

SAM EFRON
Executive Chef | Proprietor

KILEY WYNNE EFRON
Proprietor

OCEANA.

**LOCALLY OWNED
& OPERATED**

*We support local & independent
farms whenever possible.*

HAPPY HOUR FOOD

RAW BAR

| | |
|--|------------------------|
| OYSTERS <i>See server for daily selection</i> House made cocktail sauce, traditional mignonette, sesame-cucumber kimchi mignonette GF | 1 OFF |
| CAVIAR SERVICE <i>See server for daily selection</i> Creme fraiche, chives, really good potato chips GF | 75 |
| TAVERNA TOWER One and a half dozen oysters, five cocktail shrimp, insalata di mare, ceviche GF | 115 |
| OCEANA TOWER Two dozen oysters, five cocktail shrimp, insalata di mare, ceviche, quarter pound chilled lobster GF | 150 |
| SNOW CRAB LEGS Half pound, drawn butter GF | 18 |
| KING CRAB LEGS Half pound, drawn butter GF | 25 |
| SHRIMP COCKTAIL Shrimp, cocktail sauce GF | 12 |
| CEVICHE TOSTADA Shrimp, scallop, fish, cilantro, lime, avocado, cucumber, red onion, jalapeño, corn tortilla GF | 14 |
| INSALATA DI MARE Marinated calamari, shrimp, mussels, clams, fennel, white beans, olives, tomatoes GF | 7 |

STARTERS & SALADS

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|--|-----------|
| PEEL & EAT SHRIMP Half pound shrimp, hot or cold, Old Bay, drawn butter, cocktail sauce GF | 14 |
| ROASTED OYSTERS Spinach, bacon, lemon, parmesan cream GF | 15 |
| SMOTHERED TATER TOTS Salmon roe, sour cream, chive GF | 16 |
| KIMCHI BRUSSELS SPROUTS Crispy brussel sprouts, kimchi sauce, sesame GF, V | 12 |
| ASIAN MARINATED CUCUMBERS Seasoned rice vinegar, sesame, persian cucumbers, carrots, red onion, scallion GF, V | 6 |
| BEEF CARPACCIO Arugula, fried garlic chips, crispy capers, lemon-truffle vinaigrette, parmesan GF | 14 |
| LOBSTER BURATTA Citrus marinated lobster, beets, burrata, arugula, truffle GF | 20 |
| OLD BAY SEASONED POTATO CHIPS Need description GF | 5 |
| PARMESAN TRUFFLE FRIES Need description GF | 12 |



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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HAPPY HOUR DRINKS

WINE

| | |
|--|---------------|
| SPARKLING / CASA CANEVEL BRUT PROSECCO Glera, Valdobbiadene, Alto-Adige, Italy NV | 7 / 28 |
| WHITE / DOMAINE MÉNARD-GABORIT 'LES PRINCES' MUSCADET SÈVRE & MAINE Melon de Bourgogne, Loire Valley, France, 2021 | 7 / 28 |
| ROSÉ / FIGUIERE 'MÉDITERRANÉE' ROSÉ Grenache, Cinsault, Syrah & Cabernet Sauvignon, Provence, France, 2021 | 7 / 28 |
| RED / CANTINE EUROPA 'SIBILIANA ROCENO' NERO D'AVOLA Sicily, Italy, 2021 | 7 / 28 |

COCKTAILS

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|---|-----------|
| MARTINI House vodka or gin CHOOSE YOUR STYLE classic, naked & bruised, dirty, gibson, Mayport dirty, cucumber | 7 |
| G&T Four Pillars olive leaf gin, rosemary infused tonic, lemon zest | 9 |
| OLD FASHIONED House bourbon, bittered cherry- vanilla old fashioned syrup, orange zest | 10 |
| SAKE SPRITZ Yuzu Shibata Black sake, Aperol, prosecco, soda water | 7 |
| OYSTER SHOOTER Desert Door sotol, house bloody mary mix, horseradish, pvvickle juice, salmon roe, chili oil | 6 |

BEER

| | |
|---------------------------|----------|
| STELLA ARTOIS | 7 |
| OYSTER CITY BLONDE | 7 |
| SIERRA NEVADA | 7 |
| BISCAYNE BAY IPA | 7 |