

SAM EFRON
Executive Chef / Proprietor

KILEY WYNNE EFRON
Proprietor

OCEANA.

**LOCALLY OWNED
& OPERATED**

*We support local & independent
farms whenever possible.*

RAW BAR

OYSTERS

See server for daily selection

House made cocktail sauce, traditional mignonette,
sesame-cucumber kimchi mignonette **GF**

MKT

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

See server for daily selection

Creme fraiche, chives, really good potato chips **GF**

CEVICHE TOSTADA

18

Shrimp, scallop, fish, cilantro, lime, avocado,
cucumber, red onion, jalapeño, corn tortilla **GF**

CRUDO OF THE DAY

16

See server for daily selection **GF***

TOSTADA OF THE DAY

18

See server for daily selection **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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KITCHEN

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*	
ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Crab 15, Lobster 20	

MAINS

SEAFOOD PASTA	45
House-made fettucini, lobster, shrimp, scallops, crab, lobster cream sauce <i>Gluten free pasta available upon request 2</i>	
LINGUINI & CLAMS	28
White wine butter, lemon, herbs <i>Gluten free pasta available upon request 2</i>	
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 2</i>	
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	