

Fleur De Lis

4-COURSE SIT DOWN DINNER

Includes Soup, Salad, Entrée, & Dessert.

Soup

Seafood Gumbo

Salad

Caesar Salad

Entrées

Blackened Bayou Duck

Smoked til it's tender! Then blackened & topped with crawfish mushroom cream sauce. Served with vegetables & jambalaya.

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.

Blackened Redfish Oceana

Fresh Gulf redfish blackened then topped with crawfish cream sauce. Served with vegetables & jambalaya.

Jambalaya Pasta

Shrimp & alligator sausage with onions & bell peppers. All tossed in a Creole sauce & served over pasta.

Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Includes Beverage
(Soda, Coffee, or Tea)

\$35.95 per person
(tax & gratuity not included)



Crescent City

4-COURSE SIT DOWN DINNER

Includes Appetizer, Guests' Choice of Soup or Salad, Entrée, & Dessert

Appetizer

A sample of Oceana's signature appetizers selected by our Chef.

Soup or Salad

Seafood Gumbo or Caesar Salad

Entrées

10 oz Blackened Ribeye

Cooked medium & served with vegetables & jambalaya.

Half-Shrimp, Half-Catfish Platter

Fried shrimp & catfish served with french fries, coleslaw, jalapeño hushpuppies, cocktail & tartar sauce.

Redfish Oceana

Our signature dish! Sautéed redfish topped with crawfish mushroom cream sauce. Served with potatoes & vegetables.

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.

Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Includes Beverage
(Soda, Coffee, or Tea)

\$39.95 per person
(tax & gratuity not included)

The Big Easy

4-COURSE SIT DOWN DINNER

Includes Appetizer, Guests' Choice of Soup or Salad, Entrée, & Dessert.

Appetizer

A sample of Oceana's signature appetizers selected by our Chef.

Soup or Salad

Seafood Gumbo or Caesar Salad

Entrées

Chef's "Surf and Turf"

10 oz ribeye cooked medium & blackened to perfection & accompanied by three grilled gulf shrimp, all tossed in our signature seasonings. Served with vegetables & jambalaya

Blackened Bayou Duck

Smoked til it's tender! Then blackened & topped with crawfish mushroom cream sauce.
Served with vegetables & jambalaya.

Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.

Redfish Oceana

Our signature dish! Sautéed redfish topped with crawfish mushroom cream sauce.
Served with potatoes & vegetables.

Dessert

Kentucky Bourbon Pecan Pie

Strawberry Cheesecake

Our New York-style cheesecake covered with strawberries & rested on a walnut graham cracker crust.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Includes Beverage
(Soda, Coffee, or Tea)

\$48.95 per person
(tax & gratuity not included)