

Happy Hour Appetizers

\$6

Vegetable Flatbread

Olive oil, asparagus, wild mushrooms, tomato, onion, parmesan cheese, with sweet and spicy mustard drizzle

White Truffle Cheese Fries

Grated aged parmesan, fresh herbs, and white truffle oil

Seasonal Vegetables

Balsamic brie dipping sauce

Mediterranean Hummus

With grilled pita

\$8

Gourmet Pub Burger

6oz of Kobe beef, sharp cheddar, bacon, and chipotle aioli, with house made pickles and lettuce on side

Maryland Lump Crab Cakes

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

Bistro Mussels

White wine lobster broth, sweet onion, tomato, and roasted garlic with bruschetta

Fried Calamari

Crispy fried calamari served with chipotle aioli and agrodolce sauce

Umami Kobe Sliders

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

Amber Glazed Salmon Flatbread

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

Blue Point Oysters

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

\$10

Campechana

Fresh seafood salsa with rock shrimp, crab meat, tomatoes, poblano peppers, onion, cilantro, lime juice and avocado, served with house made corn tortilla chips

Truffle Chicken Wild Mushroom Flatbread

Buerre fondue, grilled chicken, wild 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 and cucumber

Happy Hour Available in the Bar Area

Monday - Friday 4:00-6:30pm

Saturday 2:00-4:30pm

\$6 Wines By the Glass

Whites

Sparkling

Segura Viudas, Brut, Spain, n/v

Riesling

Rudi Wiest, Germany '16

Torrontés

Terrazas de los Andes, Argentina '16

Sauvignon Blanc

Infamous Goose, Marlborough, NZ '17

Pinot Grigio

Lagaria, Italy '16

Chardonnay

Albert Bichot, Macon-Village, Bourgogne, France '16

Chardonnay

Carmenet, California '16

Reds

Malbec

Filus, Argentina '16

Pinot Noir

Magnolia Court, Central Coast, California, '14

Cabernet

Black's Station, California '16

Cabernet

Cannonball, Sonoma, California '16

Meritage

CMS, Washington '15

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

Beer

Bottles \$2

Bud Light, Budweiser, Bud Select, Mich Ultra

Draft \$4

312 Urban Wheat, Stella Artois, Mich Ultra

Signature Martinis and Cocktails \$7 (select spirits)

Blackberry Kat *New*

Snow Leopard Vodka, house-made blackberry shrub, club soda, mint

Missouri Mule *New*

Missouri Spirits Vodka, Lime, Ginger Beer served in a copper mug

Flor de Jamaica Margarita *New*

Don Julio Blanco, Hibiscus Shrub, fresh squeezed lime juice, club soda on the rocks with a salt rim

The 75 *New*

Nolet's Gin, Champagne and your choice of house-made Strawberry or Hibiscus Shrub

Oceano Martini

St. George Citrus Vodka, Creme de Violette, St. Germain Eldeflower Liquor 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