

APPETIZERS

SHARE

CLASSIC FISH TACOS 15

cabbage and avocado cream
// chipotle sauce on the side

DUNGENESS CRAB FRITTERS 15

// grain mustard dipping sauce

CALIFORNIA CHEESES 17

five west coast artisan cheeses
// ciabatta and condiments **V**

COLD CUTS 16

selection of cured meats from california
// crostini and grain mustard

SPREADS 11

smashed avocado, red pepper
almond butter, jalapeño pimento
cheese // toasted crostini **V**

DEVILS ON HORSEBACK 8

bacon-wrapped medjool
dates, serrano chile // goat
cheese-buttermilk dipping sauce **G**

FLATBREAD

TOMATO MOZZARELLA 11

fresh mozzarella, tomato, basil **V**

THREE MUSHROOM 13

cremini, shiitake, oyster
mushrooms, chive **V**

CHILE SHRIMP 14

broccolini, lemon ricotta

SWEET FENNEL SAUSAGE 13

peppers, onions, tomato sauce, arugula

PEPPERONI 13

tomato sauce, cheese and pepperoni

V VEGETARIAN **VN** VEGAN **G** GLUTEN-FREE

COLD BAR

SHRIMP CEVICHE 9

lime marinade, cherry tomatoes,
pineapple salsa **G**

SESAME WHITE SEABASS CEVICHE 14

lime marinade, mango
and serrano chile **G**

YELLOWTAIL CRUDO 13

aguachile, avocado,
pickled radish **G**

TUNA CARPACCIO 17

wasabi cream, ginger,
toasted nori **G**

TOFU SPRING ROLL 9

vietnamese-style rice paper, mint,
basil and spicy peanut sauce **VN, G**

KING CRAB LEGS 24

lemon ginger mayo **G**

CHIPOTLE SHRIMP COCKTAIL 17

radish salad **G**

CABO CRAB LOUIS 22

dungeness crab, pickled asparagus,
boiled egg, spicy cabo louis dressing **G**

OYSTERS ON THE HALF SHELL

varies daily, market price

// chipotle cocktail sauce,
mignonette **G**

PLATES

DRUGSTORE HAMBURGER 16

house-ground harris ranch beef, tomato, red onion, lettuce, dill pickle
with mayo // fries

SKINNY BURGER 13

bean and quinoa patty, arugula, tomato, avocado, almond mayo,
whole wheat bun // mesclun salad **V**

SWORDFISH TORTA 17

lettuce, tomato, avocado, chipotle mayo on toasted mexican torta bun
// jicama slaw

SHRIMP -OR- CHICKEN CAESAR 18-16

jumbo shrimp or chicken, little gem lettuce, crouton, shaved parmesan
// caesar dressing

OCEANA SEAFOOD TOWER

shrimp cocktail, crab claws, king
crab, oysters on the half shell,
ceviche, mussels and clams
// dipping sauces **G**

serves 2-6 / 2 TIERS 75 3 TIERS 95

OMAKASE PLATTER 60

chef's choice of five rolls
40 pieces serves 4 or more

SUSHI

OCEANA HOUSE ROLL 17

eel, tempura shrimp, crab,
nori, avocado, unagi sauce

BAJA ROLL 13

shrimp ceviche, radish,
chipotle mayo **G**

CRISPY SHRIMP ROLL 14

tempura shrimp, crab, cucumber,
avocado

PHILLY ROLL 10

salmon, cream cheese,
cucumber **G**

SPICY TUNA ROLL 12

tuna, sriracha mayo **G**

CALIFORNIA ROLL 11

cucumber, crab, avocado **G**

YASAI ROLL 10

cucumber, gobo, avocado,
kaiware **VN, G**

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 18% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

BREWS

CRAFT DRAFT

- OCEANA pale ale / 5% 7
MIKE HESS claritas kolsch / 5.8% 7
THE LOST ABBEY avant garde ale / 7% 7
KARL STRAUSS windansea / 5% 7
GREEN FLASH west coast ipa / 8.1% 8
ALESMITH nut brown ale / 5% 7
EIGHTH TAP house-selected rotating tap 7

DOMESTIC

- 12oz bottle 5.25
bud light
budweiser
coors light
miller lite
16oz aluminum bottle 6.25
bud light / budweiser

IMPORTED

- 12oz bottle 6.75
pacifico + michelada add 2
corona + michelada add 2
amstel light
heineken
o'doul's
stella artois

WINE

WHITE

- sparkling kenwood "yulupa cuvée", sonoma valley, nv 8.5
albariño tangent, edna valley 2014 9.5
chardonnay baileyana "firepeak", edna valley 2013 13
chardonnay hess select, napa valley 2013 8.5
chardonnay maroon "reserve", napa valley 2013 10.5
chardonnay robert mondavi, napa valley 2013 9.5
moscato foris, rogue valley 2014 9
pinot grigio montevina, sierra foothills 2014 8.5
pinot gris hope & grace, russian river valley 2013 9.5
riesling (dry) trefethen, oak knoll 2014 10.5
riesling (off-dry) fess parker, santa barbara 2014 9
rosé loomis "air", napa valley 2014 11
sauvignon blanc gallegos, napa valley 2014 9.5
sauvignon blanc heitz, napa valley 2014 11.5

RED

- barbera jelly jar, lake county 2012 12
cabernet sauvignon joel gott "815", napa valley 2013 10
cabernet sauvignon louis martini, sonoma valley 2013 9.5
merlot-cabernet franc crosshatch, santa ynez valley 2012 10.5
merlot goldschmidt, "chelsea", dry creek valley 2012 10
pinot noir belle glos, "clark & telephone", santa maria valley 2014 14.5
pinot noir morgan "12 clones", santa lucia highlands 2013 11.5
pinot noir rodney strong, russian river valley 2013 11
red blend gundlach bundschu "mountain cuvée", sonoma 2012 10.5
syrah stolpman, ballard canyon 2012 15
tempranillo rob murray, "force of nature", paso robles 2014 12
zinfandel bianchi, paso robles 2012 10

DRINKS

- MORAY'S MAI TAI 11
captain morgan white rum, apricot brandy, orange juice, pineapple juice, grenadine, float of myers's dark rum
- PASSION FRUIT MARGARITA 12
tequila corazon, passion fruit puree, fresh lime juice, sugar in the raw syrup, cointreau
- ARISTOCRAT MANHATTAN 12
high west rye whiskey, sweet vermouth, maraschino liqueur
- DARK CHERRY CIDER 12
malahat spiced rum, house-made apple cider switchel, luxardo cherry syrup, sweet vermouth
- TITO'S SUNSHINE 11
tito's vodka, chambord, lime juice, orange juice, grenadine
- BLOOD ORANGE & THYME 75 12
blood orange infused gin, thyme simple syrup, lemon juice and sparkling wine
- CLASSIC MARGARITA 12
don julio blanco tequila, luxardo maraschino liqueur, fresh lime juice, pineapple juice and agave nectar
- PEACH BOURBON MULE 12
house-made peach infused jim beam bourbon with bundaberg ginger beer, bitters and mint
- BLACKBERRY LAVENDER LEMONADE 12
house-made blackberry and lavender infused vodka with evolution fresh lemonade
- TRADITIONAL MAI TAI 12
captain morgan white rum, cointreau, orgeat, lime juice, float of myers's dark rum
- MEXICAN SANGRIA 11
corralejo tequila, triple sec, cabernet sauvignon, house-made sweet & sour, and pineapple juice
- BARREL-AGED RUM MOJITO 12
house barrel-aged rum made with captain morgan white rum, grand marnier, dry vermouth, grenadine, fresh muddled mint, lime, sugar and soda water

HAPPY HOUR

3 – 6 PM MONDAY – FRIDAY

CRAFT DRAFT BEER 5

HOUSE WINE 6

WELL COCKTAILS 5.50

APPETIZERS 10 *Dine-In Only*
Except cheese board & cold cuts