



dinner menu
soup & salad

- New England Clam Chowder** cream, baby clams, vegetables 8
Manhattan Seafood Chowder tomato, fish broth, halibut, shrimp, scallops 8
Lobster Bisque Nova Scotia lobster, sherry, chives, sour cream 11
Greek Salad tomatoes, feta cheese, Kalamata olives, red onion, extra virgin olive oil, green peppers, red wine vinegar 10
Caesar Salad in house made caesar dressing, parmigiano reggiano, croutons 8
Artisan Mixed Greens balsamic, dijon vinaigrette 8
Kale Salad red onion, cherry tomatoes, feta cheese, citrus vinaigrette 9

appetizers

- Alaskan King Crab Legs** 1 1/4lb. steamed Alaskan king crab legs, hot drawn butter 65
Oysters Rockefeller spinach, bernaise sauce, parmesan cheese 1/2 dozen 19 / 1 dozen 38
Pan-Fried Pacific Oysters lightly breaded - olive oil, lemon over mixed greens 14
Garlic Butter Jumbo Prawns & Scallops garlic butter, parmesan cheese 18
Fresh Seasonal Oysters on the Half Shell 1/2 dozen 18 / 1 dozen 36
Oceana Crab Cakes rock & crab claw meat, spicy aioli 15


Classic Greek Mezethes Platter 68
(enjoy for four or items can be ordered separately)
Full Rack Baby Back Ribs / Home style Meatballs / Full Rack Grilled Lamb Chops

- Smoked Salmon Canapes** offered on belgian endive, capers, sweet red onion 14
Tender Fried Calamari flour dusted, select spices, red onion, tzatziki, topped with bruschetta 13
Mussels Saganaki succulent mussels, in house marinara sauce, feta cheese 16
Chilled Jumbo Gulf Shrimp Cocktail 15

Hot Appetizer Platter to Share 48
(Enjoy For Four)
pan fried oysters, garlic butter prawns & scallops, calamari and oceana crab cakes

Cold Appetizer Platter to Share 95
(Enjoy For Four)
chilled jumbo prawns, fresh oysters, twin lobster tails
1/2 lb. Alaskan king crab legs

main

- Chilean Sea Bass** baked, parmesan crust or black bean finish 42
Arctic Char grilled, olive oil, oregano, lemon 31
Orange Roughy Filet *grilled, parmesan crust, lemon pepper & lemon rind* 29
Manitoba Pickerel sweet & mild flavoured fresh water fish, medium texture, pan fried 30
Seafood Bouillabaisse saffron & wine broth, crab, halibut, shrimp, scallops, mussels & rice 26
Pan Fried Jumbo Prawns garlic butter, herbs and lemon 30
 **AAA Sterling Silver 8 oz. Filet Mignon 43**
10 oz. New York Strip 38
Alaskan King Crab 1 1/4 lb split, steamed, warmed butter 75
Mediterranean Sea Bream - whole fish, charbroiled, mild flavour, soft to medium texture small flakes 39
Rack of Lamb with a Madeira Peppercorn Reduction & Chive Mash Potato 37
Alaskan Halibut Filet cherry tomato & basil bruschetta 36
(fresh & in season April - November)
Jumbo Prawn Saganaki in house marinara sauce, feta cheese, ouzo infused 31
Twin 7 oz. Lobster Tails steamed, served with hot drawn butter 65
Pan Fried Oysters lightly breaded, herbs & spices 27
Lobster & Prawn Linguini succulent nova scotia lobster, prawns, lobster sauce 35
Pasta Capri garlic & olive oil sauteed scallops and jumbo shrimp
tossed with Kalamata olives, capers, fresh tomatoes in a white wine butter sauce, served over linguini 31
Grilled Seafood Brochette scallops, chilean se bass, halibut, prawns, red onion, peppers, grilled pineapple 29

***Additions**
7 oz. lobster tail 32 / Alaskan King Crab Legs 3/4 lb. 32.5
Jumbo Garlic Prawns 9 / Nova Scotia Sea Scallops 13

a 17% gratuity will be applied to tables of 6 or more



casual fare selections

Two Piece Alaskan Halibut Fish & Chips light & crisp oceana's secret batter, coleslaw, skin on chips 27

Two Piece East Coast Haddock Fish & Chips light & crisp oceana's secret batter, coleslaw, skin on chips 18

Our In House Created Bison Burger select fresh herbs & spices, onions, pickles, tomato, pretzel bun 17

Fisherman's Platter flour dusted calamari, scallops & shrimp, lightly battered one piece halibut, skin on chips 27

****Mediterranean Pesto Linguini** fresh basil pesto, pine nuts, grape tomato bruschetta 18
add chicken breast 8 / add prawns 9

Salmon Linguini seasonal salmon, spinach, herbed lobster bisque sauce 26

Grilled Chicken Breast 24
add garlic butter prawns and bernaise sauce 9
add nova scotia sea scallops 10

Seasonal Salmon Filet honey bourbon finish 28

Seafood Marinara scallops, shrimp, mussels, oceana's own marinara sauce 27



Ask about our chef selected \$35 three course dinner feature

a choice of soup or salad, chef selected entree, dessert to please any sweet tooth
(available every evening seven days a week)

sides

Charbroiled Asparagus Spears 9

Steamed Spinach 8

Sauteed Mushrooms 8

French Fries 7

Sweet Potato Fries 8

lunch selections served weekdays 11- 2 pm

Oceana Seafood Salad mixed greens, baby shrimp, prawns, scallops in our house dressing 19

Oceana Varietal Salads choice of grilled seasonal salmon, halibut or chicken breast,
select between our *mixed greens and house dressing* or *butterfly kale greens with a citrus vinaigrette, red onion, feta and cherry tomatoes* 19

Chicken Souvlaki Salad marinated chicken skewers over authentic Greek salad 20

Eggs Benedict with Smoked Salmon served over an English muffin, jalapeno bernaise, mixed greens and fresh fruit 17

Eggs New Orleans oceana crab cakes with poached eggs, jalapeno bernaise, field greens and fresh fruit 18

Peppered Beef Tenderloin with a Mushroom Peppercorn Sauce
cognac glaze, garlic mashed potatoes and market fresh vegetables 19

Mediterranean Chicken, Salmon or Mahi Mahi Burger lettuce, tomato, red onion, roasted red pepper tartar 16



Steak Sandwich AAA Sterling Silver New York strip on garlic bread 19

Chicken or Seafood Stir fry 17

Daily Lunch Special \$18.95

Soup or house salad and today's chef's selected feature item

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