

# Appetizers

<b>Alaskan King Crab Legs</b> <i>1 1/4lb steamed Alaskan King Crab legs, hot drawn butter</i>	Market Price
<b>Shrimp Cocktail</b> <i>Jumbo Gulf Shrimp, spicy cocktail sauce</i>	14
<b>Garlic Butter Jumbo Prawns &amp; Scallops</b> <i>Garlic butter, parmesan cheese</i> <i>For two</i>	15 30
<b>Pan-Fried Pacific Oysters</b> <i>Lightly breaded, olive oil, lemon over California greens</i>	13
<b>Smoked Salmon Canapes</b>	13
<b>Fresh Seasonal Oysters on the Half Shell</b> <i>Spicy cocktail sauce and lemon</i>	14
<b>Oysters Rockefeller</b> <i>Spinach, hollandaise sauce, melted romano cheese</i>	16
<b>Oceana Crab Cakes</b> <i>Rock &amp; crab claw meat, served over arugula greens and spicy aioli</i>	15
<b>Tender Fried Calamari</b> <i>Tzatziki sauce &amp; lemon</i>	12
<b>Steamed Mussels</b> <i>Steamed in a leek &amp; saffron white wine sauce</i>	12
<b>Mussels Saganaki</b> <i>Marinara sauce, white wine &amp; feta cheese sauce</i>	16
<b>Marinated Octopus</b> <i>Marinated BC octopus, olive oil, lemon, herbs</i>	14
<b>Hot Appetizer Platter to Share</b> <i>Pan fried oysters, garlic butter prawns &amp; scallops, calamari and Oceana crab cakes</i>	48
<b>Cold Appetizer Platter to Share</b> <i>Chilled jumbo prawns, Italian antipasto, marinated octopus, smoked salmon canapes and fresh oysters on the half shell</i>	48
<b>Baby Back Ribs</b> <i>Tender baby back ribs dressed with coarse salt, lemon, oregano and olive oil</i>	22

# Soup and Salads

<b>New England Clam Chowder</b> <i>Cream based, baby clams and vegetables</i>	8	<b>Manhattan Seafood Chowder</b> <i>Tomato based, haddock, cod, halibut, scallops and shrimp</i>	8
<b>Mediterranean Calamari Salad</b> <i>Mixed greens, Kalamata Olives and Feta</i>	10	<b>Oceana Seafood Salad</b> <i>Mixed greens, baby shrimp, prawns, scallops</i>	14
<b>Authentic Greek Salad</b> to share	10 20	<b>Caesar Salad</b> to share	8 16
<b>Tossed Field Greens</b>	8		

# Main

<b>Chilean Sea Bass Filet</b> <i>Baked in a parmesan crust</i>	39
<b>Arctic Char</b> <i>From our northern Canadian waters- grilled, olive oil, lemon and oregano</i>	31
<b>Orange Roughy Filet</b> <i>From the deep waters of New Zealand - grilled, parmesan crust, lemon pepper &amp; lemon rind</i>	29
<b>Pan Roasted Atlantic Salmon Filet</b> <i>Prepared to your liking with a honey bourbon finish or mango ginger sauce</i>	28
<b>Manitoba Pickerel</b> <i>A sweet, mild fish from Manitoba's lakes pan-fried, lemon &amp; herbs</i>	29
<b>Pan Fried Pacific Oysters</b> <i>Lightly breaded, olive oil, herbs &amp; lemon</i>	27
<b>Charbroiled Alaskan Halibut Filet</b> <i>Drizzled with olive oil, lemon, oregano, cherry tomatoe &amp; basil bruschetta</i>	30
<b>Basa Filet</b> <i>From the South Pacific - pan fried with a chili pepper glaze</i>	25
<b>Shrimp Saganaki</b> <i>Marinara, feta cheese and ouzo infused</i>	31
<b>Grilled Seafood Brochette</b> <i>Scallops, shrimp Chilean sea bass &amp; halibut, brushed with olive oil and herbs</i>	28
<b>Pan Fried Jumbo Shrimp</b> <i>Garlic butter, herbs &amp; lemon</i>	29
<b>Whole Fish From The Grill</b> <i>Mediterranean Seabream, charbroiled, lemon, oregano and olive oil</i>	39

## **Live Nova Scotia Lobster**

2lb Nova Scotia Lobster Steamed and served with hot drawn butter

\$65

## **Alaskan King Crab**

One and a quarter pound of steamed Alaskan King Crab legs served with hot drawn butter

Market Price

All of the above served with your choice of roast potatoes, garlic mash potatoes, rice, french fries and market fresh vegetables

<b>Seafood Bouillabaisse</b> <i>Halibut, shrimp, scallops, crab and mussels, saffron wine sauce</i>	26
<b>Cajun Pan Seared Fresh Nova Scotia Sea Scallops</b> <i>Jumbo sea scallops served over garlic mash potaotes, arugula and market fresh vegetables</i>	32

# Steaks - Shellfish - Combinations

Served with your choice of Roast Potatoes, Garlic Mash Potatoes, Rice or French Fries and Market Fresh Vegetables

OCEANA PROUDLY SERVES AAA STERLING SILVER ALBERTA BEEF

Filet Mignon	
8 oz	38
12 oz	45



New York Strip	
10 oz	38
14 oz	45

8 oz Filet Mignon or 10 oz New York	<i>with 7oz lobster tail</i>	70
	<i>with 3/4 pound of Alaskan King Crab legs</i>	65
8 oz Filet Mignon	<i>with jumbo garlic prawns topped with bernaise sauce</i>	46
	<i>with jumbo Nova Scotia scallops topped with bernaise sauce</i>	46
10 oz New York	<i>with jumbo garlic prawns</i>	46
	<i>with jumbo Nova Scotia scallops</i>	46
Chicken Breast	<i>with jumbo garlic prawns topped with bernaise sauce</i>	32
	<i>with jumbo Nova Scotia scallops topped with bernaise sauce</i>	32
Rack of Lamb with a Madeira-Peppercorn Reduction		
<i>served over garlic mash potatoes and fresh market vegetables</i>		35

## Fish & Chips

Alaskan Halibut Fish and Chip	<i>2 piece</i>	20
Fishermans Platter	<i>Lightly battered &amp; deep fried- Halibut, Shrimp, Scallops, Calamari</i>	24

## Pasta

Lobster & Prawn Linguini	<i>Nova Scotia lobster, prawns in a herbed lobster bisque sauce</i>	35
Seafood Linguini	<i>Scallops, shrimp, mussels, olive oil &amp; garlic</i>	26
Seafood Marinara	<i>Scallops, shrimp, mussels, herb tomato sauce</i>	27
Mediterranean Pasta	<i>Kalamata olives, artichokes, garlic, peppers, feta, spinach, herb tomato sauce</i>	26
Salmon Linguini	<i>Fresh Atlantic salmon, spinach, in a herbed lobster bisque sauce</i>	26

## On the Side

Charbroiled Asparagus Spears	8
Steamed Spinach	7
Mushrooms	8
Kalamata Olives	8
Sweet Potato Fries	7



oceanana  
seafood, steakhouse & bar

## Ask Us.....

**We would love to host your next event. From corporate dinners,  
business lunches, Stampede round ups, birthdays, weddings,  
bar mitzvahs, baptisms and anniversaries.**

THIS IS NOT A FISH



It's our statement. A testimony of freshness and quality in every meal we prepare. We strive to provide the highest quality offerings to your table transformed by our chefs and inspired by the Mediterranean. This is not a fish but everything that makes us different.