

STARTERS

ROSEMARY OLIVE OIL BREAD ... 8

herb caper butter, hawaiian sea salt, olive oil

NEW ENGLAND STYLE CLAM CHOWDER ... 15

bacon, red bliss potato, thyme, cream, steamed little neck clams // house cracker

STEAMED BLACK MUSSELS ... 21

white wine, fennel, linguisa sausage, fresno butter, cilantro // crostini

CRISPY PORK RIBS ... 21

passion fruit barbeque sauce, toasted macadamia nuts, pickled chili, cilantro

CAESAR SALAD ... 14

white anchovy, pickled onion, house croutons, parmesan
– add chicken 6 –

OCEANA MIXED SALAD ... 10 VEGAN GF

farmers market lettuces

ROASTED BEET & CITRUS SALAD ... 18 V

arugula, almond crumble, blue cheese emulsion

HARVEST GRAINS ... 16.5 V

tri-color quinoa, toasted farro, avocado, tinkerbell peppers, radish, medley of seeds, serrano vinaigrette

SUSHI

OCEANA HOUSE ROLL ... 22

eel, tempura shrimp, crab, nori, avocado, unagi sauce

CRISPY SHRIMP ROLL ... 20

tempura shrimp, crab, cucumber, avocado

SMOKED SALMON CITRUS ROLL ... 20.5 GF

crab, tobiko, serrano chile, cucumber, lemon

TOGARASHI SEARED TUNA ROLL ... 22

tempura shrimp, crab // spicy garlic ponzu

NIGIRI ... 21 GF

choice of four pieces: yellowtail, shrimp, ahi tuna, salmon

FLATBREAD

TOMATO MOZZARELLA ... 20 V

fresh mozzarella, tomato, basil

FENNEL SAUSAGE & MUSHROOM ... 21

tomato sauce, shiitake mushrooms, goat cheese

PEPPERONI ... 21

tomato sauce, cheese, pepperoni

ARTICHOKE ... 21 V

artichoke hearts, red onion, cheese

HAWAIIAN ... 21

tropical BBQ sauce, charred pineapple, canadian bacon, cilantro

COLD BAR

SHRIMP CEVICHE ... 20 GF

jalapeño-lime marinade, pineapple, avocado, cucumber, cherry tomato, cilantro, red onion, radish

FISH POKE ... 21

tuna, hamachi, salmon, cucumber, jalapeño, onion, garlic ponzu // seaweed salad

HAMACHI CRUDO ... 20

white miso, micro cilantro, jalapeño

CHIPOTLE SHRIMP COCKTAIL ... 23 GF

radish salad, pineapple, cilantro

OCEANA SEAFOOD TOWER ... 130 / 180 GF

shrimp cocktail, ceviche, mussels, clams, king crab, oysters on the half shell // dipping sauces - serves 2-4
– triple tower includes an extra level // assorted sashimi and poke - serves 4-6 –

PACIFIC OYSTERS ... MARKET PRICE

PLATES

COCONUT CURRY BRAISED DUCK LEGS ... 40

pineapple, jalapeno, cilantro, farro

SEAFOOD CIOPPINO ... 38

shrimp, mussels, clams, market fish, white wine tomato broth // crostini

TERIYAKI BRAISED BEEF CHEEK ... 36

sesame scallion sticky rice, green papaya slaw, chili peanut vinaigrette

CARAMELIZED SCALLOPS ... 44 GF

parsnip puree, chanterelle mushroom, cavolo nero, spiced port wine sauce

SESAME SEARED AHI TUNA ... 38

udon noodle salad, sesame, mushroom, bell pepper, daikon sprouts, carrot // cilantro vinaigrette

GRILLED FLAT IRON STEAK ... 48 GF

crushed fingerling potato, charred broccolini // macadamia nut chimichuri

DUNGENESS CRAB FETTUCCINE ... 34

meyer lemon, parsley, brandy cream sauce, bread crumb

HAWAIIAN STYLE PAD THAI ... 30 VEGAN

stir fried vegetables, tofu, chili, macadamia nuts, cilantro, soy

CRISPY SKINNED SALMON ... 38

spam and herb fried rice, edamame, frisée, miso sake sauce

SIDES

CRISPY BRUSSELS ... 12

lemon garlic emulsion, parmesan

CRISPY FINGERLING POTATO ... 13.5 V GF

herbs, garlic aioli

FARRO, QUINOA & VEGETABLE SAUTEE ... 14.5 V