

OCEANO BEGINNINGS

Maryland Jumbo Lump Crab Cakes

shiitakes, green apple and arugula with lemon grass chile aioli 12



Blackened Big Eye Tuna

rolls of Ahi tuna filled with radish, shiitake mushrooms, pickled ginger, and scallions with a spicy mustard emulsion 13

Pan Roasted Freshwater Prawns

Provençal, saffron-vegetable relish, shellfish butter and garlic aioli 13

Bistro Mussels

white wine, sweet onion, and tomato/roasted garlic marinere with grilled rustic bread 12

Grilled Seasonal Vegetables

with balsamic brie dipping sauce 9

Amber Glazed Salmon Flatbread

with caper cream cheese and aged parmesan, wild greens and fennel 9



Hamachi Avocado Ceviche

sashimi grade Hamachi shaved thin with citrus vinaigrette, avocado, peas and micro sprouts 11

Fritto Misto

crispy rock shrimp, calamari and seasonal vegetables with lemon aioli 9

GARDEN GREENS AND SOUPS

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Soup of the Day 4/7

New England Seafood Chowder

with Peekytoe crab and smoked tomato butter 5/10

Bistro Market Salad

spring lettuce mix, potato straws, tomatoes, red onion and gorgonzola blue cheese tossed in balsamic vinaigrette sm 5 , lg 10

Caesar Salad

romaine hearts, pimentos, fried capers, garlic croutons tossed in a creamy parmesan dressing sm 5 , lg 10

add grilled chicken 4, steak 7, 3 shrimp 7

Spinach and Grilled Salmon Salad

Blood orange vinaigrette with roasted golden beets, pommes frites, spiced walnuts, and blue cheese 14

Coconut Prawn Salad

with wild greens, tomato, avocado, red onion and hearts of palm tossed in a spicy honey mustard dressing 15

Red Chile Rock Shrimp Chop Salad

fried arborio rock shrimp with hard-cooked egg, tomato, cucumber, red onion, croutons, prosciutto bits, avocado, spiced walnuts, and fontina and mozzarella cheeses tossed in a creamy tarragon dressing 14

SANDWICHES AND PASTA

The Tuna Burger

chopped Hawaiian tuna, seared and topped with a romaine, cabbage, raddish, avocado slaw and finished with wasabi aioli on a sesame brioche bun 12

Irish Smoked Salmon "BLT"

maple bacon, garlic aioli, caper cream cheese, romaine lettuce and tomato on grilled sourdough 12

Umami Kobe Sliders

Kobe beef mini burgers, Vermont cheddar, Oceano's bread and butter pickles on brioche rolls 13

Po'Boy

Fried Shrimp served over a crispy french baguette with shredded lettuce and sliced tomato tossed in our lemon vinaigrette and finished with a basil aioli 10

Oceano Turkey Club

shaved roasted turkey breast with cambozola aioli, maple bacon, avocado, lettuce, tomato on grilled whole grain bread 10

Grilled Chicken Cheddar and Bacon

grilled chicken breast with white cheddar cheese, maple bacon and chipolte mayonnaise on a sesame brioche bun 9

Tempura Fried Fish Sandwich

American Sea Bass with a crunchy tempura crust on a sesame brioche bun with lemon caper tartar sauce and ginger-radish sprout slaw 10

Jumbo Prawn or Chicken Linguini Pasta

your choice of sauteed jumbo prawns or chicken in a roasted garlic, tomato, basil broth tossed with baby spinach and linguini 14

Sandwich Combo

try any 1/2 sandwich and add a small market, caesar, spinach or cup of soup 10

try a side market, caesar salad or fresh fruit instead of french fries for 1

OCEANOS



Roasted Natural Chicken

with piquante peppers, spring onions, white truffle roasted garlic potato puree and citrus butter jus 18



Lemon Crab Risotto

Jonah crab, asparagus, sweet corn and smoked tomato butter with creamy lemon risotto 13



Grilled Atlantic Salmon

shaved apple-fennel salad and bacon, potato, arugula cake with grain mustard cider jus 15

Missouri Stream Trout

Ozark Rainbow trout, arborio rice flour crusted lemon and herb almondine butter 18



Grilled Jumbo Sea Scallops

Georges Bank harvest, dry packed, sweet candy flavor with white truffle beurre fondue 24

OCEANO A LA CARTE

Grilled Portobello Mushrooms 7

Sauteed Spinach and Maple Bacon 6

Potato, Roasted Garlic Puree 5

Bacon, Arugula and Potato Cake 5

Sauteed Green Beans 7

Corn and Asparagus Risotto 5

OCEANO FISHNOTES



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions



Indicates items that are heart-healthy.



Items that are prepared without the use of gluten.