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OCEANA





*Three Course Price-Fixed Dinner*

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**APPETIZERS**

**Soup du Jour**

**Mixed Green Salad with Beets**

*Lemon, Mustard & Chive Dressing*

**Chilled Oysters**

*Mignonette Sauce*

**Hickory Smoked Salmon & Salmon Tartar**

*with American Sturgeon Caviar*

*Potato Wafers, Leek Puree & Mesclun Salad*

**Arugula & Endive Salad**

*Cod Fritters, Gaeta Olives, Roasted Peppers, Artichokes & Green Beans*

*Shallot Sherry Vinaigrette*

**Salmon Gravlaks with Black Bean Fritters**

*Cilantro & Creme Fraiche Mousse; Vegetable Chips*

**Tuna & Scallop Carpaccio**

*Green Horseradish Oil & Ginger; Scallion Won-Ton*

**South American Prawns**

*Basmati Rice, Oriental Black Beans & Tomato Scallion Fondue*

**Parfait of Maine Crab, Avocado & Roasted Peppers**

*Lobster Tomato Vinaigrette*

**Rock Shrimp & Snapper Cake**

*Lobster Sauce & Lemon Horseradish*



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**ENTREES**

**Roast Salmon Roulade**

*Tomato & Lobster Bouillon with Orzo  
Garlic, Gaeta Olives, Horseradish, Frizzled Shallots & Arugula*

**Atlantic Skate Filet**

*Risotto with Spicy Tuna Sausage & Escarole  
Tomato Fines Herb Vinaigrette*

**Roast Florida Grouper**

*Thyme & Roast Garlic Vinaigrette  
Polenta with Spinach, Zucchini & Roasted Peppers*

**Atlantic Monkfish Medallions**

*Spaghetti Squash with Walnuts & Bacon  
Lobster Vinaigrette*

**Roast Maine Cod**

*Miso Broth with Turnips, Bok Choy, Trumpet Mushrooms & Spicy Ginger Ravioli*

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**Dessert Selection**

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**\$ 3 8**

**Crisp Florida Red Snapper**

*Mashed Potato Brandade  
Roasted Peppers & Parsley Oil*

**Grilled Gulf Stream Swordfish Steak**

*Pumpkin & Goat Cheese Ravioli, White Beans & Caramelized Onion Broth*

**Tian of Lobster & Cod (\$6)**

*Mashed Potatoes & Savoy Cabbage  
Sherry Vinaigrette with Roasted Shallots & Chanterelles*

**Oceana Bouillabaisse**

*Daily Selection of Fish & Shellfish  
Lobster Tomato Broth with Leeks & Fennel; Sourdough Crouton with Rouille*

**Grilled Yellowfin Tuna Steak with Foie Gras**

*Pearl Onions, Crisp Potato Tart with Parsnips  
Juniper Vinaigrette*

**Tournedos of Beef**

*Asparagus, Mashed Potatoes & Wild Mushroom Ragout*

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**Dessert Selection**

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**\$ 4 4**

**Please Refrain from Cigar & Pipe Smoking  
(Private Rooms Available)**



