

Fleur De Lis

4-COURSE SIT DOWN DINNER

Includes Soup, Salad, Entrée, & Dessert.

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)



Crescent City

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)

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

The Big Easy

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

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

Strawberry Cheesecake

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)



Additional Services

- DJ/Band Services
- Linen & Table Rental
- AV Equipment Rental
- Full Restaurant Buyout Option
- Decorations & Floral Arrangements
- Limo Services
- Off-Site Catering & Staffing
- Private Beverage Service
- Photographers/Videographers
- Special Cake Orders
- Ice Sculptures

**For all private events, the remaining balance will be due the day before the event, by 4 PM.*

***If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.*



Tchoupitoulas

Capacity:

363 sqft

Event Style:

Seated – 30

Reception – 35

Theatre – 35

Amenities:

- High Definition Televisions
- Close Proximity to Restrooms
- Available combination room with La Fourche (doubling space)



2nd Floor

La Fourche



2nd Floor

Capacity:

396 sqft

Event Style:

Seated – 30

Reception – 35

Theatre – 35

Amenities:

- Balcony Access
- Overlooking Courtyard
- Available combination room with Tchoupitoulas (doubling space)
- Close proximity to restrooms
- High definition Televisions

La Boheme



2nd Floor

Capacity:

608 sqft

Event Style:

Seated – 50

Reception – 55

Theatre – 55

Amenities:

- High Definition Televisions
- Colorful Decor
- Street View of Conti & Bourbon
- Wide-Open Space

Courtyard

Capacity:

825 sqft

Event Style:

Seated – 60

Reception – 65

Amenities:

- Outdoor Space
- Close Proximity to Restrooms
- Mist Fans (upon request)





Royal

Capacity:

690 sqft

Event Style:

Seated – 60

Reception – 80

Theatre – 77

Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions



Royal & Mardi Gras Rooms
are located at our
205 Bourbon Street location.

Mardi Gras

Capacity:

690 sqft

Event Style:

Seated – 60

Reception – 80

Theatre – 70

Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions



Presidential

Capacity:

1550 sqft

Event Style:

Seated – 90

Reception – 120

Amenities:

- Balcony View Overlooking Courtyard
- Private Restroom
- Private Bar
- Semi-Private Staircase
- View of Conti Street
- High Definition Televisions

