

Appetizers

Alaskan King Crab Legs <i>11/4lb steamed Alaskan King Crab legs, hot drawn butter</i>	Market Price
Shrimp Cocktail <i>Jumbo Gulf Shrimp, spicy cocktail sauce, dijon mustard tarter</i>	14
Garlic Butter Jumbo Prawns & Scallops <i>Garlic butter, parmesan cheese</i>	15
<i>For two</i>	30
Pan-Fried Pacific Oysters <i>Lightly breaded , olive oil , lemon over California greens</i>	12
Fresh Seasonal Oysters on the Half Shell <i>Spicy cocktail sauce and lemon</i>	14
Oysters Rockefeller <i>Spinach, hollandaise sauce, melted romano cheese</i>	16
Gulf Coast Crab Cakes <i>Homemade dijon mustard tartar sauce, fresh mango and pineapple salsa over California greens</i>	12
Fried Calamari <i>Tzatziki sauce & lemon</i>	11
Steamed Mussels <i>Steamed in white wine, herbs and blue cheese</i>	12
Mussels Saganaki <i>Marinara sauce , white wine & feta cheese sauce</i>	16
Marinated Octopus <i>Marinated BC octopus, olive oil, lemon, herbs</i>	14
Hot Appetizer Platter to Share <i>Pan fried oysters, garlic butter prawns & scallops, calamari and gulf coast crab cakes</i>	48
Mezethes Meat Platter to Share <i>Greek style baby back ribs with lemon and oregano, honey garlic meat balls, teriyaki chicken flats and drums, onion ringlettes</i>	48

Soup and Salads

New England Clam Chowder <i>Cream based, baby clams and vegetables</i> 7.5	Manhattan Seafood Chowder <i>Tomato based, haddock, cod, halibut, scallops and shrimp</i> 7.5
Mediterranean Calamari Salad <i>California greens, Kalamata olives, feta</i>	10
Oceana Seafood Salad <i>Mixed greens, baby shrimp, peel & eat shrimp, real crab meat</i>	12
Authentic Greek Salad <i>Field tomatoes, feta</i>	10
<i>To share</i>	20
Caesar Salad	8
<i>To share</i>	16
Tossed Field Greens	8

M a i n

Charbroiled Alaskan Halibut Filet <i>Olive oil, lemon, oregano</i>	29
Chilean Sea Bass Filet <i>Baked in a parmesan crust or black bean sauce</i>	37
Arctic Char <i>From Yellowknife - grilled, olive oil, lemon and oregano</i>	29
Orange Roughy Filet <i>From New Zealand - grilled, parmesan crust, lemon pepper & lemon rind</i>	28
Pan Roasted Atlantic Salmon Filet Prepared to your liking with a honey bourbon finish, mango ginger sauce or with fresh pineapple and mango salsa	28
Manitoba Pickerel <i>From Manitoba's lakes - pan-fried, lemon & herbs</i>	27
Pan Fried Pacific Oysters <i>Lightly breaded , olive oil, herbs & lemon</i>	25
Pan Seared Fresh Nova Scotia Sea Scallops <i>Jumbo sea scallops, garlic butter, herbs & lemon or a mild cajun sauce</i>	30
Pan Fried Jumbo Shrimp <i>Garlic butter, herbs & lemon</i>	29
Shrimp Saganaki <i>Garlic, butter, feta cheese and ouzo infused</i>	31
Grilled Seafood Brochette <i>Scallops, shrimp and today's market selection of fresh fish, olive oil and herbs</i>	27
Whole Dover Sole <i>Pan seared, lightly breaded, olive oil, lemon</i>	49
Whole Seabream <i>From the Mediterranean, charbroiled, lemon, oregano and olive oil</i>	39

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

Fruit De Mer <i>Jumbo prawns, Nova Scotia scallops, lobster , bernaise sauce, florentine rice and seasonal vegetables</i>	45
Seared Ahi Tuna <i>Seared rare, mixed greens, balsamic vinaigrette reduction</i>	36
Seafood Bouillabaisse <i>Halibut, shrimp, scallops, crab and mussels, saffron wine sauce</i>	26

Ask your server about our seafood combination platters

Steaks - Shellfish - Combinations

Served with your choice of Roast Potatos, Garlic Mash Potatos, 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

Steaks & Shellfish Combinations

8 oz Filet Mignon or 10 oz New York

with 7 oz lobster tail

70

with 3/4 pound of Alaskan King Crab legs

65

8 oz Filet Mignon

with jumbo garlic prawns topped with hollandaise sauce

46

with jumbo Nova Scotia scallops topped with hollandaise sauce

46

10 oz New York

with jumbo garlic prawns

46

with jumbo Nova Scotia scallops

46

Chicken Breast

with jumbo garlic prawns topped with hollandaise sauce

32

with jumbo Nova Scotia scallops topped with hollandaise sauce

32

Rack of Lamb with a Madeira-Peppercorn Reduction

served over garlic mash potatoes and fresh market vegetables

35

Veal Chop

Nick's Favorite - 16oz tender chop, peppercorn sauce

45

Australian "Moreton Bay Bug" Lobster

Sweet and succulent served with hot drawn
butter
\$60

The Tailer

12 -14 oz Lobster tail broiled to perfection
served with hot drawn butter

Market Price

Alaskan King Crab

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

Market Price

Pasta

Seafood Linguini <i>Scallops, shrimp, mussels, olive oil & 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 rose sauce</i>	26

Fish & Chips

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

Served with coleslaw and your choice of french fries or rice

On the Side

Charbroiled Asparagus Spears <i>Olive oil & coarse salt</i>	8
Steamed Spinach <i>Olive oil & lemon</i>	7
Steamed Seasonal Greens (Horta) <i>Olive oil, coarse salt & lemon</i>	7
Mushrooms <i>Garlic butter and white wine</i>	8
Olive Medley <i>Selection of marinated olives</i>	7