



-STARTERS-

Oysters on the Half Shell \$2 each
Ask your server for today's varieties.

Oyster Shooter \$3
A Fresh oyster served in a shot glass with ponzu, green onion, a dash of Chinese chili paste and diced tomato.

Coconut Shrimp \$12
Fresh shrimp, battered with finely grated coconut and fried. Served with sweet and sour sauce.

Calamari \$13
Lightly battered and fried. Served with homemade spicy marinara.

Crab Cakes \$14
Panko crusted crab served with a spicy mustard aioli, drizzled with balsamic vinaigrette.

Fresh Scallops \$14
Cooked to perfection in garlic and white wine. Served on top of a lobster sauce reduction.

Ahi Tuna Tartar \$14
Ahi Tuna, avocado, crab meat, mango and papaya.

Oyster Sampler \$14.95
A variety of fresh oysters.

Soft Shell Crab Tempura \$11
Lightly breaded tempura soft shell crab, deep fried and served with lemon aioli.

Tempura Shrimp \$10
Tempura fried shrimp served with sweet Thai chili sauce.

Vegetable Tempura \$8
Asparagus, broccoli, onion rings, and bell peppers lightly fried and served with eel sauce.

Ahi Poke \$14
Diced Ahi Tuna with soy sauce, rice, vinegar, green onions, sweet chili sauce and togarashi spice.

-SOUPS AND SALADS-

Caesar Salad \$7.50
Classic style -add shrimp \$5

Ocean Room Salad \$9
Mixed green salad with cherry tomatoes, dry currants, mandarin oranges and gorgonzola cheese, tossed with champagne vinaigrette.

Spinach Salad \$8
Tossed fresh spinach with pomegranate dressing, walnuts, and cherry tomatoes topped with parmesan cheese.

Seafood Salad \$14
Calamari, scallops, octopus, shrimp, clams and mussels in a citrus and red wine vinegar dressing with celery, kalamata olives, parsley and green onions.

Sashimi Salad \$12
Tuna, albacore and salmon served on a bed of mixed greens with ponzu sauce.

New England Clam Chowder \$7.50

Lobster Bisque \$7.50

-KETTLE COOKED SYSTEM STYLE-

Made popular in Las Vegas, the Kettle Cooked system has been brought to the Gaslamp Quarter by the Dining on Fifth Restaurant Group.

-STEAMERS-

All Steamers are served with fresh bread and lemon.

Fresh Clams \$12 **Mussels Marinere \$12**
Cooked and served in a white wine herb broth.

Combo Steamer \$18
Shrimp, clams and mussels cooked to perfection with choice of white wine herb broth or marinara sauce.

Bouillabaisse \$26
A classic French dish made with tomatoes, leeks, onions, saffron, white wine, garlic, crab, prawns, lobster, fresh fish, mussels and clams.

Thai Style Mussels \$12
Black mussels in a green curry and coconut milk broth.

-PAN ROASTS AND GUMBO-

Traditional New Orleans Favorites

All pan roasted selections are cooked with butter, garlic, peppers, herbs, cream and tomatoes. Served with rice.

Crab Roast \$20

Shrimp Roast \$18

Combo Roast \$25
Crab, oysters and shrimp

Seafood Gumbo \$25
Mussels, clams, shrimp, sausage, and okra

-PASTAS-

Served with fresh bread

Linguini with Scallops \$18
Linguini and scallops cooked in garlic and white wine, with porcini mushrooms in a cream sauce.

Linguini with Clams \$18
Whole clams cooked and served in a garlice, white wine, herb and butter sauce over linguini.

Cajun Pasta \$19
Shrimp, chicken, and andouille sausage wokked with garlic, Cajun spice, bell peppers and green onions in a light crème sauce with black pepper fettuccine.

Shrimp Scampi \$20
Linguini and steamed shrimp tossed in butter, olive oil, garlic, fresh lemon juice, and white wine.

-OCEAN ROOM ENTRÉE SPECIALTIES-

Served with fresh bread

Asian Chicken Salad \$15
Grilled chicken with nappa and red cabbage, red bell peppers, mandarin oranges, cilantro, lime juice and chow mein noodles, tossed in sesame dressing.

Salmon \$23
Finished with a cream champagne cilantro sauce, topped with mango and papaya. Served with jasmine rice and vegetables.

Halibut \$24
Fresh halibut served with jasmine rice and vegetables, topped with cherry tomato vinaigrette.

Chilled Seared Rare Ahi Tuna \$27
With pickled ginger, wasabi and Ponzu sauce. Served with asparagus and seaweed salad.

Filet Mignon \$28
Filet Mignon with peppercorn sauce, served with garlic mashed potatoes and fresh asparagus.

Maine Lobster \$MP
Served with drawn butter, corn cobettes, and steamed red potatoes.

Ocean Room

OYSTER BAR & LOUNGE

-SUSHI MENU-

Starters

Edamame \$3.00
Miso Soup \$4.00

Cucumber Salad \$6.00
Seaweed Salad \$6.00

Classic Rolls

Veggie Roll \$10.00
Crunchy Roll \$12.00
Salmon Skin \$6.00
California \$6.00
Spicy Tuna \$7.00
Philadelphia \$8.00
Rainbow \$12.00
Spider \$8.00
Caterpillar \$14.00
Shrimp Tempura \$8.00
Tekka Maki \$6.00
Kappa Maki \$5.00

Hand Rolls

Spicy Tuna \$3.50
Spicy Scallops \$3.50
Spicy Tako \$3.50
California \$3.50
Salmon Skin \$3.50
Sashimi \$3.50

Nigiri 2 Pieces

Maguro (tuna) \$5.00
Hamachi (yellowtail) \$5.00
Nama Sake (fresh salmon) \$5.00
Sake (smoked salmon) \$5.00
Ebi (shrimp) \$4.00
Unagi (eel) \$5.00
Ikura (salmon roe) \$4.50
Tako (octopus) \$4.50
Masago (smelt roe) \$4.50
Shiromaguro (albacore) \$5.00
Hottate (scallops) \$5.00
Kaki (oyster) \$5.00

Sashimi 7pc.

Maguro (tuna) \$16.00
Hamachi (yellow tail) \$16.00
Sake (smoked salmon) \$16.00
Shiromaguro (albacore) \$16.00
Seared spicy tuna \$17.00
Trio 9 pc. \$21.00
Platter 30pc \$60.00

Chef's Specials

Ocean Room Roll \$16.00
Shrimp tempura, crab, cucumbers and cream cheese topped with eel, smoked salmon and spicy scallops

Kelly's Dream Roll \$16.00
Spicy salmon, cucumber, cilantro and jalapeno topped with seared tuna, lemon, avocado and a ponzu sauce

Sashimi Roll \$16.00
Crab, avocado, cucumber, tuna, yellowtail and salmon inside a sesame seed soy paper with no rice

Reggae Roll \$16.00
Spicy crab and eel wrapped in seaweed and rice. Topped with salmon, shrimp, sesame seed and tempura flakes

Ring of Fire \$16.00
Spicy crab and cucumber topped with seared salmon and avocado in a special sauce

Seared Albacore Roll \$16.00
Spicy tuna, cucumber and gobo topped with ponzu sauce and seared albacore, avocado and green onions

Tempura Eel Roll \$16.00
Crab, eel, avocado, and cream cheese wrapped in seaweed and rice. Deep fried with tempura batter and drizzled with eel sauce

Pizza Roll \$14.00
Crab, smoked salmon and avocado baked with a garlic mayo sauce

Dragon Roll \$15.00
Crab, cucumber and cream cheese wrapped in seaweed and rice. Topped with eel, avocado, sweet eel sauce and sesame seeds

Hawaiian Roll \$14.00
Shrimp Tempura, crab, avocado and cucumbers topped with spicy tuna

Dining on Fifth Roll \$14.00
Spicy crab, cucumber, and radish sprout topped with shrimp, jalapeno and avocado

Volcano Roll \$14.00
Crab and avocado wrapped with rice and salmon. Baked with garlic aioli drizzled with eel sauce

Summer Roll \$14.00
Yellow tail, gobo, spring mix, and avocado wrapped with cucumber and no rice