

COCKTAILS AND RAW BAR

Dungeness Crabmeat <i>Cocktail Sauce, Lemon</i>	24
Oyster Shooter* <i>Bloody Mary Style with Vodka or Baja Style with Tequila</i>	14
Jumbo Prawns <i>Cocktail Sauce, Lemon</i>	24
Sampler Platter* <i>Dungeness Crab, Jumbo Prawn, Spicy Tuna</i>	33
Seafood Symphony* (For Two or More) <i>Jumbo Prawns, Blue Point Oysters, King Crab Leg, Spicy Tuna</i>	57

	Half Dozen	Dozen
Oysters on the Half Shell* <i>Cocktail Sauce, Shallot-Horseradish Vinaigrette, Lemon, Tabasco</i>		
Seasonal Harvest	MP	MP
Blue Points	MP	MP

STARTERS AND SHARE PLATES

BBQ Oysters or Korean BBQ Oysters <i>Half Dozen Wood-Grilled BBQ Oysters, Tangy BBQ Sauce, Fried Shallots Or Half Dozen Wood-Grilled Korean Oysters, Korean BBQ Sauce, Kimchi</i>	24
Baked Scallops on the Half Shell* <i>Shrimp Mousse, Asian-Style Pickled Vegetables, Crispy Carrots, Ginger-Soy Glaze</i>	29
Dungeness Crab Cake <i>Pickled Green Papaya, Lemon Sriracha Aioli, Mixed Micro Greens</i>	28
Pepper and Salt Crusted Calamari <i>Sweet and Spicy Jalapeño Sauce</i>	25
Ebi Ikomi Furai <i>Panko-Coated Fried Shrimp, Trio of Sashimi-Grade Sakana, Black Tobiko, Pickled Green Papaya, Tonkatsu Sauce</i>	27
Grilled Spanish Octopus <i>Sherry Vinegar Fingerling Potatoes, Smoked Paprika, Scallions, Micro Pea Shoots</i>	25
Tempura Prawn and Asparagus <i>Citrus Ponzu and Spicy Soy Garlic Sauce</i>	26
Tempura Vegetables <i>Yam, Asparagus, Carrot, Zucchini, Broccolini, Sesame-Soy Dipping Sauce</i>	25
Ahi Tuna Tower <i>Ahi Tuna, Avocado, Red Onions, Crispy Wontons, Wasabi Cream, Cilantro Oil</i>	26

TRADITIONAL FRIED BASKETS

• Served with French Fries and Coleslaw	
Fish and Chips <i>Beer-Battered Wild Caught Iceland Cod</i>	30
Fried Prawns <i>Crispy Fried Spiced Black Tiger Prawns</i>	32
Combination Basket <i>Fried Shrimp, Fish of the Day, Fried Oysters</i>	34
Chicken Tenders <i>Golden Crunchy Fried Chicken Tenderloin</i>	25

Food prepared here may contain these ingredients: milk, eggs, wheat soybeans, peanuts, nuts, fish and shellfish.

*The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

SOUPS, STEWS AND BOWLS

	Cup	Bowl
New England Clam Chowder	10	13
Maine Lobster Bisque	12	15
Chilled Sierra Gazpacho	11	14
Add Dungeness Crab or Shrimp to Your Gazpacho	8	12

West Coast Cioppino <i>Half Lobster Tail, King Crab, Shrimp, Mussels and Fish, Spicy Tomato Broth, Grilled Bruschetta</i>		43
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Red Curry-Miso Clams or Mussels <i>Large Manila Clams or Penn Cove Mussels, Baby Bok Choy, Crispy Lotus Root, Bamboo Shoots, Charred Peppers, Carrots</i>		33
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Oceano Pan Roast <i>Heavy Cream, Celery Salt, White Wine, Worcestershire Sauce</i>		
Crab		38
Shrimp		35
Scallop		36
Combination (Crab, Scallops, Shrimp)		40
with Lobster Tail		58

Ramen Rui <i>Spinach, Enoki Mushrooms, Marinated Soft-Boiled Egg, Bamboo Shoots, Scallions, Narutomaki, Noodles</i> <i>Choice of Meat and Broth:</i>		
Chashu Pork or Chicken Katsu		27
Mixed Seafood (Panko Shrimp, Octopus, Unagi)		33
Tonkotsu or Spicy Miso Broth		

Beef Sukiyaki Bowl <i>Thinly Sliced Beef, Seared Tofu, Grilled Scallions, Napa Cabbage, Enoki Mushrooms, Shiitake Mushrooms, Carrots, Glass Noodles</i>		30
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Ten-Donburi <i>Tempura-Battered Shrimp, Snow Crab, Fish and Vegetable, Sushi Rice, Scallions, Pickled Bok Choy, Unagi Dipping Sauce</i>		32
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MAIN COURSE SALADS AND CHILLED BOWLS

Oceano Salad <i>Seasonal Greens, Tomatoes, Egg, Julienned Beets, Croutons, Bay Shrimp</i>		17
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Classic Louie Salad <i>Seasonal Greens, Tomatoes, Egg, Avocado, Lemon, Louie Dressing</i>		
Shrimp		31
Dungeness Crab		34
Combination		36

Wood-Grilled Ōra King Salmon Salad* <i>Baby Greens, Papaya, Tomatoes, Cucumbers, Red Peppers, Avocado, Cilantro, Asian Ginger Dressing</i>		33
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Tuna Tataki Salad* <i>Ginger-Sesame Crusted Ahi Tuna, Avocado, Red Onions, Tomatoes, Mixed Greens, Micro Herbs, Ginger Vinaigrette</i>		29
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Caesar Salad <i>Crisp Romaine, Parmesan Cheese, Tomatoes, Sourdough Croutons, Caesar Dressing</i>		16
Wood-Grilled Chicken		26
Grilled Ōra King Salmon		33
Grilled Shrimp		29

Chirashi Rice Bowl <i>Thinly Sliced Tuna, Yellowtail, Salmon, Halibut, Octopus, Ebi, Tamagoyaki, Ikura</i>		29
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Bora Bora Rice Bowl* <i>Salmon, Yellowtail, Ahi Tuna, Avocado, Pineapple, Cucumber, Tomatoes, Scallions, Crisp Wonton Strips</i>		30
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BURGERS AND SANDWICHES



- Served with French Fries and Coleslaw

Oak-Grilled Burger*	23
<i>Half Pound Burger, Cheddar Cheese, Lettuce, Tomatoes, Pickle, Thousand Island Dressing, Brioche Bun</i>	
Add Blue Cheese and Mushrooms	4
Add Bacon and BBQ Sauce	4
Ginger-Soy Glazed Chicken Sandwich	23
<i>Heirloom Tomato, Cucumber, Pineapple Slaw, Ginger-Soy Spread, Telera Roll</i>	
Albacore Tuna Avocado Melt	21
<i>Tuna Salad, Avocado, Jack Cheese, Grilled Sourdough</i>	
Pacifica Sandwich	26
<i>Dungeness Crab, Shrimp, Dill Mayonnaise, Jack Cheese, Grilled Sourdough</i>	
Lobster Roll	32
<i>Maine Lobster Meat, Celery, Mayonnaise, Toasted East Coast Soft Roll</i>	
Oceano Club Sandwich	
<i>Tomatoes, Focaccia Bread</i>	
Grilled Chicken	24
Grilled Ōra King Salmon	32
King Crab	33

HOUSE SPECIALTIES

Served with Chef's Potato, Seasonal Vegetables, Lemon and Melted Butter

Steamed Alaskan King Crab Legs ½ lb, 1 lb or 2 lb	MP
Live Maine Lobster 1¼ lb or 2 lb	MP

CLASSICS, FAVORITES AND SPECIALTIES



Pan-Seared Scallops*	47
<i>Shiitake Mushrooms, Heirloom Tomatoes, Fresh Pappardelle, White Wine Butter Sauce, Micro Lemon Balm</i>	
Crabmeat-Stuffed Prawns	48
<i>Bacon Wrapped, Lemon Couscous, Garlic Spinach, Chardonnay-Thyme Sauce</i>	
Shrimp Scampi	44
<i>Garlic, Tomatoes, Lemon, Herbs, Butter, White Wine, Linguini</i>	
Seafood Linguini*	38
<i>Salmon, Halibut, Sea Bass, Cream, Garlic, Tomatoes, Lemon, Herbs, Butter, White Wine, Linguini</i>	
Pan-Seared Sea Bass*	48
<i>Red Quinoa, Papaya, Basil Sauce, Mixed Micro Greens</i>	
Seafood Cajun Medley	42
<i>Scallop, Shrimp, Mussels, Squid, Creole Seasonal Vegetables, Andouille Cajun Butter Sauce, Crispy Andouille, Cilantro Oil</i>	
Pan-Roasted Alaskan Halibut*	48
<i>Corn Cake, Avocado Mousse, Micro Cilantro</i>	
Ancho Chili Honey-Glazed Halibut and Ōra King Salmon	49
<i>Chorizo Rice, Seasonal Vegetables, Cilantro-Lime Butter Sauce, Corn Tuile</i>	
Chicken Scaloppini Piccata	34
<i>Thinly Sliced Chicken Breast, Mushrooms, Capers, Garlic, Lemon, Pinot Grigio, Sweet Butter, Linguini</i>	

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WOOD-GRILLED STEAKS, CHICKEN AND FISH*

- Served with Chef's Potato or Rice and Seasonal Vegetables

 Certified Angus Beef® Prime Ribeye 16 oz	58
Certified Angus Beef® Filet Mignon 8 oz	55
Certified Angus Beef® New York Steak 12 oz	50
Lemongrass-Marinated Half Chicken	37
Ōra King Salmon	49
Alaskan Halibut	48
Chilean Sea Bass	48

TAKE YOUR STEAK, FISH OR CHICKEN TO THE NEXT LEVEL

Scampi-Style Shrimp (8)	15
Butter-Basted Lobster Tail 5-6 oz	MP

LUNCH SPECIALS

- Served 11am-3pm Monday-Friday (excludes Holidays and Weekends)
- Cannot Be Combined or Used With Any Other Discount, Coupon or Offer. Management Reserves All Rights.

Oceano Soup and Salad	20
<i>Cup of Soup, Oceano Salad, Sourdough Bread</i>	
Oceano Trio	25
<i>Cup of Soup, Coleslaw, Half Lobster Roll or Half Pacifica Sandwich</i>	
Small Fish and Chips	20
<i>Cup of Clam Chowder, One Piece Beer-Battered Cod, French Fries, Coleslaw</i>	
Baja Fish Tacos	20
<i>Beer-Battered Cod, Spicy Cabbage Slaw, Jalapeño-Cilantro Crema, Jicama Watermelon Salad</i>	
Chickuzenni Rice Bowl	21
<i>Braised Chicken, Root Vegetables, Shiitake Mushrooms, Bamboo Shoots, Snow Peas, Lotus Root, Narutomaki, Steamed Rice</i>	
Mixed Grill Tostadas*	21
<i>Halibut, Salmon, Sea Bass, Avocado, Spicy Cabbage Slaw, Jalapeño-Cilantro Crema</i>	
Petite Shrimp Pan Roast and Pacifica Sandwich	24
<i>Our Version of Pan Roast, Half Crab Sandwich, French Fries</i>	
Chef's Mixed Grill*	25
<i>Chef's Choice of Three Fish and a Grilled Prawn, Herbed Lemon Couscous, Chardonnay Butter Sauce</i>	

PREMIUM MAKI SUSHI

Bora Bora*	23	BLT**	25
<i>Salmon, Tuna, Hamachi, Avocado, Cucumber, Sesame Oil</i>		<i>Maine Lobster Meat, Smoked Bacon, Roasted Tomato, Tarragon, Mixed Greens, Crispy Shallots</i>	
Black Sunshine**	25	Surf and Turf Roll*	26
<i>Lobster Meat, Tempura Crunch, Unagi, Avocado, Tobiko, Lemon Zest, Mayo, Unagi Sauce</i>		<i>Maine Lobster Meat, Charred New York Steak, Balsamic, Wasabi Mayo, Horseradish Sauce</i>	
Steak Tataki*	21	Combo Sushi Platter* (No Substitutions)	28
<i>Seared Steak, Shiitake Mushrooms, Asparagus, Sesame Seeds, Chili Oil, Sweet Ginger-Soy-Chive Sauce</i>		<i>Two Pieces Each of Ebi Shrimp, Yellowtail Tuna, California Roll, Spicy Tuna Roll, Philadelphia Roll, Kappamaki Roll</i>	
Rock Lobster**	26	Dragon Roll**	25
<i>Tempura Lobster Meat, Snow Crab, Avocado, Tempura Crunch, Unagi Sauce, Sriracha</i>		<i>Tempura Shrimp, Half of a Unagi Filet, Cucumber, Unagi Sauce, Sesame Seeds</i>	
Pearl of the Ocean**	21	Deluxe Oceano Roll**	22
<i>Crystal Shrimp, Spicy Scallop, Tobiko, Avocado, Green Onion, Lemon, Unagi Sauce</i>		<i>Spicy Snow Crab, Scallop, Shrimp, Avocado, Scallion, Sriracha, Unagi Sauce</i>	
California Supreme**	21		
<i>King Crab, Cucumber, Avocado, Tobiko, Scallion</i>			

**Cooked, Please Allow Extra Preparation Time

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