

OCEANA *events*





Conti Street

3 COURSE SIT DOWN DINNER

Includes Salad and Guests Choice of Entree & Dessert.

Salad:

Caesar Salad

Entrees:

Taste of New Orleans

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

Shrimp Platter

Fried shrimp served with french fries, coleslaw, jalapeno hushpuppies, cocktail & tartar sauce.

Blackened Redfish Etouffée

Fresh Gulf redfish blackened then topped with crawfish etouffee. Served with vegetables and jambalaya.

Blackened Chicken Pasta

Blackened chicken breast strips simmered with our homemade Alfredo sauce & served over pasta.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat! Served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

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

N'awlins Dinner

3 COURSE SIT DOWN DINNER

Includes Guests Choice of Soup or Salad, Entree & Dessert.

Salad or Soup:

Caesar Salad or Seafood Gumbo

Entrees:

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions & New Orleans seasonings. Served over pasta.

Blackened Chicken Pasta

Blackened chicken breast strips simmered with our homemade Alfredo sauce & served over pasta.

Redfish Oceana

Our signature dish! Sauteed redfish topped with crawfish mushroom cream sauce. Served with potatoes and vegetables.

Crabcake Platter

Two crabcakes topped with crawfish mushroom cream sauce! Served with potatoes and vegetables.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat! Served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

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

Includes Beverage
(Soda, Coffee or Tea)

\$27.95 per person
(tax and gratuity not included)

Includes Beverage
(Soda, Coffee or Tea)

\$31.95 per person
(tax and gratuity not included)



Fleur De Lois

4 COURSE SIT DOWN DINNER

Includes Soup, Salad, Entree & Dessert.

Soup:

Seafood Gumbo

Salad:

Caesar Salad

Entrees:

Blackened Bayou Duck

Smoked til it's tender! Then blackened and topped with crawfish mushroom cream sauce. Served with vegetables and jambalaya.

Blackened Redfish Oceana

Fresh Gulf redfish blackened then topped with crawfish cream sauce. Served with vegetables and jambalaya.

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans style lemon butter and pepper BBQ sauce.

Jambalaya Pasta

Shrimp and alligator sausage with onions & bell peppers. All tossed in a Creole sauce and served over pasta.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat! Served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

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

Includes Beverage
(Soda, Coffee or Tea)

\$35.95 per person
(tax and gratuity not included)

Crescent City

4 COURSE SIT DOWN DINNER

Includes Appetizer, Guests Choice of Soup or Salad, Entree & Dessert.

Appetizer:

A sample of Oceana's signature appetizer's selected by our Chef.

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrees:

10 oz. Blackened Ribeye

Served medium. Served with vegetables and jambalaya.

Half Shrimp Half Catfish Platter

Fried shrimp and catfish served with french fries, coleslaw, jalapeño hushpuppies, cocktail & tartar sauce.

Redfish Oceana

Our signature dish! Sautéed redfish topped with crawfish mushroom cream sauce. Served with potatoes and vegetables.

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions & New Orleans seasonings. Served over pasta.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat! Served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

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

Includes Beverage
(Soda, Coffee or Tea)

\$39.95 per person
(tax and gratuity not included)



The Big Easy

4 COURSE SIT DOWN DINNER

Includes Appetizer, Guests Choice of Soup or Salad, Entree & Dessert.

Appetizer:

A sample of Oceana's signature appetizer's selected by our Chef.

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrees:

Chef's "Surf and Turf"

10 oz. ribeye blackened to perfection and accompanied by three grilled gulf shrimp, all tossed in our signature seasonings. Served with vegetables and jambalaya.

Blackened Bayou Duck

Smoked til it's tender! Then blackened and topped with crawfish mushroom cream sauce. Served with vegetables and jambalaya.

Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails and gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.

Redfish Oceana

Our signature dish! Sauteed redfish topped with crawfish mushroom cream sauce. Served with potatoes and vegetables.

Dessert:

Kentucky Bourbon Pecan Pie

Chocolate Kahlua Mousse

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

Strawberry Cheesecake

Our New York style cheesecake covered with strawberries & rested on a walnut graham cracker crust.

Includes Beverage
(Soda, Coffee or Tea)

\$48.95 per person
(tax and gratuity not included)