



The Oceanaire Seafood Room
San Diego, California

Restaurant Week January 2017

1st Course

OYSTER TRIO
CHARRED OCTOPUS
CAESAR SALAD
NEW ENGLAND CLAM CHOWDER
CRAB CAKE TASTER

2nd Course

TENDERLOIN TIPS 'BLACK & BLEU'
BLACKENED WITH CARAMELIZED ONION & BLEU CHEESE BUTTER
COSTA RICA MAHI MAHI 'DYNAMITE'
SPICY BLUE CRAB CRUST, SCREAMING ROOSTER SAUCE
GRILLED SCOTTISH SALMON
PARSNIP, ROASTED BABY CARROTS, MAPLE LARDON, SOY
CALIFORNIA DOVER SOLE FLORENTINE
BLUE CRAB & SHRIMP, SPINACH, TOMATO-CHIVE BUTTER
PONZU MARINATED TOMBU
WASABI EMULSION, SOY CARAMEL, PICKLED GINGER
CHICKEN FRIED LOBSTER
TRUFFLED HONEY, WHITE CHEDDAR GRITS, HOT SAUCE

3rd Course

SEASONAL SORBET
ICE CREAM SUNDAE
CRÈME BRULEE
BELGIAN DARK CHOCOLATE MOUSSE