



OCEAN VIEW, DE

Christmas Eve Dinner

MONDAY, DECEMBER 24TH, 2018 | SERVING DINNER 3PM-8PM

SOUP, SALADS & STARTERS

TUNA TARTAR 14.95

Ahi tuna, jasmine rice, avocado, seaweed salad, pickled cucumber, sweet soy sauce & wasabi aioli

JUMBO U-10 GULF SHRIMP COCKTAIL (4) 10.95

Jumbo shrimp with house cocktail sauce

RAW BAR

STEAMED 16/20 GULF SHRIMP

Steamed & chilled served in the shell with Old Bay and cocktail sauce.

1/2 lb.—12.95 | 1 lb.—22.95

JUMBO U-10 GULF SHRIMP

Chilled, peeled & deveined

2.75/each 15.95/half doz 31.95/doz

CHILLED 1/2 LOBSTER & SHRIMP 22.95

1/2 of a 1 lb. Maine Lobster and 2 Jumbo U-10 Gulf Shrimp

PRIME STEAKS

RIBEYE 35.95

Red skin garlic mashers, balsamic brussel sprouts and house demi-glaze

8 OZ. FILET 34.95

Red skin garlic mashers, glazed carrots and house demi-glaze

NY STRIP 34.95

Saffron butternut squash risotto, creamed spinach and a port wine demi-glaze

DESSERT 6.95

SALT AIR CHOCOLATE CAKE

CHEESECAKE

PEANUT BUTTER PIE

CHEF'S CHOICE DESSERT

CREAM OF CRAB SOUP 7

HOUSE SALAD 6

Spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette

WEDGE SALAD 6

Iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk ranch

DAILY FRESH OYSTERS on the half shell

2.50/each 14.95/half doz 27.95/doz

BOURBON CREEK {VA}

Medium size, with a clean finish

DEWEY SELECTS {DE}

Medium, clean brine, earthy finish

MALPEQUE {PEI}

Moderate brine with a meaty bite

RAW MIDDLENECK CLAMS {VA}

6.95 (6) | 14.95 (12)

RAW OYSTER & CLAM COMBO

10.95 (6) | \$20.95 (12)

RAW OYSTER SAMPLER {Chef's Choice}

14.95 (6) | 27.95 (12)

ENTREES

CARAMELIZED OR GRILLED SCOTTISH SALMON 21.95

Topped with shaved Parmesan or Dijon cream with red skin garlic mashers & asparagus

SHELLFISH PASTA 27.95

Scallops, shrimp, lobster, mushrooms, sundried tomatoes, asparagus tossed with linguini & lobster sauce

STEAMED WHOLE 1.5 LB LOBSTER MKT PRICE

Saffron butternut squash risotto and balsamic brussel sprouts served with drawn butter

COLD WATER MAINE LOBSTER TAILS MKT PRICE

4 oz. lobster tails over red skin garlic mashers & asparagus, drizzled with hollandaise

BROILED CRAB CAKES (2) 24.95

Served with red skin garlic mashers and glazed carrots

PAN SEARED ALASKAN HALIBUT 28.95

Served over sweet mashers with creamed spinach with tropical fruit salsa