



# LUNCH 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



Seafood Gumbo



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 CHICKEN 11

### BLACKENED AHI TUNA 14



GREEK SALAD TOPPED WITH CHICKEN

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.



# Po-Boys

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

- FRIED CATFISH PO-BOY 11.5**
- FRIED SHRIMP PO-BOY 12**
- FRIED LOUISIANA OYSTER PO-BOY 13.5**
- BLACKENED CHICKEN PO-BOY 12**
- BLACKENED CATFISH PO-BOY 12.5**
- GATOR BITE PO-BOY 14**  
*Fried or blackened.*
- GRILLED CAJUN ALLIGATOR SAUSAGE PO-BOY 11.5**
- EGGPLANT PO-BOY 12.5**



**FRIED CATFISH PO-BOY**

# BURGERS

*Served with french fries and dressed with lettuce, tomato and pickles.*

- AMERICAN CLASSIC BURGER 10.5**  
*100% ground beef cooked well done and served with dressing on the side.*
- B.B.Q. BACON BURGER 11.5**  
*Hickory burger with applewood smoked bacon and B.B.Q. sauce.*
- THE DELUXE CHEESEBURGER 11.5**  
*Our succulent beef patty seasoned and hickory wood grilled, topped with Cheddar cheese.*
- BLACK & BLUE BURGER 10.5**  
*With our blackened seasoning, topped with Bleu cheese crumble.*
- CRAB CAKE BURGER 10**  
*Our famous lump blue crab meat cake served with side of remoulade sauce.*



## SAVE ROOM FOR DESSERT!

*See back for desserts or ask for a full dessert menu with dessert beverages*

*Ask our staff about gift certificates and hosting your next party or event.*



# SEAFOOD PLATTERS

*Served with french fries, cole slaw, jalapeno Hushpuppies, cocktail & tartar sauce.*

**FRIED CATFISH PLATTER 14**

**FRIED SHRIMP PLATTER 14**

**FRIED LOUISIANA OYSTER PLATTER 14**

**FRIED SEAFOOD PLATTER 16.5**

*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.*

**ADD FRIED CRAWFISH TAILS TO ANY OF THE ABOVE PLATTERS FOR \$5.00**



# BLACKENED HOUSE SPECIALS

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

**AHI TUNA 14**

**BLACKENED REDFISH 13**

**CATFISH PLATTER 12**

**CHICKEN PLATTER 12**

**BLACKENED BAYOU DUCK 21**

*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.

18% GRATUITY IS ADDED FOR 5 OR MORE PEOPLE.

WE DELIVER IN THE FRENCH QUARTER.



Taste of New Orleans

Barbecued Shrimp

Chicken Fettuccini Alfredo

# HOUSE SPECIALS

## SPINACH RAVIOLI 15.5

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

## REDFISH OCEANA 13.5

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



REDFISH OCEANA

## "KNIFE AND FORK" B.B.Q RIBS 1/2 Rack 15 Full Rack 26

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

## CHICKEN FETTUCCINI ALFREDO 13.5

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

## SHRIMP FETTUCCINI ALFREDO 15

*Sautéed gulf shrimp tossed with our homemade alfredo sauce with fettuccini noodles.*

## VEGETARIAN PASTA 11.5

*Pasta tossed with choice of Alfredo or Marinara.*

## TASTE OF NEW ORLEANS 14

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

## CRAWFISH ETOUFFÉE 12

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

## RED BEANS AND RICE 10

*Served with cajun sausage.*



VEGETARIAN 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**

# 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