



DINNER MENU

APPETIZERS

BARBECUED SHRIMP

Peel and eat tail on Gulf shrimp sautéed in New Orleans style lemon butter and pepper sauce. 8.00

GATOR TAIL BITES

Marinated white meat gator tail served fried or blackened. Served with Remoulade sauce. 10.00

LOUISIANA CRAB MEAT CAKES

Served with crawfish mushroom cream sauce. "Our most popular appetizer" 14.00

FRIED EGGPLANT STICKS

Served with Remoulade sauce. 7.50

FRESH OYSTERS ON HALF SHELL

1/2 Dozen 7.00 Dozen 12.00

OYSTER ROCKEFELLER 1/2 Dozen 10.50 Dozen 17.50

The classic sauce done our way with spinach, smoked bacon and pernod liqueur. Topped with fresh grated Parmesan cheese.

OCEANA'S FAMOUS OYSTERS 1/2 Dozen 10.50 Dozen 17.50

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

CAJUN ALLIGATOR SAUSAGE

"Atchafalaya" Served with Remoulade sauce. 7.50

CAJUN FRIES

Add blackened gator 5.00

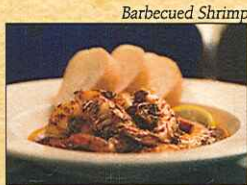
A heaping portion of golden, crispy fries topped with our world famous crawfish mushroom cream sauce and cheddar cheese. Served with ranch. 12.00



Cajun Fries



Louisiana Crab Meat Cakes



Barbecued Shrimp

SOUPS & SALADS

SEAFOOD GUMBO Cup 5.50 Bowl 9.50

SMALL CAESAR OR GREEK SALAD 5.50

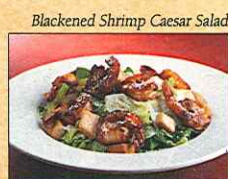
CAESAR OR GREEK SALAD topped with...

GRILLED/BLACKENED CATFISH.....14.00

GRILLED/BLACKENED CHICKEN.....14.00

GRILLED/BLACKENED SHRIMP.....16.00

FRIED/BLACKENED GATOR.....15.00



Blackened Shrimp Caesar Salad

PO BOYS

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

FRIED OR BLACKENED CATFISH PO-BOY 13.00

FRIED OR BLACKENED SHRIMP PO-BOY 14.00

FRIED LOUISIANA OYSTER PO-BOY 15.00

BLACKENED CHICKEN PO-BOY 13.00

FRIED OR BLACKENED GATOR BITE PO-BOY 15.00

GRILLED CAJUN ALLIGATOR SAUSAGE PO-BOY 13.00

DELUXE CHEESEBURGER

Our succulent beef patty seasoned and hickory wood grilled. Topped with cheddar cheese. Served on your choice of bun or French bread. 12.00



Fried Shrimp Po-Boy

NEW ORLEANS FAVORITES

Add fried crawfish tails for 5.00

SHRIMP CREOLE

A dish of Louisiana French and Spanish heritage, served with Gulf shrimp and white rice. 16.00

CRAWFISH ETOUFFÉE

Southern Cajun stew with steamed rice. 16.00

RED BEANS & RICE

Served with Cajun sausage. 12.00



Taste of New Orleans

TASTE OF NEW ORLEANS

Creole jambalaya, crawfish etouffée, red beans and rice with smoked sausage. 16.00

SEAFOOD PLATTERS

Served with french fries, coleslaw, jalapeño hushpuppies, cocktail and tartar sauce. Add fried crawfish tails for 5.00 or soft shell crab for 8.00

FRIED CATFISH PLATTER 17.00

FRIED SHRIMP PLATTER 17.50

FRIED LOUISIANA OYSTER PLATTER 18.00

FRIED SEAFOOD PLATTER

Seasoned, golden fried oysters, shrimp and crispy catfish piled high. 20.00



Fried Seafood Platter

CHEF HOUSE SPECIALS

REDFISH OCEANA

"Our Signature dish." Sautéed redfish topped with our own crawfish mushroom cream sauce. Served with garlic mashed potatoes and sautéed vegetables. 20.00

PRALINE DUCK

Slow simmered and topped with a sweet praline rum sauce. Served with garlic mashed potatoes and sautéed vegetables. 20.50

BARBECUED SHRIMP

Peel and eat tail on Gulf shrimp sautéed in New Orleans style lemon butter & pepper sauce. 20.00

20 OZ. CERTIFIED ANGUS BEEF PORTERHOUSE STEAK

Two steaks in one. New York Strip and Filet Mignon. Prepared bone-in, blackened Bayou Orleans style served with coleslaw and french fries. 28.00

GRILLED AHI TUNA "LA BOHEME"

Topped with New Orleans style barbecued shrimp and served with garlic mashed potatoes and sautéed vegetables. 22.00

"KNIFE AND FORK" B.B.Q. RIBS 1/2 Rack 20.00 Full Rack 29.50

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

ADD BBQ CHICKEN BREAST FOR 5.00

"JAZZY" CRAB CAKE PLATTER

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 garlic mashed potatoes and vegetables. 20.00

BLACKENED HOUSE SPECIALS

A spicy tradition. Seasoned and pan-broiled in a searing skillet. Served with jambalaya and sautéed vegetables. Add fried crawfish tails 5.00

BLACKENED AHI TUNA 18.00

BLACKENED CATFISH 17.00

BLACKENED CHICKEN 15.00

BLACKENED 10 OZ. RIBEYE STEAK 23.00

BLACKENED REDFISH ETOUFFÉE

Fresh Gulf redfish blackened then topped with crawfish etouffée. 20.00

BLACKENED BAYOU DUCK

Smoked till it's tender then blackened and topped with a crawfish mushroom cream sauce. You'll be back for this treat! 24.00



Blackened Bayou Duck



Blackened Redfish Etouffée

CAJUN PASTA

Add crab cake or fried crawfish tails for 5.00

CHICKEN FETTUCCINE ALFREDO

Lightly breaded and sautéed chicken breast strips simmered with our homemade Alfredo sauce with fettuccine noodles. 16.00

SHRIMP FETTUCCINE ALFREDO

Sautéed Gulf shrimp tossed with our homemade Alfredo sauce with fettuccine noodles. 17.00

CAJUN JAMBALAYA PASTA

Our traditional Deep South recipe! Shrimp and alligator sausage with onions and bell peppers in a creamy Creole sauce. Tossed with fettuccine pasta. 19.50

CRAWFISH FETTUCCINE

Louisiana crawfish tails tossed in our homemade fettuccine Alfredo with freshly diced green bell peppers, onions and New Orleans seasonings. 18.00

CRAB CAKE PASTA

Our famous crab meat cake over a bed of creamy fettuccine Alfredo. 18.00

MARDI GRAS PASTA

Louisiana crawfish tails and Gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers and onions. 24.00



Crab Cake Pasta

SIDES

COLESLAW 3.00

RED BEANS 4.00

GARLIC POTATOES 4.00

FRIED SHRIMP 5.00

FRIED OYSTERS 6.00

SOFT SHELL CRAB 8.00

FRIED CRAWFISH TAILS 5.00

EGGPLANT STICKS 5.00

CRAWFISH ETOUFFÉE 5.00

CRAWFISH CREAM SAUCE 5.50

FETTUCCINE ALFREDO 7.00

SAUTÉED VEGETABLES 4.00

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 a 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.

Please notify us of any food allergies. No separate checks please. Ask our staff about gift certificates and hosting your next party or event.

VEGETARIAN DELIGHTS

VEGETARIAN PASTA

Fettuccine pasta with vegetable medley tossed with choice of Alfredo or Marinara. 14.00

SPINACH RAVIOLI

Topped with choice of Alfredo, Marinara or Oceana Cream Sauce. 15.50

CAJUN VEGETARIAN STEW

Blend of zucchini, squash, carrots and seasonal vegetables. Cooked in red gravy and served with steamed rice. 15.00

SPECIALTY DRINKS — HOUSE SPECIALS —

MANDARIN BLUSH

Absolut Mandarin, Tropical Red Bull, pineapple juice and a splash of cranberry juice. 9.00

ABSOLUT VANILLA WHITE RUSSIAN

Oceana's spin on the traditional White Russian, featuring Absolut Vanilla Vodka, Licor 43 & Kahlua. 9.00

SAZERAC

Sazerac Rye Whiskey, Peychaud Bitters, and a whisper of Herbsaint. 9.00

RAJUN CAJUN BLOODY MARY

Infused Absolut Peppar Vodka, with Sundried Tomatoes, Cocktail Onions & Spicy Green Beans. 9.50

SWAMP TEA

Firefly Sweet Tea Vodka with Red Bull, Pineapple Juice and Bols Dark Crème de Menthe. 8.00

MARGARITAS

FLAVORED MARGARITAS

Made with Jose Cuervo Gold. Choose from Pineapple, Melon, Peach, Lime, Strawberry Banana, Blue Lagoon or Bloody Rita. 10.00

GOLDEN CADILLAC

Your choice of Olmeca Altos Plata or Patron Silver, Cointreau and a Grand Marnier float... Mmmm. 11.00

BOTTLED BEERS

DOMESTIC 4.00 IMPORT 4.50 LOCAL 4.50

- | | | |
|------------------|--------------|---------------------|
| • Miller Lite | • Corona | • Abita Amber |
| • Budweiser | • Dos Equis | • Abita Purple Haze |
| • Bud Light | • Guinness | • Abita Turbo Dog |
| • Coors Light | • Heineken | • Abita Boot |
| • Michelob Ultra | • Red Stripe | • Abita Seasonal |
| • O'Douls (NA) | • Sam Adams | • Dixie |

BEVERAGES

FRESHLY BREWED

COFFEE 2.20 (Regular or Decaf)

ROOT BEER FLOAT 4.50

JUICES 2.50

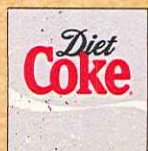
Orange, pineapple, apple, cranberry, grapefruit or tomato

MILK OR ICED TEA 2.20

BOTTLED SPRING WATER

OR PERRIER WATER 2.50

COKE, DIET COKE,
SPRITE, ROOT BEER,
DR. PEPPER, LEMONADE 2.50



DESSERTS

Add vanilla ice cream for 2.00

BANANAS FOSTER ICE CREAM CAKE

With caramel, strawberries and chocolate, Oh My... 8.00

LA BOHEME CREME BRULEE

A true classic. Cool custard bottom with warm caramelized sugar top. 6.50

NEW ORLEANS BREAD PUDDING

Served with our famous praline rum sauce. 6.50

STRAWBERRY CHEESECAKE

Made daily by our pastry chef, our New York style cheesecake rests on a walnut graham cracker crust, covered with strawberries. 7.00

KENTUCKY BOURBON PECAN PIE

Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky Bourbon, on a pastry crust. Served warm upon request. 6.50

CHOCOLATE KAHLUA MOUSSE

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse. 7.50

Desserts may come in contact with nuts.

MARTINIS

OCEANA-TINI

Absolut Vodka, Bols Sour Apple Pucker, Midori & a touch of sour mix. 9.00

CLASSIC MARTINI

Beefeater Gin or Absolut Vodka. 8.50

NEW ORLEANS COSMOPOLITAN

Absolut Mandarin, Bols Peach Schnapps, Bombay Sapphire, Bols Amaretto, cranberry & lime juice. 11.00

LEMON DROP

Absolut Citron, sugared rim and lemon. 10.00

RUBY RED

Absolut Citron, Cointreau, strawberry puree, cranberry and lemon juice. 11.00

TROPICAL

BAHAMA MAMA

Malibu Coconut Rum, Bols Crème de Banana and Tropical Juices. 9.50

TROPICAL STORM

Malibu Coconut Rum, Hpnotiq Liqueur, Bols Blue Curaçao and Pineapple Juice. 9.50

HURRICANE

"New Orleans Famous" combines Flor de Cana Rums, Grenadine & Tropical Juices. 9.50

TIDAL WAVE "JUGGIE'S FAVORITE"

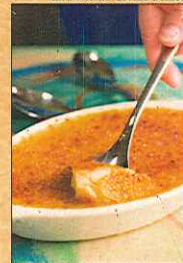
Olmeca Altos Plata Tequila, Midori and Tropical Juices... Oh My! 10.00

DRAFT BEER

- | | |
|-------------------------|---------------------|
| • Abita Amber 4.50 | • Coors Light 4.00 |
| • Abita Andy Gator 4.50 | • Stella 4.50 |
| • Bud Light 4.00 | • Blue Moon 4.50 |
| • Holy Roller 5.00 | • Big Easy IPA 5.00 |
| • Nola Blonde 4.50 | • Canebrake 4.50 |
| • Ragin' Cajuns 4.00 | • Yeungling 4.50 |



La Boheme Creme Brulee



Lemon Drop



Tropical Storm



Abita Andy Gator

