



# DINNER MENU

# SPECIALTY DRINKS

## HOUSE SPECIALTIES

### MANDARIN BLUSH 8

*Absolut Mandarin, Cranberry Juice and Sprite.*

### Stoli Vanilla WHITE RUSSIAN 8

*Oceana's spin on the traditional White Russian, Featuring Stoli Vanilla Vodka, Kaluha & Liquor 43.*

### SAZERAC 9

*R1 Rye Whiskey, Peychaud Bitters, and a whisper of Herbsaint.*

### RAJUN CAJUN BLOODY MARY 9

*Infused Absolut Peppar Vodka, with Sundried Tomatoes, Cocktail Onions, Spicy Green Beans, Olives, and our own Bloody Mary Mix.*

### SWAMP TEA 8

*Jeremiah Weed Iced Tea with Red Bull, Pineapple juice and Dekuyper Dark Crème de Menthe.*

### JEREMIAH WEED FLAVORED TEA 8

*Choose from Lemonade, Mint, or Dekuyper Peachtree, Razzmatazz, or Sour Apple Puckers.*

### JÄGER BOMB 8.5

## TROPICAL

### BAHAMA MAMA 8

*Captain Morgan Rum, Dekuyper Creme de Banana & Tropical Juices.*

### TROPICAL STORM 8

*Cruzan Coconut Rum, Hpnotiq Liquor, Dekuyper Blue Curaçao & Pineapple Juice.*

### HURRICANE 9

*Cruzan Light Rum, Cruzan Dark Rum, Grenadine & Tropical Juices.*

### TIDAL WAVE

### "JUGGIE'S FAVORITE" 10

*Patron Silver, Midori & Tropical Juices... Oh My!*

### GREEN IGUANA 9

*Cruzan Light Rum, Dekuyper Melon Liquor, Dekuyper Amaretto & Pineapple Juice.*

### SPICED APPLE MINT MOJITO 9

*Captain Morgan Spiced Rum, Dekuyper Sour Apple Pucker, Apple Juice and Club Soda make this a refreshing delight.*



HURRICANE

## OCEANA-TINI

## MARTINIS

### OCEANA-TINI 9

*Tito's Vodka, Dekuyper Sour Apple Pucker, Midori & a touch of Sour Mix.*

### CLASSIC MARTINI 8

*Beefeater Gin or Absolut Vodka.*

### WHITE CHOCOLATE RASPBERRY MARTINI 10

*Effen Raspberry Vodka, Godiva White Chocolate, Dekuyper Razzmatazz and Milk.*

### MILK CHOCOLATE

### MARTINI 10

*Tito's Vodka, Godiva Milk Chocolate, Dekuyper Crème de Cocoa and Milk.*

### NEW ORLEANS COSMOPOLITAN 11

*Grey Goose L'Orange, Cointreau, Cranberry, and Lime Juice.*

### PARADISE MARTINI 10

*Absolute Mandrin, Dekuyper Peach Schnapps, Tangueray and Amaretto.*

## MARGARITAS

### FLAVORED MARGARITAS 8

*Made with Jose Cuervo Gold. Choose from Pineapple, Melon, Peach, Lime, Strawberry, Strawberry Banana, Blue Lagoon or Bloody Rita.*

### GOLDEN CADILLAC 11

*Patron Silver Tequila, Patron Citronage and a Grand Marnier float... Mmm.*

We Proudly Serve



# BEER

## BOTTLED

### DOMESTIC 4

- Budweiser
- Bud Light
- Coors Light
- Dixie
- Michelob Ultra
- Miller Lite
- O'Douls (NA)

### IMPORT 4.5

- Abita Amber
- Abita Jockamo
- Abita Purple Haze
- Abita Turbo Dog
- Blue Moon
- Corona
- Guinness
- Heineken
- New Castle
- Red Stripe
- Sam Adams



SELECTION OF BEERS

## DRAFT

### DOMESTIC 4

- Bud Light

### SPECIALTY 4.5

- Abita Amber
- Abita Andy Gator
- LA 31
- Nola Blonde
- Sam Adams (*seasonal*)

# BEVERAGES

### FRESHLY BREWED COFFEE 2.2

*Regular or decaffeinated.*

### ROOTBEER FLOAT 4.5

### JUICES 2.5

*Orange, pineapple, apple, cranberry, grapefruit or tomato.*

### MILK, ICED TEA 2.2

### BOTTLED SPRING WATER OR PERRIER WATER 2.5

### COKE, DIET COKE, SPRITE, ROOT BEER, DR. PEPPER, LEMONADE 2.5



18% GRATUITY IS ADDED FOR 5 OR MORE PEOPLE.

SAZERAC



Oysters on the Half Shell



Greek Salad  
Topped with Grilled Chicken



Fried  
Eggplant Strips

# APPETIZERS

## BARBECUED SHRIMP 8

Peel and eat tail on Gulf shrimp sauteed in New Orleans style lemon butter and pepper sauce.

## GATOR TAIL BITES 10

Marinated white meat gator tail served fried or blackened. Served with Remoulade sauce.

## LOUISIANA CRABMEAT CAKES 14

Served with crawfish and mushroom cream sauce. "Our most popular appetizer"

## FRIED EGGPLANT STICKS 7.5

Served with Remoulade sauce.

## FRESH OYSTERS ON HALF SHELL

1/2 DOZ. 7 DOZ 12

## OYSTER ROCKEFELLER 1/2 DOZ. 9.5 DOZ 16.5

The classic sauce done our way with spinach, smoked bacon and pernod liqueur, topped with a blend of fresh grated Parmesan cheese.

## OCEANA'S FAMOUS OYSTERS 1/2 DOZ. 9.5 DOZ 16.5

Freshly shucked Louisiana Oysters on the half-shell, chargrilled over an open flame, smothered with our unique zesty garlic and cream herb cajun sauce, finished with a fresh blend of Parmesan and Romano cheeses.

## CAJUN ALLIGATOR SAUSAGE 7.5

"Atchafalaya" Served with Remoulade sauce.

## LOUISIANA CRABMEAT CAKES



GRILLED OYSTERS

# SOUPS & SALADS

## SEAFOOD GUMBO CUP 4.75 BOWL 9.5

## TURTLE SOUP CUP 7 BOWL 11

Our 100 year old family recipe. Cooked with sherry and 100% turtle meat. A New Orleans tradition.

## SMALL CAESAR OR GREEK SALAD 5.5

## CAESAR OR GREEK SALAD topped with...

BLACKENED CATFISH 14

GRILLED CHICKEN 14

BLACKENED SHRIMP 15

FRIED GATOR 15



SEAFOOD GUMBO

Consumer Information: There is a risk associated with consuming raw oysters or any other raw product. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters or raw products and should eat oysters that are fully cooked. If unsure of your risk, consult a physician.



Taste of New Orleans



Mardi Gras Pasta



# Po-Boys

Served with french fries and dressed with coleslaw, tomato, pickles, onions and Remoulade.

- FRIED CATFISH PO-BOY 12.5**
- FRIED SHRIMP PO-BOY 12**
- FRIED LOUISIANA OYSTER PO-BOY 13.5**
- BLACKENED CHICKEN PO-BOY 12**
- BLACKENED CATFISH PO-BOY 12**
- FRIED OR BLACKENED GATOR BITE PO-BOY 14**
- GRILLED CAJUN ALLIGATOR SAUSAGE PO-BOY 11.5**
- THE DELUXE CHEESEBURGER 12**



FRIED CATFISH PO-BOY

Our succulent beef patty seasoned and hickory wood grilled, topped with Cheddar cheese. Served on your choice of bun or French bread.

# SEAFOOD PLATTERS

Served with french fries, cole slaw, jalapeño hushpuppies, cocktail and tartar sauce. Add fried crawfish tails for \$5.00

- FRIED CATFISH PLATTER 16**
- FRIED SHRIMP PLATTER 16**
- FRIED LOUISIANA OYSTER PLATTER 18**
- FRIED SEAFOOD PLATTER 20**

Seasoned golden fried oysters, shrimp, and crispy catfish piled high.

## “JAZZY” CRAB CAKE PLATTER 19

Not all crab cakes are created equal. Once you try these you’ll be a believer. Topped with fresh crawfish mushroom cream sauce! Served with roasted garlic potatoes and vegetables.



SEAFOOD PLATTER

# NEW ORLEANS FAVORITES

## TASTE OF NEW ORLEANS 16

Creole jambalaya, crawfish etouffée, red beans and rice with smoked sausage.

## SHRIMP CREOLE 15

A dish of Louisiana French and Spanish Heritage, served with Gulf shrimp and white rice.

## CRAWFISH ETOUFFÉE 14

Southern cajun stew with steamed rice. Add fried crawfish tails for \$5.00

## RED BEANS AND RICE 12

Served with cajun sausage.





Grilled Ahi Tuna "La Boheme"

Barbecued Shrimp

Porterhouse Steak

# CHEF SPECIALS

## REDFISH OCEANA 18.5

Our signature dish. Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with roasted garlic potatoes and vegetables.



REDFISH OCEANA

## PRALINE DUCK 20.5

Slow simmered and topped with a sweet praline and rum sauce. Served with roasted garlic potatoes and vegetables.

## 20 OZ. CERTIFIED ANGUS BEEF PORTERHOUSE STEAK 26.5

Two steaks in one. New York Strip and Filet Mignon. Prepared bone-in, blackened bayou Orleans style served with coleslaw and French fries.

## GRILLED AHI TUNA "LA BOHEME" 20

Topped with New Orleans style BBQ Shrimp and served with sautéed vegetables and roasted garlic potatoes.

## "KNIFE AND FORK" B.B.Q RIBS 1/2 Rack 18 Full Rack 29.5

Slow cooked, fall-off-the-bone pork ribs. Served with coleslaw and French fries.

Add BBQ Chicken Breast for \$5

# BLACKENED HOUSE SPECIALS

A spicy tradition. Seasoned and pan-broiled in a searing skillet. Served with Jambalaya and Sautéed Vegetables.

## AHI TUNA 18

## CATFISH PLATTER 17

## CHICKEN PLATTER 16

## 10oz RIBEYE STEAK 23

## REDFISH ETOUFFÉE 20

Fresh Gulf redfish blackened then topped with crawfish etouffée.

## BLACKENED BAYOU DUCK 21.5

Smoked till it's tender then blackened and topped with a crawfish mushroom cream sauce. You'll be back for this real treat!

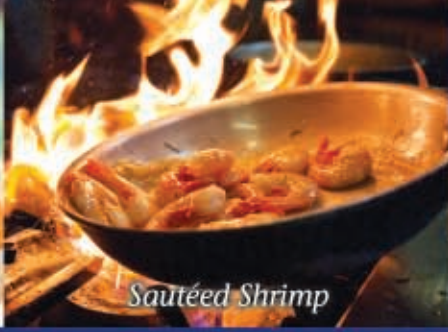


BLACKENED BAYOU DUCK

Please notify us of any food allergies. no separate checks please.  
Ask our staff about gift certificates and hosting your next party or event.  
18% gratuity is added for 5 or more people. We deliver in the French Quarter.



Garlic Potatoes



Sautéed Shrimp



Chicken Fettuccini Alfredo



# CAJUN PASTA

## CHICKEN FETTUCCINI ALFREDO 16

Lightly breaded and sautéed chicken breast strips simmered with our homemade Alfredo sauce with fettuccini noodles.

## SHRIMP FETTUCCINI ALFREDO 16

Sautéed Gulf shrimp tossed with our homemade Alfredo sauce with fettuccini noodles.

## CAJUN JAMBALAYA PASTA 17

Our traditional Deep South recipe! Shrimp and alligator sausage with onions, bell peppers in a Creole sauce, tossed with fettuccini pasta.

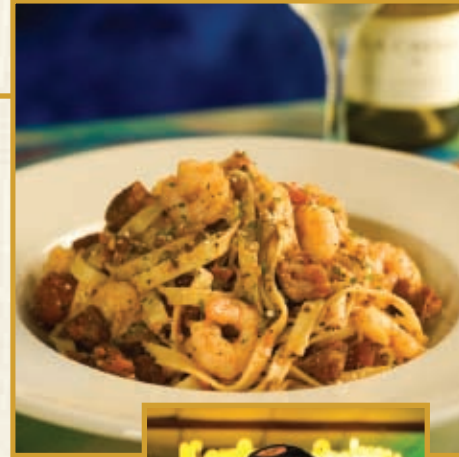
## CRAWFISH FETTUCCINI 17

Louisiana crawfish tails tossed in our homemade fettuccini Alfredo with freshly diced green bell peppers, onions, and New Orleans seasonings.

## CRAB CAKE PASTA 16

Our famous crabmeat cake over a bed of creamy fettuccini noodles.

## CAJUN JAMBALAYA PASTA



# SIDES

Side items with entrée only.

COLESLAW 3

RED BEANS 4

GARLIC POTATOES 4

FRIED SHRIMP 5

FRIED OYSTERS 6

FRIED CRAWFISH TAILS 5

EGGPLANT STICKS 5

CRAWFISH ETOUFFÉE 5

CRAWFISH CREAM SAUCE 5.5

FETTUCCINI ALFREDO 7

SAUTÉED VEGETABLES 4

# VEGETARIAN DELIGHTS

## VEGETARIAN PASTA 14

Penne pasta tossed with choice of Alfredo, or Marinara.

## SPINACH RAVIOLI 15.5

Topped with choice of Alfredo, Marinara or Oceana Cream Sauce.

## CAJUN VEGETARIAN STEW 15

Blend of zucchini, squash, carrots and seasonal vegetables. Cooked in red gravy and served with steamed rice.



VEGETARIAN PASTA

# DESSERTS

SAVE ROOM FOR ONE OF OUR DELICIOUS DESSERTS



## NEW ORLEANS BREAD PUDDING 5.5

Served with our famous praline and rum sauce.



## BANANAS FOSTER ICE CREAM CAKE 7

with caramel, strawberries and chocolate, Oh My...



## STRAWBERRY CHEESECAKE 6

Made daily by our pastry chef, our New York Style cheesecake rests on a walnut graham cracker crust, covered with strawberries.



## LA BOHEME CREME BRULEE 5.5

A true classic. Cool custard bottom with warm caramelized sugar top.



## CHOCOLATE KAHLUA MOUSSE 6.5

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Add vanilla bean ice cream 2



## KENTUCKY BOURBON PECAN PIE 5

Add vanilla ice cream for \$2

Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky Bourbon, on a pastry crust. Served warm upon request.

Now Serving *Petunias Famous Breakfast*

[WWW.OCEANAGRILL.COM](http://WWW.OCEANAGRILL.COM)

BREAKFAST: 8am - 1pm • LUNCH: 10am - 4pm • DINNER: 4pm - 1am

WE DELIVER IN THE FRENCH QUARTER