COCKTAILS AND RAW BAR

Dungeness Crabmeat 23
Cocktail Sauce, Lemon

Oyster Shooter* 13
Bloody Mary Style with Vodka or Baja Style with Tequila

Jumbo Prawns 23
Cocktail Sauce, Lemon

Sampler Platter* 31
Dungeness Crab, Jumbo Prawn, Spicy Tuna

Seafood Symphony* *(For Two or More)* 55
Jumbo Prawns, Blue Point Oysters, King Crab Leg, Spicy Tuna

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

STARTERS AND SHARE PLATES

BBQ Oysters or Korean BBQ Oysters 24
Half Dozen Wood-Grilled BBQ Oysters, Tangy BBQ Sauce, Fried Shallots
Or Half Dozen Wood-Grilled Korean Oysters, Korean BBQ Sauce, Kimchi

Baked Scallops on the Half Shell* 28
Shrimp Mousse, Asian-Style Pickled Vegetables, Crispy Carrots, Ginger-Soy Glaze

Dungeness Crab Cake 27
Pickled Green Papaya, Lemon Sriracha Aioli, Mixed Micro Greens

Pepper and Salt Crusted Calamari 24
Sweet and Spicy Jalapeño Sauce

Ebi Ikomi Furai 26
Panko-Coated Fried Shrimp, Trio of Sashimi-Grade Sakana, Black Tobiko, Pickled Green Papaya, Tonkatsu Sauce

Grilled Spanish Octopus 24
Sherry Vinegar Fingerling Potatoes, Smoked Paprika, Scallions, Micro Pea Shoots

Tempura Prawn and Asparagus 25
Citrus Ponzu and Spicy Soy Garlic Sauce

Tempura Vegetables 24
Yam, Asparagus, Carrot, Zucchini, Broccolini, Sesame-Soy Dipping Sauce

Ahi Tuna Tower 25
Ahi Tuna, Avocado, Red Onions, Crispy Wontons, Wasabi Cream, Cilantro Oil

TRADITIONAL FRIED BASKETS

- Served with French Fries and Coleslaw

Fish and Chips 29
Beer-Battered Wild Caught Iceland Cod

Fried Prawns 31
Crispy Fried Spiced Black Tiger Prawns

Combination Basket 32
Fried Shrimp, Fish of the Day, Fried Oysters

Chicken Tenders 24
Golden Crunchy Fried Chicken Tenderloin

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 — 42
Half Lobster Tail, King Crab, Shrimp, Mussels and Fish, Spicy Tomato Broth, Grilled Bruschetta

Red Curry-Miso Clams or Mussels — 32
Large Manila Clams or Penn Cove Mussels, Baby Bok Choy, Crispy Lotus Root, Bamboo Shoots, Charred Peppers, Carrots

Oceano Pan Roast
Heavy Cream, Celery Salt, White Wine, Worcestershire Sauce

Crab	37
Shrimp	34
Scallop	35
Combination (Crab, Scallops, Shrimp)	39
with Lobster Tail	56

Ramen Rui
Spinach, Enoki Mushrooms, Marinated Soft-Boiled Egg, Bamboo Shoots, Scallions, Narutomaki, Noodles
Choice of Meat and Broth:

Chashu Pork or Chicken Katsu	26
Mixed Seafood (Panko Shrimp, Octopus, Unagi)	32
Tonkotsu or Spicy Miso Broth	

Beef Sukiyaki Bowl — 29
Thinly Sliced Beef, Seared Tofu, Grilled Scallions, Napa Cabbage, Enoki Mushrooms, Shiitake Mushrooms, Carrots, Glass Noodles

Ten-Donburi — 31
Tempura-Battered Shrimp, Snow Crab, Fish and Vegetable, Sushi Rice, Scallions, Pickled Bok Choy, Unagi Dipping Sauce

MAIN COURSE SALADS AND CHILLED BOWLS

Oceano Salad — 16
Seasonal Greens, Tomatoes, Egg, Julienned Beets, Croutons, Bay Shrimp

Classic Louie Salad
Seasonal Greens, Tomatoes, Egg, Avocado, Lemon, Louie Dressing

Shrimp	30
Dungeness Crab	33
Combination	35

Wood-Grilled Ōra King Salmon Salad* — 31
Baby Greens, Papaya, Tomatoes, Cucumbers, Red Peppers, Avocado, Cilantro, Asian Ginger Dressing

Tuna Tataki Salad* — 28
Ginger-Sesame Crusted Ahi Tuna, Avocado, Red Onions, Tomatoes, Mixed Greens, Micro Herbs, Ginger Vinaigrette

Caesar Salad — 16
Crisp Romaine, Parmesan Cheese, Tomatoes, Sourdough Croutons, Caesar Dressing

Wood-Grilled Chicken	25
Grilled Ōra King Salmon	32
Grilled Shrimp	28

Chirashi Rice Bowl — 28
Thinly Sliced Tuna, Yellowtail, Salmon, Halibut, Octopus, Ebi, Tamagoyaki, Ikura

Bora Bora Rice Bowl* — 29
Salmon, Yellowtail, Ahi Tuna, Avocado, Pineapple, Cucumber, Tomatoes, Scallions, Crisp Wonton Strips

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BURGERS AND SANDWICHES

- Served with French Fries and Coleslaw

Oak-Grilled Burger* 21
Half Pound Burger, Cheddar Cheese, Lettuce, Tomatoes, Pickle, Thousand Island Dressing, Brioche Bun

Add Blue Cheese and Mushrooms 4
Add Bacon and BBQ Sauce 4

Ginger-Soy Glazed Chicken Sandwich 22
Heirloom Tomato, Cucumber, Pineapple Slaw, Ginger-Soy Spread, Telera Roll

Albacore Tuna Avocado Melt 20
Tuna Salad, Avocado, Jack Cheese, Grilled Sourdough

Pacifica Sandwich 25
Dungeness Crab, Shrimp, Dill Mayonnaise, Jack Cheese, Grilled Sourdough

Lobster Roll 31
Maine Lobster Meat, Celery, Mayonnaise, Toasted East Coast Soft Roll

Oceano Club Sandwich
Tomatoes, Focaccia Bread

Grilled Chicken 23
Grilled Ōra King Salmon 31
King Crab 32

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* 46
Shiitake Mushrooms, Heirloom Tomatoes, Fresh Pappardelle, White Wine Butter Sauce, Micro Lemon Balm

Crabmeat-Stuffed Prawns 47
Bacon Wrapped, Lemon Couscous, Garlic Spinach, Chardonnay-Thyme Sauce

Shrimp Scampi 43
Garlic, Tomatoes, Lemon, Herbs, Butter, White Wine, Linguini

Seafood Linguini* 37
Salmon, Halibut, Sea Bass, Cream, Garlic, Tomatoes, Lemon, Herbs, Butter, White Wine, Linguini

Pan-Seared Sea Bass* 47
Red Quinoa, Papaya, Basil Sauce, Mixed Micro Greens

Seafood Cajun Medley 41
Scallop, Shrimp, Mussels, Squid, Creole Seasonal Vegetables, Andouille Cajun Butter Sauce, Crispy Andouille, Cilantro Oil

Pan-Roasted Alaskan Halibut* 46
Corn Cake, Avocado Mousse, Micro Cilantro

Ancho Chili Honey-Glazed Halibut and Ōra King Salmon 48
Chorizo Rice, Seasonal Vegetables, Cilantro-Lime Butter Sauce, Corn Tuile

Chicken Scaloppini Piccata 33
Thinly Sliced Chicken Breast, Mushrooms, Capers, Garlic, Lemon, Pinot Grigio, Sweet Butter, Linguini

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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	**56**
Certified Angus Beef® Filet Mignon 8 oz	**53**
Certified Angus Beef® New York Steak 12 oz	**49**
Lemongrass-Marinated Half Chicken	**36**
Pacific Salmon	**42**
Alaskan Halibut	**46**
Chilean Sea Bass	**47**

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 **18**
Cup of Soup, Oceano Salad, Sourdough Bread

Oceano Trio **24**
Cup of Soup, Coleslaw, Half Lobster Roll or Half Pacifica Sandwich

Small Fish and Chips **19**
Cup of Clam Chowder, One Piece Beer-Battered Cod, French Fries, Coleslaw

Baja Fish Tacos **18**
Beer-Battered Cod, Spicy Cabbage Slaw, Jalapeño-Cilantro Crema, Jicama Watermelon Salad

Chickuzenni Rice Bowl **20**
Braised Chicken, Root Vegetables, Shiitake Mushrooms, Bamboo Shoots, Snow Peas, Lotus Root, Narutomaki, Steamed Rice

Mixed Grill Tostadas* **20**
Halibut, Salmon, Sea Bass, Avocado, Spicy Cabbage Slaw, Jalapeño-Cilantro Crema

Petite Shrimp Pan Roast and Pacifica Sandwich **23**
Our Version of Pan Roast, Half Crab Sandwich, French Fries

Chef's Mixed Grill* **24**
Chef's Choice of Three Fish and a Grilled Prawn, Herbed Lemon Couscous, Chardonnay Butter Sauce

PREMIUM MAKI SUSHI

Bora Bora* **22**
Salmon, Tuna, Hamachi, Avocado, Cucumber, Sesame Oil

Black Sunshine** **24**
Lobster Meat, Tempura Crunch, Unagi, Avocado, Tobiko, Lemon Zest, Mayo, Unagi Sauce

Steak Tataki* **20**
Seared Steak, Shiitake Mushrooms, Asparagus, Sesame Seeds, Chili Oil, Sweet Ginger-Soy-Chive Sauce

Rock Lobster** **25**
Tempura Lobster Meat, Snow Crab, Avocado, Tempura Crunch, Unagi Sauce, Sriracha

Pearl of the Ocean** **20**
Crystal Shrimp, Spicy Scallop, Tobiko, Avacado, Green Onion, Lemon, Unagi Sauce

California Supreme** **20**
King Crab, Cucumber, Avocado, Tobiko, Scallion

BLT** **24**
Maine Lobster Meat, Smoked Bacon, Roasted Tomato, Tarragon, Mixed Greens, Crispy Shallots

Surf and Turf Roll* **25**
Maine Lobster Meat, Charred New York Steak, Balsamic, Wasabi Mayo, Horseradish Sauce

Combo Sushi Platter* *(No Substitutions)* **27**
Two Pieces Each of Ebi Shrimp, Yellowtail Tuna, California Roll, Spicy Tuna Roll, Philadelphia Roll, Kappamaki Roll

Dragon Roll** **24**
Tempura Shrimp, Half of a Unagi Filet, Cucumber, Unagi Sauce, Sesame Seeds

Deluxe Oceano Roll** **22**
Spicy Snow Crab, Scallop, Shrimp, Avocado, Scallion, Sriracha, Unagi Sauce

***Cooked, Please Allow Extra Preparation Time*

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