled Asparagus
\$30.95

STUFFED CANADIAN TURBOT "FLORENTINE"
Spinach, Crabmeat & Shrimp Stuffing, Tomato-Chive Butter
\$29.95

Steakhouse Offerings

Featuring Certified Angus Beef

6 OZ. CENTER-CUT FILET MIGNON
\$26.95

10 OZ. CENTER-CUT FILET MIGNON
\$36.95

16 OZ. NEW YORK STRIP STEAK
\$38.95

20 OZ. BONE-IN RIBEYE STEAK
\$42.95

16 OZ. BONE IN PORK CHOP
\$22.95

PAN-ROASTED CHICKEN CHOP
Mushroom Pan Jus & Yukon Gold Mashers
\$18.95

Side Dishes

YUKON GOLD MASHED POTATOES
\$8.95

STEAMED ASPARAGUS
Hollandaise
\$9.95

SAUTÉED MUSHROOMS
\$10.95

SAUTÉED SPINACH
Garlic & Olive Oil
\$9.95

CREAMED CORN
\$8.95

STEAMED BROCCOLI
Parmesan & Olive Oil
\$8.95

SHELLS & CHEESE
\$7.95

MATCHSTICK FRITES
\$5.95

HASHED BROWNS
\$8.95
à la Oceanaire — add \$1.95

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked."

A Gratuity of 18% Will Be Added To All Parties of 8 or More.

Oceanaire is wholly owned by Landry's, Inc.