

Happy Hour Appetizers

\$6

Mediterranean Hummus

With grilled pita

Maryland Lump Crab Cakes

Arugula, fennel, and roasted red pepper with sherry butter and chipotle aioli

Seasonal Vegetables

Balsamic brie dipping sauce

Fried Calamari

Crispy fried calamari served with chipotle aioli and agrodolce sauce

Bistro Mussels

White wine, sweet onion, tomato, and roasted garlic mariniere with bruschetta

Amber Glazed Salmon Flatbread

Caper cream cheese, aged parmesan, wild greens, and fennel

Umami Kobe Sliders

Kobe beef mini burgers, Vermont cheddar, and Oceano's bread and butter pickles on brioche rolls

Blue Point Oysters

Half dozen on the half shell, served with horseradish cocktail sauce & cucumber mignonette

\$10

Truffle Chicken Chantrelle Flatbread

Buerre fondue, grilled chicken, Chantrelle mushrooms, parmesan, truffle oil

Coconut Shrimp

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce

Blackened Big Eye Tuna

Rolls of Ahi Tuna filled with radish, shiitake mushrooms, pickled ginger, and scallions with spicy mustard sauce

Happy Hour Available in the Bar Area

Monday-Friday 4:00pm-6:30pm

Saturday 2:00pm-4:30pm

\$6 Wines By the Glass

Whites

Sparkling

Segura Viudas, Brut, Spain, n/v

Riesling

Rudi Wiest, Mosel, Germany, '12

Rosé

Minuty, Provence, France, '14

Sauvignon Blanc

Infamous Goose, Marlborough, NZ, '13

Pinot Grigio

Torre di Luna, Trentino, Italy '14

Chardonnay

Albert Bichot, Macon-Village, Bourgogne, France, '13

Chardonnay

Moniker, Mendocino, California, '13

Reds

Malbec

Las Acequias, Mendoza, Argentina, '11

Pinot Noir

OTWC, Willamette Valley, Oregon '14

Cabernet

Drumheller, Columbia Valley, Washington '14

Cabernet

Cannonball, Sonoma, California, '12

Meritage

Josh Cellars Legacy, California, '12

*Oceano Bistro proudly serves 8 ounce wine pours, please drink responsibly

Beer

Bottles \$2

Bud Light, Budweiser, Bud Select, Mich Ultra

Draft \$4

Schlafly - Pale Ale, Stella Artois, Bud Select

Signature Martinis and Cocktails \$5 (select spirits)

Concord 75 *New*

Gin, Champagne and house-made Concord Grape Shrub

Lavender Lemonade *New*

Hangar Citron Vodka, house-infused Lavender Lemonade and club soda

The Norwegian Kiwi *New*

Linie Aquavit, Pamplemousse Liqueur, house-made Kiwi Shrub and a touch of club soda

Oceano Martini *New*

St. George Citrus Vodka, Creme de Violette, St. Germain Eldeflower Liqueur and fresh lime juice

Ruby Red Cosmo

House infused grapefruit vodka, Cointreau, and cranberry juice with a sugar rim

The Virtuoso

Purus Vodka, Amaretto, sour and orange juice with strawberry and blackberry garnish

Margarita Mojito Martini

Tequila, Triple Sec, Fresh lime juice, Grand Marnier simple syrup, and mint with a salt rim

Also includes: The Cucumber Martini, Espresso Martini, and Pomegranate Martini