

## 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)*