

Sushi Bar

A la Carte

Miso Soup \$2.95 Cucumber Salad \$2.50
Edamame \$4.25 Seaweed Salad \$3.25

Nigiri Sushi

Two Pieces per Order

Maguro-Tuna	\$4.25	Hirame-Halibut	\$4.25
Kani-Crab	5.25	Tamago-Egg	3.50
Uni-Sea Urchin	15.00	Awabi-Abalone	17.00
Ebi-Shrimp	4.75	Hamachi-Yellowtail	4.25
Tobiko-Flying Fish Roe	4.25	Ikura-Salmon Roe	4.25
Uzura-Quail Egg	4.95	Suzuki-Striped Bass	4.25
Tako-Octopus	4.25	Mirugai-Geoduck	15.00
Unagi-Fresh Water Eel	4.50	Sake-Salmon	4.25
Amaebi-Sweet Shrimp	4.50	Albacore-Tuna	4.50
Tataki-Charred Tuna	4.50	Upside Down Shrimp	5.95

Maki Sushi

	<i>Long Roll</i>	<i>Hand Roll</i>
California Roll Supreme <i>King Crab, Avocado, Cucumber, Sesame Seeds</i>	\$7.50	\$6.50
Surf and Turf <i>Maine Lobster, Charred New York Steak, Balsamic, Wasabi Mayo, Horseradish Sauce</i>	12.50	
Milan <i>Maine Lobster, Apple, Prosciutto, Mirin, Raspberry, Mango</i>	12.50	
Chili <i>Crab, Panko Shrimp, White Fish, Jalapeño, Avocado, Cilantro, Mirin Sauce, Sriracha, Togarashi, Scallion</i>	8.95	
Hokkaido <i>Crab, Yellowtail, Salmon, Salmon Roe, Cucumber, Lemon, Scallion</i>	8.50	7.50
Cherry Blossom <i>Salmon, Shrimp, Yellowtail, Tuna, Crab, Asparagus, Mango, Raspberry-Mango Mirin Sauce, Unagi Sauce</i>	10.25	
Spider <i>Fried Soft Shell Crab, Avocado, Cucumber, Daikon, Sprouts, Unagi Sauce, Mayo, Sesame Seeds</i>	8.50	
Tuscany <i>Crab, Shrimp, Avocado, Basil, Salmon, Basil Sauce, Sriracha</i>	8.50	
Baked Alaska <i>Panko Shrimp, Salmon, Crab, Avocado, Macadamia Nuts, Special Sauce</i>	8.50	
Bimini <i>King Crab, Charred Prime Rib, Avocado, Scallion, Horseradish Mayo</i>	11.50	
James <i>Tempura Shrimp, Spicy Tuna, Mayo, Avocado, Mango Mirin Sauce</i>	8.50	
Mama <i>King Crab, Ebi, Tuna, Striped Bass, Salmon, Uni, Japanese Mint, Avocado, Mango, Scallion, Lemon, Wasabi Ponzu Sauce</i>	16.00	
Crystal Shrimp <i>Tempura Shrimp, Cucumber, Avocado, Unagi Sauce, Sesame Seeds, Japanese Aioli</i>	7.25	5.50

Sashimi

Selections of our finest fresh raw Fish and Shellfish artfully arranged by our Sushi Team

Ahi Tuna	\$11.50	Octopus	\$11.50
Scallop	10.50	Sashimi Combo	12.95
Sweetwater Shrimp	12.95	<i>Tuna, Salmon and Yellowtail</i>	
Pacific Wild Salmon	11.50	Abalone	39.00
Yellowtail	11.50	Giant Clam	23.00
Maine Lobster	1 1/4 lb. 41.00	Hamachi Kama	12.95
	2 lb. 61.00		



Lunch Specialties

(11:30am - 3:00pm Monday thru Friday)

Grilled Fish Tacos <i>Soft tortillas topped with grilled Mahi, Pico de Gallo and Guacamole</i>	\$9.00
Small Shrimp Pan Roast and Half Pacifica Sandwich	11.00
Shrimp Enchiladas <i>Served with Avocado, Salsa and Sour Cream</i>	8.00
Oceano Soup and Salad <i>Cup of Chowder, Oceano Salad and warm Sourdough Bread</i>	8.00
Linguini Marinara & Bay Shrimp <i>Tossed with chopped Bacon, Shallots, Herbs and Garlic</i>	12.00
Chicken Marsala <i>In Mushroom Sauce served on Herbed Pasta</i>	11.00
Wood Grilled Atlantic Salmon <i>Served with Rice, seasonal Vegetables and Pinot Noir Butter Sauce</i>	13.00

Today's Fresh Oysters on the Half Shell

Served on Ice with Cocktail Sauce, freshly grated Horseradish, Shallot Mignonette, Citrus and Tabasco

	Half dozen	Baker's dozen
Fanny Bay, Baynes Sound, B.C.	\$13.00	\$22.00
Tomales Bay, Marin County, California	14.00	24.00
Steamboat, Puget Sound, Canada	13.00	22.00
Chesapeake, Chesapeake Bay, Maryland	13.00	22.00
Blue Points, Delaware Bay, New Jersey	12.00	20.00
Oyster Sampler	13.00	22.00

Deluxe Crustacean Cocktails

Served with Spicy Cocktail Sauce, Green Cocktail Sauce and Joe's Mustard Sauce

Dungeness Crabmeat	\$14.00
Jumbo Prawns	13.00
Maine Lobster	15.00
Oregon Bay Shrimp	9.00
Ceviche <i>Combination of Scallops, Bay Shrimp, Red Onions, Avocado, Cilantro, Tomatoes and fresh Lime</i>	14.00
Sampler platter <i>Dungeness Crabmeat, Bay Shrimp and Ceviche</i>	16.00
Tempura Prawn Cocktail <i>Served warm on Green Papaya Slaw</i>	14.00

Crustacean Celebration

Our jumbo platter containing chilled Jumbo Prawns, freshly shucked Oysters, King Crab Leg, Ceviche, Lobster and signature garniture (for 2 or more) \$35.00

Oceano Starters

Seared Scallops <i>With fresh Tomato Chive Risotto and served with Micro Greens</i>	\$14.00
Buffalo Shrimp or Scallops <i>With Celery Sticks and Ranch Dressing</i>	13.00
Cornmeal crusted Calamari <i>With warm Marinara and Tartar Sauces</i>	11.00
Ahi Tartar and Avocado Tower Crisp <i>Sashimi Tuna, Red Onion, Wasabi Cream and Cilantro Oil</i>	15.00



Soups, Stews and Roasts

All items made with the freshest Seafood, Cream, Herbs and Butter

	Cup	Bowl
New England Clam Chowder	\$4.00	\$6.00
Manhattan Clam Chowder	4.00	6.00
Maine Lobster Bisque	6.00	8.00
Soup of the Day	4.00	6.00

Oceano Nautical Trio \$7.00
A sampling of our chowders and bisque

Oyster Stew	\$14.00	Oyster Pan Roast	\$16.00
Shrimp Stew	17.00	Shrimp Pan Roast	19.00
Scallop Stew	18.00	Scallop Pan Roast	20.00
Combination Stew	22.00	Combination Pan Roast	24.00

Louisiana Gumbo \$20.00
*Shrimp, Crabmeat, Oysters, Okra,
 Andouille Sausage and Rice*

West Coast Cioppino \$22.00
*Crab, Clams, Shrimp, Scallops,
 Lobster and Fish in spicy Tomato Broth with toasted Ciabatta*

Oceano Fresh List

*Grilled over our fiery woods and served with House Potatoes or Rice,
 seasonal Vegetables and choice of the following sauces:
 Béarnaise, Pinot Noir Butter Sauce, Roasted Garlic Butter,
 spicy roasted Tomato Salsa or Mango-Mint Vinaigrette*

Atlantic Salmon Fillet	\$23.00
Northern Atlantic Swordfish	24.00
Pacific Mahi-Mahi	20.00
Hawaiian Ahi Tuna	25.00
Chilean Sea Bass	35.00
Mixed Seafood Grill	22.00

Live Maine Lobsters

Fresh from our aqua farms and boiled in "Old Bay" spice broth

One and a Quarter Pound	\$38.00
Two Pound	59.00

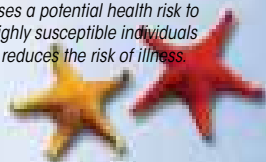
From the Fryers

Breaded and cooked to order and served with French Fries and Cole Slaw

Shrimp	\$16.00
Scallops	17.00
Oysters	16.00
Fish of the Day	16.00
Clams	15.00
Chicken Tenders	13.00
Combination platter (Shrimp, Fish, Oysters, Clams and Scallops)	18.00

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.

*For our guests with food allergies and other related dietary restrictions,
 we are happy to discuss and attempt to accommodate your special needs.*



Salads & Sandwiches

Sandwiches served with French Fries and Cole Slaw

Oceano Caesar	
<i>Romaine Hearts tossed in Caesar Dressing with Sourdough Croutons and Parmesan Cheese</i>	
Plain	\$10.00
Grilled Chicken	12.00
Grilled Prawns	14.00
Buffalo Shrimp or Scallop Salad	14.00
<i>Bacon, Cheddar Cheese, Red Onion, Egg, Tomato, seasonal Greens and Ranch or Blue Cheese Dressing</i>	
Oceano Salad	6.00
<i>Seasonal Greens tossed with Tomatoes, Egg, Julienned Beets, Croutons and Bay Shrimp, served with Oceano Dressing</i>	
Albacore Tuna Avocado Melt	11.00
<i>Tuna Salad, Avocado and Jack Cheese on grilled Sourdough</i>	
Pacifica Sandwich	13.00
<i>Dungeness Crab and Shrimp tossed in fresh Dill Mayo with Jack Cheese served on grilled Sourdough</i>	
Salmon BLT	12.00
<i>Bacon, Lettuce, Tomato and Cilantro Mayo on grilled Focaccia</i>	
The Louis Salad	
<i>Seasonal Greens, Tomatoes, Egg, Cucumber, Avocado and Louis Dressing</i>	
Shrimp	17.00
Dungeness Crab	21.00
Combination	21.00
Wood grilled Salmon Salad	13.00
<i>Baby Greens, Papaya, Tomatoes, Cucumbers, Red Peppers, Cilantro and Asian Ginger Dressing</i>	
Asian Steak Salad	15.00
<i>Grilled New York Steak spice marinated with Baby Greens, Shiitake Mushrooms, grilled Tomatoes and tossed with fresh Asian Ginger Dressing</i>	
Grilled Portabella on Focaccia	11.00
<i>Roasted Red Pepper, Basil, Goat Cheese, Tomatoes and Romaine Lettuce</i>	
Oceano Angus Burger	10.00
<i>Grilled half-pound Burger on Bakery Fresh Plain Bun with Cheddar Cheese, Thousand Island Dressing, Tomato, Pickle and Lettuce</i>	
Grilled Chicken on Ciabatta	12.00
<i>Baby Lettuce, Tomato, Buffalo Mozzarella and Basil-Pesto Mayonnaise</i>	

Beverages

Coffee	\$2.75	Soft Drinks	\$2.75
Decaf Coffee	2.75	Milk	2.75
Iced Tea	2.75	Bottled Water	2.50
Espresso	2.95	Cappuccino	3.95



Oceano Specialties

Wood grilled Meats

Steaks are USDA Choice and topped with Roasted Garlic Butter

12 oz. New York Strip	\$31.00
8 oz. Filet Mignon, Sauce Bernaise	31.00
16 oz. Ribeye	30.00
8 oz. Double Chicken Breast	20.00
Shore Dinner <i>1-1/4 lb. Maine Lobster, steamed Clams, Grilled Oysters, Potatoes and Corn</i>	39.00
Fish and Chips <i>Freshly cut, beer battered Cod with Cole Slaw and French Fries</i>	16.00
Coconut Prawns <i>Served with Horseradish Marmalade</i>	25.00
Scalone Steak Amandine <i>Calamari Steak, Egg dipped and sautéed in Butter with Lemon and Almonds</i>	18.00
Jumbo Prawns, Scampi style <i>Sautéed in Garlic Butter with Herbs, Tomatoes and White Wine</i>	30.00
Dungeness Crabcakes <i>Twin cakes, breaded, fried and served with Balsamic Greens and Chipotle Mayo</i>	24.00
Crabmeat stuffed Prawns <i>Wrapped in Bacon and served with Béarnaise Sauce</i>	29.00
Steamed Alaskan King Crab Legs One pound	35.00
Two Pounds	60.00
Linguini and Clams <i>Lots of Garlic, White Wine, Clams and Herbs tossed with Linguini</i>	24.00
Parmesan crusted Chilean Sea Bass <i>With sautéed Tomatoes, Basil, Garlic and Chardonnay Butter Sauce</i>	36.00
Cedar planked Pacific Salmon <i>Maple and Brown Sugar glaze, finished with grilled Shiitake Mushroom Relish</i>	25.00

Desserts

Tahitian Vanilla Bean Crème Brûlée <i>Creamy smooth Crème Brûlée topped with molten Sugar, garnished with seasonal Berries and served with New England Shortbread Cookie</i>	7.00
Vicki's Chocolate Cake <i>Valrhona Chocolate Sauce, Chocolate Gelato Fudge and fresh Raspberries</i>	7.00
Oceano Cheesecake <i>A daily surprise of rich Cheesecake, ask your server for today's cake</i>	7.00
Key West Lime Pie <i>With White Chocolate-Coconut Cream</i>	7.00
Five Gelato Sampler <i>One scoop each of Vanilla Bean, Mango, Raspberry, Lemoncello and Chocolate Fudge</i>	7.00



Oceano Wine List

White Wines

<i>Bin</i>	<i>Wine</i>	<i>Region</i>	<i>Vintage</i>	<i>Glass</i>	<i>Bottle</i>
010	Sparkling, Gloria Ferrer Brut	Carneros, CA	NV	\$10.00	\$39.00
021	Sparkling, "J" Cuvee	Russian River	NV		60.00
174	Sauvignon Blanc, Kenwood	Sonoma	2009	8.00	32.00
195	Sauvignon Blanc, Kim Crawford	Marlborough, NZ	2010	11.00	42.00
167	Fume Blanc, Ferrari-Carano	Sonoma	2010	8.00	34.00
087	Riesling, Chateau Ste. Michelle	Washington	2009	8.00	32.00
105	White Riesling, Fess Parker	Santa Barbara	2009		30.00
120	Viognier, Pine Ridge/Chenin Blanc	Napa	2009		30.00
135	Pinot Grigio, Bollini	Trentino, Italy	2009	8.00	26.00
366	Pinot Grigio, Santa-Margherita	Comania, Italy	2009		53.00
115	Gewurztraminer, Handley	California	2009		34.00
210	Chardonnay, Bouchaine	Carneros, CA	2010	9.00	34.00
261	Chardonnay, Kenwood Yulupa	California	2009	8.00	32.00
250	Chardonnay, Landmark	Sonoma	2008	10.00	42.00
284	Chardonnay, Rombauer	Napa	2009	17.00	66.00
288	Chardonnay, Sonoma Cutrer	Russian River	2009		41.00
072	White Zinfandel, Beringer	California	2009	7.50	26.00

Red Wines

1359	Callia Alta, Malbec	Argentina	2010		\$32.00
432	Pinot Noir, Bouchaine	Carneros, CA	2008	\$15.00	58.00
415	Pinot Noir, Byron	Santa Maria Valley	2009		49.00
469	Pinot Noir, Kenwood	Russian River	2009	11.00	43.00
551	Shiraz, Layer Cake	Barossa Valley	2010		42.00
554	Shiraz, Rosemount	Australia	2008		29.00
663	Merlot, Duckhorn	Napa	2008		62.00
628	Merlot, Kenwood Yulupa	California	2008	8.00	32.00
654	Merlot, Provenance	California	2007	10.00	38.00
638	Merlot, Raymond Reserve	Napa	2008	11.00	42.00
737	Zinfandel, Dry Creek Heritage	Sonoma	2007		39.00
710	Zinfandel, Renwood Old Vine	Amador	2006		44.00
760	Cabernet Sauvignon, Beaulieu Vineyards	Rutherford	2008		50.00
1468	Beaulieu Vineyards, Tapestry	Napa	2008		55.00
1088	Cabernet Sauvignon, Justin	Paso Robles, CA	2008	12.00	48.00
876	Cabernet Sauvignon, Kenwood Yulupa	California	2008	8.00	32.00
850	Cabernet Sauvignon, St. Supery	Napa	2006		59.00

Saké

Served chilled or warmed

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
Gekkeikan, Horin	\$15.00	\$30.00	\$60.00
Gekkeikan, Black & Gold	9.00	18.00	37.00
Gekkeikan	6.00	12.00	24.00
Hakutsuru, Supreme	10.00	20.00	40.00
Momokawa, Diamond	9.00	18.00	36.00
Momokawa, Pearl	8.00	16.00	34.00
Momokawa, Ruby	8.00	16.00	34.00
Otokoyama	10.00	20.00	40.00
Sho Chiku Bai			10.00
Sho Chiku Bai, Nigori 375ML			6.00
Y Sake Snow, Nigori			45.00

