

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	CEVICHE TOSTADA	18
<i>See server for daily selection</i>		Shrimp, scallop, fish, cilantro, lime, avocado,	
House made cocktail sauce, traditional mignonette,		cucumber, red onion, jalapeño, corn tortilla GF	
sesame-cucumber kimchi mignonette GF			
SAN MARCO TOWER	70	CRUDO OF THE DAY	16
One dozen oysters, five cocktail shrimp,		<i>See server for daily selection</i> GF*	
insalata di mare GF			
TAVERNA TOWER	115	TOSTADA OF THE DAY	18
One and a half dozen oysters,		<i>See server for daily selection</i> GF	
five cocktail shrimp, insalata di mare, ceviche GF			
OCEANA TOWER	150	SHRIMP COCKTAIL	16
Two dozen oysters, five cocktail shrimp,		Shrimp, cocktail sauce GF	
insalata di mare, ceviche, quarter pound chilled			
lobster GF		HOUSE DRESSED OYSTERS	18
		Half dozen oysters,	
		sesame-cucumber kimchi mignonette GF	
CAVIAR SERVICE	MKT	INSALATA DI MARE	10
<i>See server for daily selection</i>		Marinated calamari, shrimp, mussels, clams,	
Crepe fraiche, chives, really good potato chips GF		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	
STEAMED CRAB LEGS	MKT
Half pound, drawn butter 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 GF	

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER	12
Bacon, potatoes, celery, cream GF	
HOUSE SALAD	12
Mixed greens, carrot, scallion, cucumber, radish, tomato, red onion, sesame-ginger vinaigrette 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	16

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>	
LOBSTER THERMIDOR	70
House made fettucine, asparagus, 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
Baby bok choy, shiitake dashi GF	
BISTECCA	MKT
<i>See server for daily selection</i>	
