

SAM EFRON
Executive Chef / Proprietor

KILEY WYNNE EFRON
Proprietor

OCEANA.

**LOCALLY OWNED
& OPERATED**

We support local & independent farms whenever possible.

RAW BAR

RAW BAR	
OYSTERS	MKT
<i>See server for daily selection</i>	
House made cocktail sauce, traditional mignonette, sesame-cucumber kimchi mignonette	GF
SAN MARCO TOWER	65
One tier: one dozen oysters, five cocktail shrimp, insalata di mare	GF
TAVERNA TOWER	115
Two tiers: one and a half dozen oysters, five cocktail shrimp, insalata di mare, ceviche	GF
OCEANA TOWER	140
Three tiers: two dozen oysters, five cocktail shrimp, insalata di mare, ceviche, quarter pound chilled lobster	GF
CAVIAR SERVICE	MKT
<i>See server for daily selection</i>	
Creme fraiche, chives, really good potato chips	GF

RAW BAR	
CEVICHE TOSTADA	18
Shrimp, scallop, fish, cilantro, lime, avocado, cucumber, red onion, jalapeño, corn tortilla	GF
CRUDO OF THE DAY	16
<i>See server for daily selection</i>	GF*
TOSTADA OF THE DAY	18
<i>See server for daily selection</i>	GF
SHRIMP COCKTAIL	16
Shrimp, cocktail sauce	GF
HOUSE DRESSED OYSTERS	18
Half dozen oysters, sesame-cucumber kimchi mignonette	GF
INSALATA DI MARE	18
Marinated calamari, shrimp, mussels, clams, fennel, white beans, olives, tomatoes	GF



GF Gluten-free **GF*** Gluten-free, by request **VG** Vegetarian **VG*** Vegetarian, by request **V** Vegan **V*** Vegan, by request

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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STARTERS

ASIAN MARINATED CUCUMBERS	10
Seasoned rice vinegar, sesame, persian cucumbers, carrots, red onion, scallion GF, V	
ROASTED OYSTERS	20
Spinach, bacon, lemon, parmesan cream GF	
PEEL & EAT SHRIMP	18
Half pound shrimp, hot or cold, Old Bay, drawn butter, cocktail sauce GF	
BEEF CARPACCIO	18
Arugula, fried garlic chips, crispy capers, lemon-truffle vinaigrette, parmesan GF	
KIMCHI BRUSSELS SPROUTS	15
Crispy brussel sprouts, kimchi sauce, sesame GF, V	
SMOTHERED TATER TOTS	22
Salmon roe, sour cream, chive	

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER	12
Spinach, bacon, parmesan cream, lemon GF	
SEAFOOD LOUIE	30
Lobster, crab and shrimp salad, butter lettuce, egg, tomato, avocado, capers, thousand island GF	
LOBSTER BURATTA	30
Citrus marinated lobster, beets, burrata, arugula, truffle GF	
CAESAR SALAD	12
Little gems, parmesan, croutons, boquerones GF*	16
<i>ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Crab 15, Lobster 20</i>	

MAINS

SEAFOOD PASTA	45
House-made fettucini, lobster, shrimp, scallops, crab, lobster cream sauce	
<i>Gluten free pasta available upon request</i>	2
LINGUINI & CLAMS	28
White wine butter, lemon, herbs	
<i>Gluten free pasta available upon request</i>	2
PASTA PRIMAVERA	28
House-made fettucini, seasonal vegetables, parmesan cream sauce, herbs VG	
ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Crab 15, Lobster 20	
<i>Gluten free pasta available upon request</i>	2
STEAMED CRAB LEGS	MKT
<i>See server for daily selection</i>	
Drawn butter GF	
LOBSTER THERMIDOR	45
Cognac cream sauce, parmesan, lemon, herbs GF	
VIETNAMESE SEAFOOD STEW	36
Mussels, clams, prawns, calamari, crab, coconut cream, lemongrass, chili, cilantro, lime GF	
HOT SMOKED SALMON	32
Creamed leeks and potatoes GF	
MISO GLAZED CHILEAN SEA BASS	45
Shrimp and pork gyoza, baby bok choy, shiitake dashi GF	
SMOKED FILET MIGNON	42
Local bok choy, Vidalia onion, peppers, sesame-ponzu GF	