

Memorable. Delectable. Unique.

Fleur De 4



# Soup

Seafood Gumbo

# Salad

Caesar Salad

# Entrées

Blackened Bayou Duck

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

## **BBQ** Shrimp

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

## Blackened Redfish Oceana

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

#### Jambalaya Pasta

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

## Dessert

Bread Pudding A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

#### Chocolate Kahlua Mousse

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

Includes Beverage (Soda, Coffee, or Tea)

# \$35.95 per person (tax & gratuity not included)

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4-COURSE SIT DOWN DINNER Includes Appetizer, Guests' Choice of Soup or Salad, Entrée, & Dessert

# Appetizer

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

# Soup or Salad

Seafood Gumbo or Caesar Salad

## Entrées

10 oz Blackened Ribeye Cooked medium & served with vegetables & jambalaya.

#### Half-Shrimp, Half-Catfish Platter

Fried shrimp & 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 & vegetables.

#### Crawfish Pasta

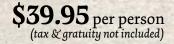
Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.

## Dessert

Bread Pudding A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

#### Chocolate Kahlua Mousse

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



Includes Beverage (Soda, Coffee, or Tea)



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Big

# **4-COURSE SIT DOWN DINNER**

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

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

# Soup or Salad

Seafood Gumbo or Caesar Salad

Entrées

Chef's "Surf and Turf"

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

## Blackened Bayou Duck

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

## Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails & 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! Sautéed redfish topped with crawfish mushroom cream sauce. Served with potatoes & vegetables.

# Dessert

Kentucky Bourbon Pecan Pie

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

## Chocolate Kahlua Mousse

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

Includes Beverage (Soda, Coffee, or Tea)

# \$48.95 per person (tax & gratuity not included)