

Raw Bar & Shellfish

CHILLED SHELLFISH PLATTER (GF)
Jumbo Shrimp, Lobster Tail, Oysters, MP
Mussels, Snow Crab Cluster, Trio Salad,
Nigiri

OYSTERS ON THE HALF SHELL (GF)
-Gulf 6 for 24
-Special of the week M.P
Crackers, Mignonette Sauce, Cocktail
Sauce, Horseradish

GRILLED NOLA OYSTERS(GF)
Garlic Butter, Cheese 6 for 27

BROILED OYSTER ROCKEFELLER
Cream Spinach, Butter, Lemon Zest
6 for 27

BIENVILLE OYSTERS
Smoked Bacon, Cheese 6 for 26

Soups

MISO SOUP (GF) 8
OCEANS SIGNATURE SEAFOOD GUMBO 11
CLAM CHOWDER 11

Salads

HOUSE(GF) 10
Tomato, Cucumber, Onion, Cheese,
House Vinaigrette
CAESAR WEDGE 10
Jalapeño Corn Croutons

COBB (GF) 19
Lettuce, Avocado, Tomato, Bacon,
Ham, Grilled Chicken, Egg, Blue
Cheese Crumbles

SESAME CRUSTED SALMON (GF) 30
Mixed Greens, Beets, Cucumbers,
Carrots, Sesame Ginger Dressing

Starters

BREADED MOZZARELLA STIX 16
Seasoned Panko, Marinara
ZIP ZAP SHRIMP 16
Panko Shrimp, Chili Aioli, Lemon
ARTICHOKE & SPINACH DIP 16
Minced Peppers, Three Cheese Blend,
Toasted Flat Bread
CRAB DIP 19
Roasted Corn Crab Cream Cheese
FRIED CALAMARI 17
Rice Flour Crusted, Orange Chili Sauce
EDAMAME – SALTED OR SPICY 9



Oceans at
Arthur's

Sea

The chef selected two sides.

BLACKENED TILAPIA 18
Mashed potatoes, Green Beans
FRIED CATFISH 20
French Fries, Hushpuppies
BROILED SALMON 33
Fried Brussels, Mashed Potato
GRILLED WALLEYE 28
Asparagus Risotto, Green Beans
GRILLED RED SNAPPER 48
(Gulf Wild caught)
Mashed Potatoes, Green Beans
SNOW CRAB CLUSTER 53
Corn, Garlic Parsley Potato

Between slices

select one side
OCEANS' STEAKBURGER 18
House-Ground Dried Aged Prime 9oz patty,
Choice of Cheddar, Pepper Jack, or Swiss
Cheese
SHRIMP PO BOYS 18
On a Toasted Hoagie, Served Dressed
RESORT BURGER 20
House-Ground Dried Aged Prime 9oz patty,
Pepper Jack Cheese, Cheddar Cheese,
Bacon, One Farm Eggs

Sides

GRILLED ASPARAGUS 12
SAUTEED GREEN BEANS (GF) 9
GARLIC PARSLEY POTATOES (GF) 9
CREAMY MASHED POTATOES (GF) 9
ASIAGO CHEESE GRITS 8
FRENCH FRIES (GF) 8
SWEET POTATO FRIES 10
HAND-CUT POTATO CHIPS (GF) 9
FRIED BRUSSELS SPROUTS (GF) 10
HUSHPUPPIES 7

Sauces

CAPER CREAM (GF) 2
CAJUN CREAM (GF) 2
BROWN BUTTER (GF) 2

BLACKENED CHICKEN FETTUCCINI
Baby Spinach, House-Made Alfredo
Parmesan 19
BLACKENED SHRIMP FETTUCCINI 25
Baby Spinach, House Made Alfredo, Parmesan
COUNTRY FRIED CRISPY CHICKEN
Pepper Honey Drizzle, Mashed 19
Potatoes, Green Beans
GRILLED CHICKEN(GF) 19
Citrus Marinated, Mashed Potatoes, Green
beans

Shrimp and Scallop Risotto 29
Asparagus, Brown Butter Cream Sauce

FISH AND CHIPS 18
Beer-Battered, Hand-cut Potato Chips, Malt
Vinegar

SCAMPI PASTA 26
Sautéed Shrimp & Scallops, Penne Pasta,
Cherry Tomatoes, Garlic, Bell Pepper, White
Wine, Lemon Sauce

SHRIMP AND GRITS (GF) 21
Sautéed Shrimp, Asiago Cheese Grits

OCEAN'S BASKET 24
Catfish Filet, Shrimp, French Fries,
Hushpuppies

Sushi Bowls

SALMON OR TUNA BOWL 28
Rice, Avocado, Blue Crab, Spicy Crab, Mango,
Kiwi, Ginger Marinated, Sesame Oil, Soy
Sauce
HOUSE BOWL 30
Rice, Avocado, Tuna, Salmon, White Tuna,
Trio, Sauce on top with real blue crab
SPICY TUNA OR SPICY SALMON BOWL 29
Rice, avocado, blue crab, spicy tuna.
Marinated with spicy mayo sauce, sesame
seeds, and mango.
Grill Tuna OR Salmon Bowl 29
Rice, Blue crab, Spicy Crab, Avocado,
mango, fresh Tofu
Shrimp Tempura Bowl 28
Rice, Shrimp Tempura, Fried Asparagus,
Avocado, Mango, Trio Sauce
Tempura-fried Vegetable Bowl 25
Rice, Broccoli, Carrot, Asparagus, Avocado,
Mango, Trio Sauce
Crab Salad Bowl 27
Rice, Crab Stick, Cucumber, Mango, Avocado,
Sweet Chili sauce, Tropical sauce

Margaritas

HABANERO AGAVE

MARGARITA 15
Reposado Tequila, Orange Liqueur,
Agave Nectar, Habanero Lime Mix,
Fresh Lime Juice

HIBISCUS MARGARITA 15
Silver Tequila, Hibiscus syrup, Sweet
& Sour

CHIPOTLE PINEAPPLE
MARGARITA 15
Reposado Tequila, Triple-Sec, &
Chipotle Pineapple Syrup

Frozen Margaritas

Two Flavors 15

Cocktails

KEY LIME COLADA 16
Malibu Rum, RumChata,
Lime, Soda

HURTADO CRUSH 16
Tito’s Handmade Vodka,
Pomegranate, Orange

OCEANS WATER 16
Mi Campo Tequila, Lime Juice, Topo
Chico

APPLE COLLINS 16
Grey Whale Gin, St. Germain, Apple
Liqueur, Lime Juice

CAIPIRINHA 13
Cachaca, Fresh limes, Sugar

CLASSIC MANHATTAN 16
High West Bourbon & Rye Barrel-
aged Whiskey, Sweet Vermouth,
Bitters

GOLDEN DRAGON 16
Glenlivet, Honey, Angostura
Bitters, Orange Bitters, Soda

AIRMAIL 16
Havana Club Rum, Lime, Honey
Simple Syrup, Champagne

Martinis

COSMOPOLITAN
Citrus Vodka, Combier, Cranberry
Juice, Fresh Lime Juice

THE COCKTAIL 15
Grey Goose, Noilly Prat Vermouth,
Ginger Ale, Orange Bitters

FRENCH 75 15
Roxor Gin, Sparkling Wine, Lemon
Juice

LEMON DROPPED 15
Casamigos, Fresh Lemon Juice,
Simple Syrup

20THCENTURY 15
Gray Whale Gin, Crème de Caco,
Lillet Blanc, Fresh Lemon Juice

Sake

NIGORI btl
Served Cold
Kurumatsu-Hakushika "Snow Beauty"
300 ML - Sweet 18
Sho Chiku Bai 375 ML- Sweet 15
Gekkeikan 300 ML -Sweet 14
Yuki – WhitePeach 375ML 21

JUNMAI GINJO
Served Cold

Sho Chiku Bai 300 ML - Dry 18
Suzaku 300ML - Dry 25
Heaven Sake 720ml 20 80
JUNMAI
Served Cold
Black & Gold – 750ML 39
Tyku - Black 330ML 28
Tyku - Silver 330ML 22

SPARKLING SAKE

Served Cold
Zipang 250 ML - Slightly Sweet 15
"Hanna-Fuga" Peach 250ML 18
-Slightly Sweet

FLAVORED SAKE
Served Cold
Hakushika Hana-Kohaku Plum
- Sweet 17
TY-KU Cucumber 300 ML
- Slightly Sweet 27

FUTSU - SHU
Ozeki
Served cold or warm 6 9

LOCAL – ORIGAMI

A Thousand Cranes 14
White Lotus -Unfiltered 14

Beer

Belgium

Chimay Blue Grande Resv 11.2oz 12
Stella Artois 11.2 oz 6.5
Delirium Tremens 11.2oz 12
Delirium Nocturnum 11.2oz 12

England

Young’s Double Choc Stout 16.9 oz. 10.5
Newcastle Brown Ale 12 oz 6

Ireland

Guinness Draught 12 oz 7

Germany

Bitburger Pilsner 11.2 oz 7
Warsteiner Pilsner 11.2 oz 6.5
Weihensthaner Kristall 16.9 oz 9.5
Paulaner Salvator Double Bock 12 6.5

Holland

Heineken, Amstel Light 6

Japan

Asahi, Sapporo, Kirin Ichiban 6

Mexico

Corona, 6
Dos Equis Larger 12oz 6
Dos Equis Amber 12oz 6
Modelo light 6.5
Modelo Dark 6.5

North America

Abita Purple Haze 12 oz , LA 6.5
New Belgium Fat Tire, CO 6.5
Sierra Nevada Torpedo IPA, CA 6.5
Shiner Bock, TX 6.5
Sam Adams Lager, New England 6
Yuengling Lager, PA 6

Non- Alcoholic

O’douls 5
Heineken 0.0 6
Guinness 5.5

Local Selection

Black Apple Hibiscus Cider 7.5
Black Apple Blackberry Cider 7.5
Petit Jean Pilsner 6
Love Honey 6
2nd Rodeo 6
Rockhound IPA 6

Commercial Beers

Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra, 5
BlueMoon

LOCAL

Draft Selection, inquire with
your server, as we change our
selections with the season.



Oceans at
Arthur’s