

SUSHI BAR

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MAKI SUSHI

Miso Soup	2.95
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	Market Price
Ebi-Shrimp	4.75
Awabi-Abalone	Market Price
Tobiko-Flying Fish Roe	4.25
Hamachi-Yellowtail	4.25
Uzura-Quail Egg Masago	4.95
Ikura-Salmon Roe	4.25
Tako-Octopus	4.25
Suzuki-Striped Bass	4.25
Unagi-Fresh Water Eel	4.50
Amaebi-Sweet Shrimp	4.50
Mirugai-Geoduck	Market Price
Sake-Salmon	4.25
Tataki-Tuna Charred	4.50
Albacore-Tuna	4.50

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
Yellowtail	11.50
Sweetwater Shrimp	12.95
Pacific Wild Salmon	11.50
Giant Clam	Market Price
Abalone	Market Price
Maine Lobster	Market Price
Sashimi Combo	12.95
<i>Tuna, Salmon & Yellowtail</i>	

California Roll	5.50	4.50
<i>Crab, Avocado & Cucumber</i>		
Spicy Tuna	6.25	4.75
<i>Tuna, Scallion & Spicy Sauce</i>		
Caterpillar	8.95	
<i>Unagi, Avocado & Cucumber</i>		
Tekka	5.95	4.95
<i>Tuna & Wasabi</i>		
Crystal Shrimp	7.25	5.50
<i>Tempura Shrimp, Cucumber, Avocado & Spicy Sauce</i>		
Vegetable	5.50	4.25
<i>Avocado, Sprouts & Cucumber</i>		
Rainbow	7.25	
<i>Tuna, Salmon, Yellowtail, Shrimp, Crab, Cucumber & Avocado</i>		
Spider	8.25	
<i>Fried Soft Shell Crab, Avocado & Cucumber</i>		
Philadelphia	6.95	5.50
<i>Salmon, Cream Cheese & Cucumber</i>		
Mountain	10.95	
<i>Tuna, Crystal Shrimp, Spicy Crab, Hamachi, Salmon & Tobiko</i>		
Godzilla	8.95	
<i>Tempura Hamachi, Scallion, Spicy Hot Sauce</i>		
Hurricane	7.95	
<i>Spicy Tuna, Scallion, Charred Tuna, Spicy Hot Sauce</i>		
Shrimp Roll	7.50	
<i>Shrimp, Avocado, Sprouts, Cucumber, Tobiko, Spicy Mayo</i>		
Yoshi Roll	8.50	
<i>Inside Out Roll of Spicy Crab, Asparagus, Mango, Salmon and Macadamia</i>		
Oceano Roll	11.50	
<i>Spicy Crab, Scallop, Shrimp, Avocado, Scallion, Spicy Mayo, Sriracha Hot Sauce, Unagi Sauce</i>		
Rocky Roll	7.95	
<i>Tempura Shrimp, Unagi, Avocado, Cucumber, Cream Cheese, Goma, Unagi Sauce</i>		

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Open Sun.-Thurs. 11:30am-9:30pm; Fri. & Sat. 11:30am-10pm

LUNCH SPECIALTIES

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

Fish Tacos <i>Soft tortillas topped with fried fish, Pico de Gallo and Sour Cream</i>	9	Oceano Soup and Salad <i>Cup of Chowder, Oceano Salad and warm Sourdough bread</i>	8
Small Shrimp Pan Roast and Half Pacifica Sandwich	11	Linguini Marinara & Bay Shrimp <i>Tossed with chopped Bacon, Shallots, Herbs and Garlic</i>	12
Shrimp Enchiladas <i>Served with Avocado, Salsa and Sour Cream</i>	8	Chicken Marsala <i>In Mushroom Sauce served on Herbed Pasta</i>	11

OCEANO SPECIALTIES

Wood grilled Meats <i>All steaks are USDA Choice, topped with Roasted Garlic Butter</i>		Crabmeat stuffed Prawns <i>Wrapped in Bacon and served with Béarnaise Sauce</i>	29
12 oz. New York Strip	30	Steamed Alaskan King Crab Legs	
8 oz. Filet Mignon, Sauce Béarnaise	30	One pound	35
16 oz. Ribeye	29	Two Pounds	60
8 oz. Double Chicken Breast	20	Linguini and Clams <i>Lots of Garlic, White Wine, Clams and Herbs tossed with Linguini Pasta</i>	24
Shore Dinner <i>1-1/4 lb. Maine Lobster, steamed Clams, Grilled Oysters, Potatoes and Corn</i>	MP	Australian Lobster Tail <i>8 oz. broiled tail served with drawn Butter and Citrus</i>	MP
Fish and Chips <i>Freshly cut, Beer battered Cod with Cole Slaw and French Fries</i>	16	Parmesan crusted Chilean Sea Bass <i>with Sautéed Tomatoes, Basil and Garlic in Chardonnay Butter Sauce</i>	27
Coconut Prawns <i>Served with Horseradish Marmalade</i>	25	Cedar planked Pacific Salmon <i>Maple and Brown Sugar glaze, finished with grilled Shiitake Mushroom Relish</i>	25
Scalone Steak Amandine <i>Calamari steak, Egg dipped, sautéed in Butter with Lemon and Almonds</i>	18	Dungeness Crabcakes <i>Twin cakes breaded, fried and served with Balsamic Greens, Chipotle Mayo</i>	24
Jumbo Prawns, Scampi Style <i>Sautéed in Garlic Butter with Herbs, Tomatoes and White Wine</i>	30		

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SOUPS, STEWS & ROASTS

All items made with the freshest seafoods, cream, herbs and butter

	Cup	Bowl
New England Clam Chowder	4	6
Manhattan Clam Chowder	4	6
Maine Lobster Bisque	6	8
Soup of the Day	4	6
Oceano Nautical Trio	7	
<i>A sampling of our chowders and bisque</i>		

Oyster Stew	14	Oyster Pan Roast	16
Shrimp Stew	17	Shrimp Pan Roast	19
Scallop Stew	18	Scallop Pan Roast	20
Combination Stew	24	Combination Pan Roast	22
Louisiana Gumbo	20	West Coast Cioppino	22
<i>Shrimp, Crabmeat, Oysters, Okra, Andouille Sausage and Rice</i>		<i>Crab, Clams, Shrimp, Scallops, Lobster and Fish in a spicy Tomato Broth, toasted garlic Ciabatta</i>	

OCEANO FRESH LIST

All fresh list items 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	Mixed Seafood Grill	22
Northern Atlantic Swordfish	24	Pacific Mahi-Mahi	20
Hawaiian Ahi Tuna	25	Chilean Sea Bass	27

LIVE MAINE LOBSTERS

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

One and a Quarter Pound	MP
Two Pound	MP

FROM THE FRYERS

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

Shrimp	16	Oysters	16
Fish of the Day	MP	Chicken Tenders	13
Scallops	17	Combination platter	18
Clams	15	<i>(Shrimp, Fish, Oysters, Clams and Scallops)</i>	

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SALADS & SANDWICHES

Sands served with French Fries and Cole Slaw

Oceano Caesar <i>Romaine hearts tossed in Caesar dressing Sourdough Croutons, Parmesan Cheese</i>		Smoked Salmon BLT <i>Bacon, Lettuce, Tomato, Cilantro Mayo on grilled Focaccia</i>	12
Plain	10	The Louis Salad <i>Seasonal Greens, Tomatoes, Egg, Cucumber, Avocado, Louis Dressing</i>	
Grilled Chicken	12	Shrimp	17
Grilled Prawns	14	Dungeness Crab Combination	21 21
Buffalo Shrimp or Scallop Salad <i>Bacon, Cheddar Cheese, Red Onion, Egg, Tomato, seasonal Greens and Ranch or Blue Cheese Dressing</i>	14	Wood grilled Salmon Salad <i>Baby Greens, Papaya, Tomatoes, Cucumbers, Red Peppers, Cilantro and Balsamic Vinaigrette</i>	13
Oceano Salad <i>Seasonal Greens tossed with Tomatoes, Egg, Cucumber, Croutons and Bay Shrimp Oceano Dressing</i>	6	Asian Steak Salad <i>Grilled New York Steak spice marinated with baby greens, Shiitake Mushrooms, grilled Tomatoes, fresh Ginger dressing</i>	15
Albacore Tuna Avocado Melt <i>Tuna Salad, Avocado, Jack Cheese on Grilled Sourdough</i>	11	Grilled Portabella on Focaccia <i>Roasted Red Pepper, Basil, Goat Cheese, Tomatoes, Avocado and Romaine Lettuce</i>	11
Pacifica Sandwich <i>Dungeness Crab and Shrimp tossed in Fresh Dill Mayo, Jack Cheese and Grilled Sourdough</i>	13	Oceano Angus Burger <i>Grilled half pound burger on Onion Brioche bun, Cheddar Cheese, 1000 Island, Tomato, Pickle, Lettuce</i>	10
Grilled Chicken on Ciabatta <i>Baby Lettuce, Tomato, Buffalo Mozzarella Basil Pesto Mayonnaise</i>	12		

DESSERTS

Tahitian Vanilla Bean Crème Brulee <i>Creamy smooth Crème Brulee topped with molten sugar, garnished with seasonal berries and served with New England Shortbread Cookie</i>	7
Chocolate Chip Gelato Sandwich <i>Twin Jumbo Chocolate chunk cookies filled with double dark chocolate Gelato, topped with Whipped Cream and Chocolate Sauce</i>	7
Mile High Key Lime Pie <i>A rich custard of eggs and Florida Key Limes baked in a graham cracker crust, topped with fluffy Meringue, served with Raspberry Sauce</i>	7
Caramel Apple Pie <i>Served warm and topped with Rum Raisin Gelato</i>	7
Steve's New York Cheesecake <i>Served with a generous helping of fresh seasonal Strawberries</i>	7

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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
Hama Hama, Hama River, Washington	12	20
Beausoleil, New Brunswick, Canada	14	24
Quilecine, Hood Canal, Washington	12	20
Chesapeake, Chesapeake Bay, Maryland	13	22
Blue Points, Delaware Bay, New Jersey	12	20
Oyster Sampler	13	22

DELUXE CRUSTACEAN COCKTAILS

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

Dungeness Crabmeat	14
Maine Lobster	15
Jumbo Prawns	13
Oregon Bay Shrimp	9
Ceviche <i>Combination of Scallops, Bay Shrimp, Red Onions, Avocado, Cilantro, Tomatoes and fresh Lime</i>	14
Sampler Platter <i>Dungeness Crabmeat, Bay Shrimp and Ceviche</i>	16
Tempura Prawn Cocktail <i>Served warm on Green Papaya Slaw</i>	14

CRUSTACEAN CELEBRATION

Our jumbo platter containing chilled Jumbo Prawns, freshly shucked Oysters, King Crab Leg, Ceviche, Lobster and our signature garniture *(for 2 or more)* 35

OCEANO STARTERS

Pinot Grigio braised Manila Clams <i>With Tomatoes, Garlic, Shallots, Prosciutto Ham, Italian Parsley and grilled Bruschetta</i>	14
Buffalo Shrimp or Scallops <i>With Celery Sticks and Ranch Dressing</i>	13
Cornmeal crusted Calamari <i>With warm Marinara and Tartar Sauces</i>	11
Tempura and Nori crusted Rare Ahi Tuna Roll <i>Served warm with Thai Basil - Tomato and Ginger Relish</i>	15

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