

**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

<b>OYSTERS</b> <i>See server for daily selection</i> House made cocktail sauce, traditional mignonette, sesame-cucumber kimchi mignonette <b>GF</b>	<b>BO GO</b>
<b>CAVIAR SERVICE</b> <i>See server for daily selection</i> Creme fraiche, chives, really good potato chips <b>GF</b>	<b>75</b>
<b>SNOW CRAB LEGS</b> Half pound, drawn butter <b>GF</b>	<b>18</b>
<b>KING CRAB LEGS</b> Half pound, drawn butter <b>GF</b>	<b>25</b>
<b>SHRIMP COCKTAIL</b> Shrimp, cocktail sauce <b>GF</b>	<b>10</b>
<b>CEVICHE TOSTADA</b> Shrimp, scallop, fish, cilantro, lime, avocado, cucumber, red onion, jalapeño, corn tortilla <b>GF</b>	<b>12</b>
<b>INSALATA DI MARE</b> Marinated calamari, shrimp, mussels, clams, fennel, white beans, olives, tomatoes <b>GF</b>	<b>5</b>

### STARTERS & SALADS

<b>PEEL &amp; EAT SHRIMP</b> Half pound shrimp, hot or cold, Old Bay, drawn butter, cocktail sauce <b>GF</b>	<b>12</b>
<b>ROASTED OYSTERS</b> Spinach, bacon, lemon, parmesan cream <b>GF</b>	<b>12</b>
<b>SMOTHERED TATER TOTS</b> Salmon roe, sour cream, chive <b>GF</b>	<b>12</b>
<b>KIMCHI BRUSSELS SPROUTS</b> Crispy brussel sprouts, kimchi sauce, sesame <b>GF, V</b>	<b>10</b>
<b>ASIAN MARINATED CUCUMBERS</b> Seasoned rice vinegar, sesame, persian cucumbers, carrots, red onion, scallion <b>GF, V</b>	<b>5</b>
<b>BEEF CARPACCIO</b> Arugula, fried garlic chips, crispy capers, lemon-truffle vinaigrette, parmesan <b>GF</b>	<b>12</b>
<b>LOBSTER BURATTA</b> Citrus marinated lobster, beets, burrata, arugula, truffle <b>GF</b>	<b>18</b>
<b>OLD BAY SEASONED POTATO CHIPS</b> House fried potato chips, Old Bay seasoning <b>GF</b>	<b>5</b>
<b>PARMESAN TRUFFLE FRIES</b> Parmesan, truffle aioli <b>GF</b>	<b>12</b>



**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

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

## COCKTAILS

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

## BEER

<b>STELLA ARTOIS</b>	<b>7</b>
<b>OYSTER CITY BLONDE</b>	<b>7</b>
<b>SIERRA NEVADA</b>	<b>7</b>
<b>BISCAYNE BAY IPA</b>	<b>7</b>