

OCEAN

N - Contains Nuts | **S** - Contains Shellfish

You are kindly requested to inform the staff of any allergies prior to placing your order.
If you require gluten-free options, kindly let your server know.

All prices are in LKR, subject to 10% service charge & applicable government taxes.

OCEAN SIGNATURES

^SCOLD SEAFOOD TOWER

10,000

Oyster | Shoe Lobster | Sea Crab | Jumbo Prawn | Marinated Mussels & Clams | Salmon Sashimi | Tuna Sashimi | Marinated Herrings

Served with Coriander & Tomato Salsa, Cocktail Dressing, Lemon Vinaigrette, Lemon Sorbet & Bloody Mary Shots

^SOCEAN SEAFOOD GRILL

9,500

Prawns, Shoe Lobster, Cuttlefish, Seer Fish, Snapper, Crab & Mussels

^SSEAFOOD BOIL

A hands-on feast of fresh seafood & seasonal vegetables, tossed in a vibrant, flavourful spice blend, perfect for sharing.

Preparation Style: Louisiana | Asian

Spice Level: Mild | Hot | Very Hot

	Serves Two	Serves Four
Mixed	16,000	29,000
Sea Crab, Lagoon Crab, Shoe Lobster, Green Mussels, King Prawns, Chicken Sausages, Hard Boiled Egg, Okra, Corn & Potatoes		
Crab	10,500	19,000
Sea Crab, Lagoon Crab, Chicken Sausages, Hard Boiled Egg, Okra, Corn & Potatoes		
Prawn	9,600	18,000
Jumbo Prawns, Chicken Sausages, Hard Boiled Egg, Okra, Corn & Potatoes		

COLD APPETIZERS

^S Sashimi Platter – Salmon, Tuna & Modha	2,400
Served with Pickled Ginger, Soy Sauce & Wasabi	
^S Shrimp Cocktail	1,800
^S Prawn & Lychee in Coriander & Chilli Dressing	1,700
Ocean Caesar Salad	1,500
^S Red Snapper Ceviche in Preserved Lemon served with Crispy Tortilla	1,500
^S Sriracha-tossed Prawns	1,500
^S Mixed Seafood Salad	1,500
^S Grilled Octopus Salad	1,500
^N Thai Papaya Salad	1,100

^S Oysters

Dozen	4,500
Half Dozen	2,500

Freshly-shucked & served with your choice of Red Wine Vinegar, Tabasco, Lemon & Bloody Mary Shots

HOT APPETIZERS

^S Pan-fried Scallops with Glass Noodle Salad	4,500
^S Gratinated Mussels with Dill & Cheese	3,500
^S Sautéed Mussels in Garlic & Wine Sauce	3,500
^S Oysters Rockefeller	2,500
^S Sautéed Oysters in Brown Butter Sauce	2,500
^S Fried Soft-shell Crab with Avocado & Lemon Mayo	2,900
^S Crab Rangoon Dip with Corn Garlic Bread	1,900
^S Crispy Crab Claw with Sweet Mango Chilli Salsa	1,800
^S Baked Crab with Yuzu Mayonnaise	1,400
^S Tempura Prawns with Sweet Chilli Sauce	1,800
^S Prawn Wonton with Plum Sauce	1,800
^S Spicy Marinated Deep-fried Jaffna Shrimp	850
^S Fried Handalla	900
^S Sardine Cutlets with Spicy Chilli Sauce	900
^N Vietnamese Vegetable Rice Roll	1,100

^S SOUPS

New England Seafood Chowder	1,500	Crab & Sweet Corn	1,300
Tom Yum	1,300	Seafood Laksa	1,100

Pot of Soup (Serves Two)

Bouillabaisse	2,200
---------------	-------

A traditional French Fish Stew from Marseille, featuring a variety of Mediterranean Fish & Shellfish

Jaffna Odiyal Kool	2,200
Prawn, Sea Crab, Fish, Jackfruit Seeds & Palmyrah Flour	

RECOMMENDED PREPARATION

Choose your preferred seafood and have it expertly prepared to your liking.
Our chef has recommended ideal sauce & curry pairings for each variety below.

Prices are based on 100g portions.

LOBSTER

Rock Lobster	3,000
Shoe Lobster	1,400

Thermidor | Grilled Lemon Butter | Vietnamese-style | Chilli Garlic |
Grilled Garlic Butter | Sri Lankan Saffron Curry

CRAB

Lagoon Crab	2,900
Crab Meat	1,400
Sea Crab	1,400
Mud Crab	1,200

Jaffna-style Curry | Singapore Chilli | Black Pepper | Spicy Red Curry |
Garlic Butter | Thick Sri Lankan Coconut Curry | Chilli Garlic | Sichuan

PRAWN

Jumbo Prawn	1,500
Lagoon Prawn	1,600
King Prawn	1,800
Jaffna Prawn	750

Thai Red Curry | Chilli Garlic | Hot Garlic | Jaffna-style Curry |
Grilled with Garlic Butter | Sweet & Sour | Hot Butter | Tamarind |
Lemon Butter | Batter-fried | Vindaloo | Thick Sri Lankan Coconut Curry

CALAMARI & OCTOPUS

Cuttlefish	1,600
Squid	750
Octopus	800

Hot Butter | Salt & Pepper | Tamarind | Tempered | Spicy Red Curry |
Black Bean | Thick Coconut Curry

FISH

Seer Fish	1,800
Grilled Lemon Butter Thai Red Curry Jaffna Curry Kirata Mirisata	
Salmon	2,600
Grilled with Garlic Butter Grilled with Lemon Caper Butter Teriyaki	
Tuna	1,500
Grilled with Pepper Mirisata Mustard Curry Spicy Grill	
Modha	1,800
Grey Mullet	1,500
Red Snapper	1,600
Steamed Lime & Chilli Grilled with Garlic Butter Fried in Hot Garlic Sweet & Sour Kirata Mirisata Spicy Fried	
Grouper	1,200
Steamed Lime & Chilli Fried in Hot Garlic Fried in Tamarind Sweet & Sour Spicy Deep-fried	
Hurulla	750
Bolla	750
Grilled Spicy Fried Mirisata Kirata	
Handella	900
Deep-fried Breaded Kirata Mirisata	

SEAFOOD DELICACIES

Fish Roe	1,300
Wok-fried Deep-fried Devilled Tamarind Hot Garlic Chilli Garlic	
Spicy Fish Head Curry	1,800
Paraw Fish Head Slow-cooked in a Fragrant, Spiced Curry	

CURRIES & SAUCES

To explore more combinations, choose from over 40 premium varieties of freshly sourced fish and shellfish, paired with your choice of curry or sauce and prepared just the way you like it.

Style of Preparation

Steamed | Curried | Grilled | Deep-fried | Crumb-fried | Batter-fried | Pan-fried |
Wok-fried | Foil-baked | Tempura

Indian

Meth Masala
Kerala Curry
Goan Curry
Madras Curry
Amritsari Fry
Tawa

Sri Lankan

Jaffna-style Curry
Kirata
Mirisata
Mustard Curry
Spicy Tempered
Devilled
Ambul Thiyal

Italian

Provençale
Salmoriglio
Al Pastor
Salsa
Fra Diavolo Sauce
Puttanesca

Continental

Thermidor
Newburg
Lemon Butter Sauce
Garlic Butter
White Wine Cream Sauce
Chimichurri Sauce
Harissa & Garlic Sauce
Lemon & Honey Sauce

Thai

Red Curry
Green Curry
Choo Chee
Chilli Lime Sauce
Hot Garlic Sauce
Tamarind Sauce
Sweet Chilli Sauce
Coconut Lemongrass Sauce
Ginger, Chilli & Soy Sauce

Chinese

Sweet & Sour Sauce
Chilli Garlic Sauce
Ginger & Spring Onion Sauce
Szechuan Sauce
Black Vinegar Sauce
Singapore Chilli Sauce
Black Pepper Sauce
Hot Butter Sauce
Butter Soy Sauce

Japanese

Teriyaki
Karē
Spicy Miso Sauce

ACCOMPANIMENTS

Rice

^S Shrimp & Crab Fried Rice	1,900
^S Mixed Seafood Rice	1,500
^S Meen Choru (Flavourful Fish Rice)	1,500
^N Pineapple Fried Rice	1,500
Egg Fried Rice	1,200
Garlic Fried Rice	1,200
Vegetable Fried Rice	1,200
Steamed Rice	1,100

Noodles & Pasta

^S Seafood Glass Noodles	2,900
^{S^N} Seafood Pad Thai Noodles	2,300
Egg & Vegetable Fried Noodles	1,100
Creamy Macaroni & Cheese	1,400
Spaghetti Aglio e Olio	1,400

Vegetables

Wok-fried Mixed Mushrooms	1,200
Deep-fried Hot Butter Mushroom	900
Wok-fried Vegetables	900
Steamed Vegetables	900
Garlic Kang Kung	900
Red Chilli Garlic Green Beans	900
Bitter Melon in Red Curry	900
Okra in Chilli Tomato Sauce	900
Chilli Garlic Tofu	1,100

Bread

Garlic Toast	650
Kadé Paan	650
Homemade Roast Paan	650

NON-SEAFOOD OPTIONS

Lamb

Massaman Vindaloo Black Pepper Sri Lankan Curry	3,500
---	-------

Chicken

Black Pepper Red Curry Devilled Sweet & Sour Methi Masala Thai Basil Sri Lankan Chicken Curry	2,400
--	-------

DESSERTS

^N Triple Chocolate Mousse in Crispy Tuile Cup	1,200
Knickerbocker Glory	1,100
Passion Fruit Crème Brûlée	1,100
Thai Mango Sticky Rice	1,100
Lychee in Pandan Syrup	1,100
^N Watalappam	1,100
Baked Alaska	900
Honey-glazed Baked Yoghurt with Flamed Orange	900
Homemade Lemon Ice Cream	900