

# Appetizers

## Hot Appetizer Platter to Share 48

*Pan fried oysters, garlic butter prawns & scallops, calamari and Oceana crab cakes*

## Cold Appetizer Platter to Share 48

*Chilled jumbo prawns, Italian antipasto, marinated octopus, smoked salmon canapes and fresh oysters on the half shell*

## Alaskan King Crab Legs 65

*11/4lb steamed Alaskan King Crab legs, hot drawn butter*

## Oysters Rockefeller 16

*Spinach, hollandaise sauce, melted romano cheese*

## Smoked Salmon Canapes 13

## Pan-Fried Pacific Oysters 13

*Lightly breaded , olive oil , lemon over California greens*

## Garlic Butter Jumbo Prawns & Scallops 15

*Garlic butter, parmesan cheese*

## Fresh Seasonal Oysters on the Half Shell 14

## Tender Fried Calamari 12

*Tzatziki sauce & lemon*

## Oceana Crab Cakes 15

*Rock & crab claw meat, served over arugula greens and spicy aioli*

## Steamed Mussels 12

*Steamed in a leek & saffron white wine sauce*

## Mussels Saganaki 16

*Marinara sauce, white wine & feta cheese sauce*

## Marinated Octopus 14

*Marinated BC octopus, olive oil, lemon, herbs*

## Shrimp Cocktail 14

*Jumbo Gulf Shrimp, spicy cocktail sauce*

## Baby Back Ribs 22

*Tender baby back ribs dressed with coarse salt, lemon, oregano and olive oil*

# Soup and Salads

## New England Clam Chowder

*Cream based, baby clams and vegetables* 8

## Manhattan Seafood Chowder

*Tomato based, haddock, cod, halibut, scallops and shrimp* 8

## Mediterranean Calamari Salad

*Mixed greens, Kalamata Olives and Feta* 10

## Oceana Seafood Salad

*Mixed greens, baby shrimp, prawns, scallops* 14

## Authentic Greek Salad 10

## Caesar Salad 8

## Tossed Field Greens 8

# Main

## Chilean Sea Bass Filet

*Baked in a parmesan crust*

39

## Arctic Char

*From our northern Canadian waters- grilled, olive oil, lemon and oregano*

31

## Orange Roughy Filet

*From the deep waters of New Zealand - grilled, parmesan crust, lemon pepper & lemon rind*

29

## Pan Roasted Atlantic Salmon Filet

*Prepared to your liking with a honey bourbon finish or  
mango ginger sauce*

28

## Manitoba Pickerel

*A sweet, mild fish from Manitoba's lakes pan-fried, lemon & herbs*

29

## Pan Fried Pacific Oysters

*Lightly breaded, olive oil, herbs & lemon*

27

## Charbroiled Alaskan Halibut Filet

*Drizzled with olive oil, lemon, oregano, cherry tomatoe & basil bruschetta*

30

## Basa Filet

*From the South Pacific - pan fried with a chili pepper glaze*

25

## Shrimp Saganaki

*Marinara, feta cheese and ouzo infused*

31

## Grilled Seafood Brochette

*Scallops, shrimp Chilean sea bass & halibut, brushed with olive oil and herbs*

28

## Pan Fried Jumbo Shrimp

*Garlic butter, herbs & lemon*

29

## Whole Fish From The Grill

*Mediterranean Seabream, charbroiled, lemon, oregano and olive oil*

39

### Live Nova Scotia Lobster

2lb Nova Scotia Lobster Steamed and  
served with hot drawn butter

\$65

### Alaskan King Crab

One and a quarter pound of steamed Alaskan  
King Crab legs served with hot drawn butter

\$75

All of the above served with your choice of roast potatoes, garlic mash potatoes, rice, french fries and market fresh vegetables

## Seafood Bouillabaisse

*Halibut, shrimp, scallops, crab and mussels, saffron wine sauce*

26

## Cajun Pan Seared Fresh Nova Scotia Sea Scallops

*Jumbo sea scallops served over garlic mash potatoes and market fresh vegetables*

32

# Steaks - Shellfish - Combinations

Served with Market Fresh Vegetables and your choice of Roast Potatoes, Garlic Mash Potatoes, Rice or French Fries

OCEANA PROUDLY SERVES AAA STERLING SILVER ALBERTA BEEF

## Filet Mignon

8 oz 38

12 oz 45



## New York Strip

10 oz 38

14 oz 45

### Additions

**Lobster Tail** - 7oz lobster tail 32

**Alaskan King Crab Legs** - 3/4 pound of Alaskan King Crab legs 27

**Oscar** - Crab Meat, Asparagus, Bernaise 11

**Jumbo Garlic Prawns** 8

**Jumbo Nova Scotia Sea Scallops** 8

|                |  |    |
|----------------|--|----|
| Chicken Breast | with jumbo garlic prawns topped with bernaise sauce        | 32 |
|                | with jumbo Nova Scotia scallops topped with bernaise sauce | 32 |

|   |  |    |
|---|--|----|
| Rack of Lamb with a Madeira-Peppercorn Reduction                              |  |    |
| served over garlic mash potatoes and accompanied with market fresh vegetables |  | 35 |

## Fish & Chips

|  |         |    |
|--|---------|----|
| Alaskan Halibut Fish and Chip                                      | 2 piece | 20 |
| Fishermans Platter   |         |    |
| Lightly battered & deep fried- Halibut, Shrimp, Scallops, Calamari |         | 24 |

## Pasta

|  |  |    |
|--|--|----|
| Lobster & Prawn Linguini   |  |    |
| Nova Scotia lobster, prawns in a herbed lobster bisque sauce                   |  | 35 |
| Seafood Linguini   |  |    |
| Scallops, shrimp, mussels, olive oil & garlic                                  |  | 26 |
| Seafood Marinara   |  |    |
| Scallops, shrimp, mussels, herb tomato sauce                                   |  | 27 |
| Mediterranean Pasta  |  |    |
| Kalamata olives, artichokes, garlic, peppers, feta, spinach, herb tomato sauce |  | 26 |
| Salmon Linguini  |  |    |
| Fresh Atlantic salmon, spinach, in a herbed lobster bisque sauce               |  | 26 |

## On the Side

|                              |   |
|------------------------------|---|
| Charbroiled Asparagus Spears | 8 |
| Steamed Spinach              | 7 |
| Mushrooms                    | 8 |
| Kalamata Olives              | 8 |
| Sweet Potato Fries           | 7 |



## **New at Oceana!**

**Ask your server about our everyday  
three course dinner!**

**Enjoy your choice of soup or salad, our  
weekly dinner feature and dessert for  
only \$35.**

Please note that no other coupons, vouchers or deals can be used in conjunction with the \$35 dollar weekly dinner feature.  
For details please ask your server.