



The Oceanaire Seafood Room  
San Diego, California

## *Restaurant Week January 2018*

### **1<sup>st</sup> Course**

**KUMIAI OYSTERS IN THE HALF SHELL**  
**SHRIMP AND GRITS**  
**CAESAR SALAD**  
**NEW ENGLAND CLAM CHOWDER**  
**AHI TUNA POKE**

### **2<sup>nd</sup> Course**

**GRILLED FAROE ISLANDS SCOTTISH SALMON**  
CRISPY SUNCHOKE, HERB GOAT CHEESE, TOMATO CHUTNEY, MACADAMIA GREMOLATA  
**SIRLOIN BLACK & BLEU**  
BLACKENED WITH CARAMELIZED ONION & BLEU CHEESE BUTTER  
**PAN SEARED JUMBO SCALLOPS**  
ROASTED BABY CARROTS, LEMON-BUTTERMILK EMULSION, BLACK GARLIC-PARMESAN TUILE  
**MISO GLAZED ICELAND COD**  
SAUTEED SUGAR SNAP PEAS, TOASTED SESAME, YUZU BUTTER SAUCE  
**SESAME SEARED TAHITI ALBACORE TUNA**  
WASABI, SOY CARAMEL, PICKLED GINGER, SEAWEED SALAD  
**CHICKEN FRIED LOBSTER TAIL**  
TRUFFLED HONEY, WHITE CHEDDAR GRITS, HOT SAUCE  
**BLACKENED MEXICO MAHI MAHI**  
MANGO-POBLANO SALSA, BACON-JALAPENO JAM

### **3<sup>rd</sup> Course**

**BLACKBERRY CHAMPAGNE SORBET**  
**KEY LIME PIE**  
**CRÈME BRULEE**  
**DARK CHOCOLATE ESPRESSO MOUSSE**