



APPETIZERS

Sesame Seared Tuna* Our signature tuna, encrusted with sesame seeds served with soy sauce, pickled ginger and wasabi \$17

Steamed Shrimp (MP) (½ lb) (1 lb) Our local peel-and-eat shrimp tossed with old bay seasoning served with melted butter and cocktail sauce.

Pei Mussels (MP) Sautee in a white wine creamy garlic sauce served with grilled bread.

Seafood Nachos A mix of chopped tuna & shrimp, marinated with our house blend spices, cooked in a sherry cheese sauce, topped with mango salsa, cheddar cheese, and black bean-corn mix \$20

Mahi Mahi Bites Cooked grilled, blackened or fried served with our house-made roasted red pepper & dill sauce \$16

Hummus Plate Our delicious hummus is served with fresh crunchy seasonal vegetables \$15

Bang Bang Shrimp Lightly breaded fried shrimp, tossed in our sweet chili sauce \$14

Salsa & Guacamole Home-made salsa and guacamole served with corn tortilla chips \$14

Mexican-Style Cheese Stuffed Cigars \$13

Oceanas Fried Green Tomatoes Sprinkled with crumbled feta cheese and drizzled with a balsamic glaze served over fresh spinach \$12

Wings (5) \$7 (10) \$14 Buffalo, BBQ, Honey Pepper, Teriyaki & dry rub Old Bay (Extra Sauce .50).

Nachos Served with corn tortilla topped with our daily made chili, cheddar cheese, onions, black olives, jalapenos, tomatoes & salsa \$15 (extra sour cream .50)

Bavarian Pretzel Bites Served with beer cheese \$10 Add Crabmeat (MP)

Fried Pickles Southern-style fried pickle spears, served with in-house made ranch dressing \$8 (Extra ranch .50)

Hush Puppies (6) \$4 (12) \$8 Our hush puppies are a Southern classic! These small savory balls of fried cornmeal batter are crispy on the outside and soft on the inside.

Old Bay Chips House-made fried potato chips, tossed with old bay, served with ranch \$5 (Extra ranch .50)

HOME-MADE SOUP

Chili Topped with Cheddar Jack Cheese Cup \$6 Bowl \$10 Served in a bread bowl \$12

Clam Chowder New England Style Cup \$8 Bowl \$12 Served in a bread bowl \$14

All parties of 6 or more will be added a 20 % gratuity to their final bill.

Consumer Advisory: Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness

SALADS

Ranch - Blue Cheese - Balsamic Vinaigrette - Caesar - Honey Mustard - Raspberry Vinaigrette - Asian Sesame
Add Chicken \$6, Mahi \$10, Salmon* \$12, Shrimp \$8, or Tuna* \$12 (extra dressing .50)

Pistachio Encrusted Goat Cheese Salad Our house salad is served with raspberry vinaigrette \$17

Kale And Roasted Veggie Salad Kale, red onions, feta cheese, pecans, roasted sweet potatoes & beets \$17

Bistro Cobb Salad romaine lettuce, chopped bacon, hard-boiled egg, tomatoes & crumbled blue cheese \$16

Spinach Salad Spinach, bacon, onions, hard-boiled egg & pecans \$16

Chef Salad Our house salad with ham, turkey, egg, Swiss & American cheese \$16

Caesar Salad Lettuce, croutons, parmesan & Caesar dressing \$13

Side Caesar Salad \$6

House Salad Lettuce, tomatoes, onions, broccoli, cucumbers, black olives & parmesan cheese \$11

Side House Salad \$6

OCEANA'S GRILLERS

It is our famous open-faced quesadilla, made on a base of garlic flour tortilla and cheddar cheese.
(Extra dressing .50)

Crabmeat Griller Lump crabmeat, grilled mushrooms & artichokes, drizzled with sweet chili sauce (MP)

*Blackened Tuna Griller** Delicious blackened tuna, cooked to your favorite temperature, topped with onions, tomatoes, feta cheese, southwest corn & black bean mix, drizzled with balsamic vinegar \$22

Caribbean Chicken Griller Chicken marinated with Caribbean sauce, topped with mango salsa, grilled onions, drizzled with Caribbean-style sauce \$20

Veggie Griller A veggie mix of roasted red bell pepper, mushrooms, spinach, artichokes & onions, drizzled with balsamic vinegar \$16

OCEANA'S TACOS

3 Tacos served on soft flour or corn tortilla, topped with house-made Asian slaw, cheddar cheese & mango salsa

Tuna* Grilled or Blackened and cooked to your favorite temperature \$20

Mahi Grilled, Blackened, or Fried \$18

Shrimp Grilled Blackened or Fried \$16

Veggie Tacos Grilled onions, mushroom, roasted red peppers topped with cheddar cheese and corn & bean mix \$14

BASKETS

Baskets come with a choice of fries or coleslaw (side substitution \$3)

Fish n' chips \$15

Fried Shrimp Basket \$15

Oyster Basket \$16

Chicken Tenders \$14

BUILD YOUR QUESADILLA

Starts with a garlic herb flour tortilla with cheddar jack cheese \$8. Add your favorite fixings:

Veggies \$2 each

Onions, Tomatoes, Spinach, Broccoli, Mushrooms, Jalapenos, Red Bell Pepper, Black Olives.

Meat & Seafood

Bacon \$2 -Chicken \$6 -Shrimp \$8 -Crabmeat (MP) -Shaved Prime Rib \$12

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OCEANA'S BURGERS

Burgers include a choice of fries or Cole slaw (side substitution \$3) (substitute side salad \$4)

Served with lettuce, tomatoes, onions and pickles

We offer gluten-free bun \$2 or gluten-free white bread for \$3.50 (extra dressings.50)

Surf & Turf Burger 8oz burger patty, topped with Swiss cheese and lump crab meat \$20

Avon Burger* 8oz burger patty served with grilled onions, fried egg, bacon, and American cheese \$18

Black & Blue Burger 8oz burger, rubbed with blackened seasoning, topped with melted blue cheese crumbles \$16

Grilled Mushroom and Swiss Cheeseburger* \$15

Hamburger* \$11

Cheeseburger* \$13

Bacon Cheeseburger* \$14

Beyond Burger 8oz of plant-based burger \$12 Add cheese \$2

OUR CLASSIC SANDWICHES

Sandwiches include a choice of fries or Cole slaw (side substitution \$3) (substitute side salad \$4)

Served with lettuce, tomatoes, onions and pickles

We offer gluten-free bun \$2 or gluten-free white bread for \$3.50 (extra dressings.50)

Mahi Mahi Sandwich Cooked grilled, blackened or fried, served with our house-made remoulade \$18

Crab Cake Sandwich Made with lump crab meat, seasoned with fresh parsley, Old Bay and our secret sauce mix served with our house-made remoulade (MP)

Grilled Jerk Chicken Sandwich A flavorful chicken breasts, marinated in our secret blend of Jamaican Jerk spices then topped with bacon and cheddar cheese \$15

Tuna Steak Sandwich* Grilled or blackened. Cooked to your favorite temperature \$17

SIGNATURE SANDWICHES

Sandwiches include a choice of fries or Cole slaw (side substitution \$3) (substitute side salad \$4)

We offer gluten-free bun \$2 or gluten-free white bread for \$3.50 (extra dressings.50)

Asian Mahi Sandwich Grilled, blackened or fried mahi, topped with our house-made Asian slaw \$18

Crab Cake Ruben Crabcake patty made with fresh lump crab meat, seasoned with fresh parsley, Old Bay, and our secret sauce, topped, with Cole slaw, Thousand Island, and Swiss cheese (MP)

Lighthouse Club Sandwich Turkey, ham, American cheese, lettuce, tomatoes and bacon. Served on your choice of white, wheat or rye bread \$14

Po Boy Sub Fried Shrimp or Oysters, topped with chopped lettuce, drizzled with bistro sauce served on a sub roll \$15

Steak and Cheese Shaved Prime Rib, grilled onions, red peppers, mushrooms & melted American cheese, served on a sub roll, topped with fresh lettuce and tomatoes \$18

Kinnakeet Cuban Carolina-style pulled pork, ham, Swiss cheese, pickles and yellow mustard, served on a pressed sub roll \$16

Southern Style BLT Bacon, lettuce and fried green tomato served on your choice of white, wheat or rye bread \$12

Catch Tuna Burger Cajun seasoned Ahi Tuna cooked to your liking, topped with Swiss cheese, grilled onions and bacon \$19

WRAPS

A savory garlic flour tortilla that perfectly complements any filling, and comes with a choice of fries or coleslaw (side substitution \$3)

Bacon Cheeseburger Wrap Chopped Hamburger, cheddar cheese, bacon, fresh lettuce, tomatoes & onions, drizzled with Thousand Island dressing \$15

Cali Wrap Turkey, bacon, avocado, spinach Swiss cheese, and sweet chili sauce \$14

Chicken Caesar Wrap Everything in our Caesar salad but in a wrap, with grilled chicken breast \$15

Blackened Tuna Wrap* Tuna, cooked to your liking, with cheddar jack cheese, lettuce, and mango salsa \$18

Cajun Chicken Wrap Cajun seasoned chicken, Cole slaw, pineapple, and sweet chili sauce \$15

Veggie Wrap Grilled spinach, onions, red bell peppers, mushrooms and hummus \$13

ENTREES

Enjoy with two choices of sides for a satisfying and flavorful meal!

Sautéed Veggies ▫ Cole Slaw ▫ Mac N Cheese ▫ Mashed Potatoes ▫ Fries ▫ Steamed Broccoli ▫ Onion Rings
Sweet Mash Potatoes (substitute side salad \$4)

Seafood Platter \$34 Mahi & Shrimp or Mahi & Oysters (no substitutions)

Indulge in the ultimate seafood feast with a choice of a mouth-watering selection of grilled blackened or fried Mahi Mahi, juicy grilled, blackened or fried shrimp or fried oysters.

Shrimp and Scallops Platter \$33 (Shrimp only \$26) (Scallops only \$30)

Plump succulent shrimp and tender buttery scallops are cooked grilled, blackened, or fried to perfection.

Fried Shrimp and Oysters Platter \$30 (Oysters only \$26)

Experience the crispy golden goodness. Plump shrimp and tender briny oysters are lightly battered and fried to perfection.

Crab Cakes (MP) Savor the taste of the coast with our mouth-watering crab cakes. Made with fresh lump crab meat, seasoned with old bay and fresh parsley Served with our creamy house-made roasted red pepper and dill remoulade.

***Tuna Steak** \$29 Enjoy our tuna steak prepared to your liking! Choose between a simple yet savory grilled preparation or opt for a blackened seasoning for a bold spicy kick.

***Sesame Seared Tuna** \$29 Our most popular appetizer! Seared Tuna encrusted with sesame seeds, is served with ginger, wasabi, and soy sauce.

Mahi Mahi Dinner \$25 Choose from grilled blackened or fried preparation, each showing the natural sweetness and flaky texture of this popular fish. Topped with a rich creamy wine garlic butter sauce.

Salmon \$26 Savor the rich, velvety texture flavors of our salmon. Grilled or blackened to perfection, the flaky fish is generously topped with creamy wine and garlic butter sauce.

***New York Strip** \$34 Indulge in the tender, juicy delight of our 14 oz New York steak cut. Cooked to your desired level of doneness. (Add Shrimp \$8 or Crab Cake MP)

***Prime Rib** \$29 Melt-in-your-mouth texture of our 12 oz prime rib cut, cooked to your desired temperature.

Jerk Grilled Chicken \$25 Tender, juicy chicken is marinated in a blend of Jamaican spices then grilled for a smoky charred flavor top without a colorful and refreshing mango salsa giving a balance of spicy and sweet to this dish.

PASTA

All Pasta dishes are served with grilled bread. Add a side salad \$4

Alfredo Pasta \$16 Add Chicken \$21 Add Shrimp \$25

Veggie Primavera \$20

Sauteed Zucchini, yellow squash, red bell pepper, and onions, finished with a garlic butter sauce served over rigatoni pasta sprinkled with parmesan cheese.

Shrimp Scampi \$26

Sauteed shrimp in a creamy garlic butter sauce served over rigatoni pasta.

Chicken Parmesan \$22

Fried Chicken breast, topped with marinara, and provolone served over rigatoni pasta.

Mussels Fra Diavolo \$28

Mussels sauteed in a spicy marinara sauce served over rigatoni pasta.

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KIDS MENU

This menu is available for kids 12 years old and under only

- Mac N' Cheese \$8 (Add Chili \$4)
- Butter Pasta \$7
- Marinara Pasta \$8
- Alfredo Pasta \$9 (Add Chicken \$6 or Shrimp \$8)

The following items come with a choice of fries or steamed broccoli

- Fried or grilled Chicken \$11
- Grilled Cheese \$8
- Hamburger* \$8
- Cheeseburger \$9
- Bacon Cheeseburger \$10

BEVERAGES

SOFT DRINKS \$2.50

NO REFILLS

- Coke □
- Diet Coke □
- Root Beer □
- Sprite □
- Pink Lemonade □
- Ginger Ale □

JUICES \$4

NO REFILLS

- Apple □
- Orange □
- Tomato □
- Cranberry □
- Pineapple □

NO REFILLS

- Sweet or Unsweet \$3
- Hot Chocolate \$4
- Milk \$4
- Bottled Water \$3
- Espresso Shot \$2
- Flavored Coffee \$4

Hot Tea \$3 & Coffee \$4

BEER LIST

- Bud Light 4
- Budweiser 4
- Miller Light 4
- Michelob Ultra 4
- Coors Light 4
- Blue Moon 5
- Fat Tire 5
- Hoppum, IPA 6
- Angry Orchard 5
- Bold Rock 5
- White Claw 4

- Stella Artois 6
- New Castle 5
- Corona 6
- Corona Light 6
- Pacifico Can 6
- Guinness Can 7
- Heineken 6

N/A BEER

- Heineken DD 4
- Stella DD 4
- Athletic IPA 4.50

- Dos XX 5
- Yuengling 5
- New Realm IPA 7
- Corolla Gold 6
- Copper Line 6
- 1718 Ocracoke, NC OBX
Brewery
(Ask your server for our
1718 local beer)

WINE LIST

WHITES

- Douglas Hill Chardonnay (California) 9/29
- Peter Weinbach Reisling (Germany) 9/29
- Capolsaldo Pinot Grigio (Italy) 9/29
- Robertson Sauvignon Blanc (South Africa) 9/29
- Guilhem Rose (France) 10/33
- Freixenet Brut (Spain) 7/27

REDS

- Meiomi Pinot Noir (California) 10/32
- Chateau St. Michelle Indian Wells Cab (WA, State)
10/32
- Rodney Strong Knotty Vines (California) 9/32
- Smoking Loon Merlot (Chile) 8/28

COCKTAILS

- Hatteras Hurricane** Coconut rum, Bacardi rum, pineapple, orange & cranberry juice 12
Big Al's Margarita 1800 Silver Tequila, Gran Gala, lime juice, sugar, served on the rocks 14
Raspberry Iced Tea vodka, gin, rum tequila, Chambord, sweet n' sour & a splash of coke 14
Long Island Iced Tea Vodka, gin, rum, tequila, triple sec, sweet n' sour, and splash of coke 14
Elderflower Fizz Empress Indigo gin, St Germain, soda & a splash of lime juice 14
Fresh Mint Mojito (when Available) 14
Rum Runner Dark rum, light rum, banana & raspberry liquor, orange, & pineapple juice 14
Grapefruit Crush Deep Eddy Ruby, triple sec, soda & a splash of grapefruit juice 12
Green Flash Capt. Morgan, coconut rum, blue curacao, pineapple juice & sweet n' sour 12
House-Made Bloody Mary Rimmed with Old Bay 10
Dark n Stormy Goslings dark rum & ginger beer 10
Aperol Spritz A refreshing mix of Aperol, Lunetta Prosecco, and a splash of soda 10

MARTINI'S

- French Martini** Vodka, Chambord, Pineapple juice & a floater of Champagne 13
Miles Away Martini Absolut, Cointreau, cranberry juice & a splash of lime juice 13
Milky Way Martini Caramel vodka, Mozart white chocolate Liquor and Baileys 12
Pineapple Upside Down whipped cream vodka pineapple juice, and grenadine 11
Mermaid Martini vodka, blue curacao, pineapple juice, & a splash of sweet n' sour 12
ChocoMintChata Martini Rumchata, Mozart white chocolate liquor, crème de cocoa & menthe 12
Coconut Cookie Martini Mozart white chocolate liquor, Caramel vodka, coconut rum & cream 12
Pumpkin Pie Martini Vanilla Vodka, Rumchata & Pumpkin Liquor 12
Espresso Martini Espresso Shot, Smirnoff Vanilla Vodka, Mozart, Frangelico & Kahlua 14

LIQUOR LIST

GIN

Tanqueray
Hendricks
Beefeater
Empress
Seagram's
Bombay

VODKA

Grey Goose
Absolut
Tito's
Kettle One

TEQUILA

Casa Amigos
Patron
Don Julio
Corralejo Gold
El Jimador

CANADIAN WHISKY

Crown Royal
Crown Royal Apple
Seagram's VO

RUM

Bacardi Silver
Coconut Rum
Kill Devil Rum
Goslings
Capt. Morgan
Kraken
Flor de Caña
Myer's
Pusser's Rum

BOURBON

Jim Beam
Wild Turkey
Wild Turkey Rye
Woodford Reserve
Knob Creek
Evan Williams
Maker's Mark
Jack Daniel's
Bulleit

IRISH WHISKEY

Jameson
Bushmills
Tullamore Dew

SCOTCH

Glenlivet 124
Dewar's
Johnnie Walker Black