



SEAFOOD RESTAURANT

-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 graded coconut and fried. Served with sweet and sour sauce

Calamari \$13

Lightly battered and fried. Served with homemade spicy marinara

Blue Crab Cakes \$14

Panko crusted Blue Crab served with a spicy mustard aioli, topped with mango and papaya drizzled with balsamic vinaigrette

Oysters Rockefeller \$14

Spinach, pernod parmesan cheese and bacon

Caesar Salad \$7.50

Classic style -add shrimp \$5

Champagne Salad \$9

Tossed mixed greens with champagne and Dijon mustard dressing. Topped with gorgonzola cheese

Smoked Salmon Salad \$12

Fresh spinach and asparagus topped with smoked salmon, served with tarragon dressing and a lemon wedge

Fresh Scallops \$14

Cooked to perfection in garlic and white wine. Served on top of a lobster sauce reduction

Shrimp Cocktail \$14

Served with a zesty cocktail sauce and mango

Ahi Tuna Tartar \$14

Sashimi Ahi Tuna, avocado, jumbo lump crab meat, mango and papaya

Oyster Sampler \$14.95

A variety of fresh oyster served with a glass of house wine.

Seafood Combination \$18/pp

Shrimp, king crab legs and oysters served with a tequila cocktail sauce and lemon

-SALADS-

Ocean Room Salad \$9

Mixed green salad with cherry tomatoes, dry currants, mandarin oranges and gorgonzola cheese, tossed with mango and papaya dressing

Spinach Salad \$8

Tossed fresh spinach with pomegranate dressing, walnuts, and cherry tomatoes topped with parmesan cheese

-SOUPS-

Lobster Bisque \$7.50

New England Clam Chowder \$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

Cooked and served in a white wine herb broth

Mussels Marinere \$12

Combo Steamer \$18

Shrimp, clams and mussels cooked to perfection

Bouillabaisse \$26

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

-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

Penne Chicken \$16

Chicken breast sautéed in garlic, spinach, sun-dried tomatoes and walnuts. Served with a pink cream sauce and parmesan cheese over penne pasta

Linguini with Scallops \$18

Linguini and scallops cooked in garlic and white wine, with porcini mushrooms in a cream sauce

Shrimp Scampi \$20

Linguini and steamed shrimp tossed in butter, olive oil, garlic, fresh lemon juice, and white wine

Cajun Pasta \$22

Shrimp, scallops, calamari, clams, mussels, and andouille sausage steamed with garlic, Cajun spices, and crushed red pepper, then tossed with spaghetti, cream, and parmesan

Cioppino \$23

Traditional cioppino, Italian style. Seafood fettuccini pasta with calamari, mussels, clams, crab, shrimp, prepared with wine and fine herbs and spices

-OCEAN ROOM ENTRÉE SPECIALTIES-

Served with fresh bread

Salmon \$23

Marinated with a cream champagne cilantro sauce, Topped with mango and papaya. Served with jasmine rice and vegetables

Mahi-Mahi \$21

Served with lemon, capers, asparagus tips, cream sauce, steamed rice and fresh vegetables

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 Market Price

Whole Maine lobster served with fettuccini pasta with shrimp in a champagne saffron sauce

OCEAN ROOM

OYSTER BAR & LOUNGE

-SUSHI MENU-

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	\$14.00
Caterpillar	\$8.00
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
Easago (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

Extras

Edamame	\$3.00
Miso Soup	\$4.00
Sashimi Salad	\$12.00
Cucumber Salad	\$6.00
Seaweed Salad	\$6.00
Shrimp Tempura	\$5.00
Veggie Tempura	\$5.00
Soft Shell Crab Tempura	\$5.00

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 salmon, avocado and seared in a special sauce	
Seared Albacore Roll	\$16.00
Spicy tuna, cucumber and gobo topped with pouzo 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 and spicy scallops	
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	
Red Dragon	\$14.00
Spicy scallops inside gobo cucumber topped with fresh tuna, avocado, and black tobiko sauce	