

OCEANS Sushi & Raw Bar

With Chef Alex

From the Oyster Bar:

Oysters on the half shell	6 for 15	or	12 for 28
Half dozen Bienville	16		
Half dozen Rockefeller	16		
Half dozen Char Grilled (New Orleans Style)	16		
Combo – 3 Bienville, 3 Rockefeller, 3 Char Grilled	24		
Broiled Mussels – topped with masago aioli (6)	9		

Miso Soup – with seaweed and benito flakes	5.00
Steamed Edamame Pods – Salted or Spicy	4.00
Cucumber Salad – ponzu and blue crab	6.00
Seaweed Salad – made in the traditional style	7.00
Trio Salad – seaweed cucumber, octopus	9.00

White Tuna Tataki or Tuna Tataki – seared white or blue fin tuna, citrus marinade, shaved cucumber 16.00

Baltz Dynamite – calamari, shrimp, scallops and mushrooms baked and topped with rich masago sauce 15.00

Yellow Tail Carpaccio – Ponzu, Jalapeno, cilantro, masago, green onion 15.00

Alex Tower – Rice, Blue and Spicy Crab, Avocado, Mango, Fried Red Snapper, with Eel and Sweet Chili Sauces, Spicy Mayo, Fish Eggs, Green Onion 17.00

Nigiri 2 pieces / Sashimi 3 pieces:

Super White Tuna	7 / 9
Big Eye (*Hawaiian Tuna*)	7 / 9
Sake (Salmon)	5 / 7
Hamachi (Yellow tail)	6 / 8
Tai (Snapper)	4 / 5
Shiro Maguro (Blue Fin Tuna)	8 / 10
Smoked Salmon	5.5 / 7.5
Ebi (Cooked shrimp)	4 / 6
Hotategai (Scallop)	5 / 6.5
Kani (Snow crab)	7 / 13
Unagi (Fresh water eel)	6 / 8
Tako (Octopus)	6 / 8
Ika (Baby Squid)	5 / 7
Masago Scallop Nigiri (Mayo, flame kissed)	6
Ikura (Salmon eggs)	6
Masago (Smelt eggs)	4
Uzura (Quail eggs)	4
Sweet Shrimp (with tempura heads) 3pcs	11
UNI (Sea Urchin Roe)– up on availability	12

Chef Select Platters

Sashimi App (3ea. Tuna, Salmon, White Tuna)	18
"TY" Sashimi (3ea. Tuna, Yellow Tail)	13
"TS" Sashimi (3ea. Tuna, Salmon)	13
Oceans Nigiri Platter- (12pieces) PP	25
Chef Select Sashimi Platter- (12pieces) PP	26
27 piece Sashimi Platter for Two	50
Sashimi Nigiri Platter- (10 Sashimi, 7 Nigiri)	30
OCEANS' SHELLFISH PLATTER for Two	MP

(Lobster Tail, Oysters, Shrimp, Sea Scallops, Mussels, Snow Crab, Tuna, Trio Salad)

Traditional Rolls:

Avocado Roll	7
Blue Crab and Avocado Roll	8
California Roll – real crab	9
Crunchy Shrimp Roll	7
Crunchy Crab Roll	7
Cucumber Roll	6
Eel Roll with Cucumber or Avocado	8
Hand cut Tuna Roll	6
Philly Roll – smoked salmon, cream cheese, avo	8
Shrimp Tempura Roll	7
Spicy Tuna Roll	8
Spicy Salmon Roll	7
Spicy Crawfish Roll	8
Veggie Roll- asparagus, cucumber, avo, greens	8
Wild caught Salmon Roll	6
Yellow Tail and Scallion Roll	6

Chef Alex's Special Rolls & Oceans' Signature

Rolls:

[] Flying Kiss Roll (NEW) – smoked salmon, shrimp tempura, blue crab, and avocado flame kissed	15
[] Lobster Roll (NEW) – Spicy Crab, avo, cucumber, and tempura lobster, topped with blue crab and fried calamari with spicy mayo, eel sauce, & fish eggs, flame kissed	31
[] Alligator – tempura shrimp, blue crab, with Salmon, avocado & flame kissed	15
[] Arkansas – cucumber, blue crab, big eye & white tuna, & mango, trio sauce	14
[] Chenal Roll – crab stick, avocado, crunchies, w/ eel on top	14
[] Country Boy – tempura shrimp, spicy crab, and avocado, topped w/ white tuna, flame kissed, eel sauce	15
[] Crazy Lover – tempura shrimp, crabstick, avocado, with spicy tuna, blue crab, crunchies	16
[] Crazy Monkey – tempura Shrimp, spicy crab, with avocado, masago aioli, & flame kissed	15
[] Dragon – tempura shrimp, crabstick, eel, avo with Eel sauce & sesame	15
[] Dynamite – fried yellow tail & jalapeno, with spicy crab	14
[] Flaxman Roll – spicy tuna, avocado, w/ seared tuna on top	15
[] Golden Boy – soy wrapper, fried red snapper, blue crab, mango, avocado	16
[] Hawaiian – coco shrimp, cream chese, avo, with mango & tropical sauce	14
[] Kamikaze – temp shrmpr, crm cz, jap, w/ blue crab & avo	17
[] "King" Arthur – crab, seared Wagyu beef, avocado, with caviar, and Chef's signature sauces	25
[] Kiss Me – cucumber wrap, tuna, salmon, blue crab, tomago, mango, avo	14
[] Mango Tango – tempura shrimp, crabstick, cucumber, cream cheese, with spicy tuna, blue crab and mango	19
[] Playboy – fried snapper, cream cheese, topped w/ blue & spicy crab, flame kissed	15
[] Rainbow – California roll, with tuna, salmon, yellow tail and avo	14
[] Razorback – shrimp, crabstick, avo w/ tuna & avo on top	14
[] Red Dragon – blue crab, shrimp, cucumber, with tuna, avo, spicy N sweet	15
[] Spicy Girl – spicy tuna, crabstick, avo w/ salmon on top	15
[] Super Crunchy – crab, crawfish, cream cheese, avocado, topped w/ blue crab	15
[] Volcano – California with spicy tuna, eel sauce, trio sauce, tropical sauce	14

Hand rolled and lightly fried for an extra twist: ()**

[] (**) Tiger (NEW) – blue crab, jalapeno, and avocado. With eel sauce, tropical sauce and spicy mayo on top	14
[] (**) Vegas Bomb (NEW) – Smoked Salmon, Spicy Crab, Avocado, Cream Cheese, and Shrimp Tempura	18
[] (**) Alex's Rock Star Roll – tempura shrimp, crabstick, cucumber, cream cheese, with blue crab and mango on top	19
[] (**) Alex Special – Jumbo CA roll w/ cream cheese, fried, topped with blue crab & mango	19
[] (**) Big Momma – spicy tuna & avocado, with blue crab and go on top	18
[] (**) BOMB – spicy crawfish, crab stick, cream cheese, avo	14
[] (**) Cowboy – tuna, crab stick, jalapeno, avocado with spicy crab on top	16
[] (**) Firecracker – tempura shrimp, spicy crab, cream cheese, topped with spicy crab and blue crab, trio sauces	19
[] (**) Godzilla – spicy crawfish, blue crab, shrimp tempura, cream cheese, spicy crab	19
[] (**) Mama Mia – smoked salmon, crab, cream cheese, mango, habanero, avocado	18
[] (**) Mermaid – white tuna, cream cheese, avo w/ spicy crab	16
[] (**) OMG! – spicy tuna, crab stick, avocado with trio sauces	14
[] (**) Super Vegas – smoked salmon, crab, cream cheese, avocado, trio sauces	15

For soy or cucumber wrap or to tempura fry any roll, add \$1

Call 501-821-1828 for carry out

update 08/2018-V15

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness

OCEANS LUNCH MENU



16100 Chenal Parkway, Little Rock, AR 72223

Traditional Country Platters

choice of one of the following:

- Southern Fried Chicken
- Chicken Fried Steak
- Hand Breaded Chicken Tenders
- Fried Catfish Fillets
- Seasoned Fried Pork Chop
- Hand Breaded Butterfly Shrimp
- Blackened Catfish Fillets
- Smothered Steak
- Liver and Onions

Served with -

green salad, mashed potatoes, corn, green beans, gravy, with a biscuit.

\$10.00

Soup

MISO SOUP	5
SIGNATURE SEAFOOD GUMBO	7
CHEF'S SOUP OF THE DAY	7

OCEANS LUNCH MENU

Salad

SMALL SALAD	3
SOUP & SALAD	8
CAESAR SALAD	8
Jalapeño Corn Croutons add chicken 4 OR grilled shrimp 6	
NEW KALE	9
Kale, Beets, Goat Cheese, Toasted Almonds, Mint, Fried Leeks, Chocolate Balsamic	
CRISPY SALAD	
Chicken - 10 or Shrimp - 12	
Mixed Greens, Tomato, Scallions, Smoked Bacon, Cheese, Onion Bacon Jam, BBQ Honey Mustard	
COBB SALAD	14
Lettuce, Avocado, Grape Tomato, Shaved Carrots, Chicken, Ham, Bacon, Egg, Blue Cheese	
NEW SESAME SALMON SALAD	14
Mixed Greens, Beets, Cucumbers, Carrots, Fresh Berries, Wonton Crisps, Sesame Ginger	
NEW STEAK SALAD	18
Mixed Greens, Bacon, Tomatoes, Cucumber, Fried Leeks, Chimichurri & Mint	
NEW Tacos (Flour Tortillas)	
PRIME STEAK	12
Prime Beef with Chimichurri Sauce, Queso Fresco, and Pickled Onion	
SHRIMP	12
Chipotle Glazed Shrimp with Pico, Avocado	
SEARED TUNA	12
Sweet & Spicy Orange Glazed Tuna with Pea shoots and Avocado	
ROASTED CHICKEN	10
Chicken with Spiced Mango Sauce, Tomato, Onion	

OCEANS LUNCH MENU

Between the Slices

TURKEY CLUB	9
Cheddar cheese, Smoked turkey, Crisp bacon, Avocado	
OCEANS' STEAKBURGER	11
House-Ground 9oz Patty, Choice of Cheddar, Pepper Jack, or Swiss Cheese	
NEW CALIFORNIA CLUB	12
Blackened Chicken, Fresh Tomato, Avocado, Smoked Bacon, Pepper Jack Cheese, and Tapatio Aioli on Jalapeno Cornbread	
PO-BOY	12
Your Choice of Shrimp, Oyster, or Catfish on a Toasted Hoagie Roll served dressed. Hand-cut Potato Chips, Cole Slaw, Hush Puppies	
THE FRENCHIE	14
Sliced Prime Rib, Caramelized Onions, Horseradish	
RESORT BURGER	15
Pepper Jack Cheese, Cheddar Cheese, Bacon, Vidalia Onion Bacon Jam, Two Farm Eggs	
NEW CRUNCHY FISH SANDWICH	12
Panko Dusted, Crispy Kale, Onions, Pickles, Sauce Gribiche	
NEW CRAB MELT	15
House Made Blue Crab Salad with Jack and Parmesan Cheese Blend, Swiss Cheese, & Sliced Tomato on Jalapeño Cornbread	
Entrees	
GRILLED SALMON	16
Mashed Potatoes, Lemon Caper Sauce, Sautéed Green Beans	
FISH AND CHIPS	10
Beer-Battered, Potato Chips, Tartar Sauce	
OCEANS NACHOS - Plain	10
Beef, Chicken, Shrimp 12 or Combo 14	

OCEANS LUNCH MENU

Sushi Lunch Features

Spicy Tuna Lunch	11
1 Each Nigiri: Tuna, Salmon, White Tuna, Shrimp, Spicy Tuna Roll	
Razorback Combo	15
California, Spicy Tuna, Red Dragon	
Nigiri Lunch	16
2 tuna, 2 salmon, 2 white tuna, Red Dragon	
Lunch Trio	16
Hawaiian, Blue Crab, California	
Lovers Combo	16
Spicy Girl, Spicy Crab	
Woo Pig Lunch Combo	15
Alligator and Super Crunchy	
Hog Combo	15
Godzilla and Golden Boy	
Sashimi Lunch Special	16
11 pieces of Chef's Selections	
Rahling Lunch Combo	16
Firecracker and Blue Crab Roll	
Ocean Lunch Combo	16
crunchy shrimp, OMG, blue dragon	
Alex Special Lunch	17
Bomb and Blue Crab Roll	
Salmon Bowl	14
Rice, Sesame Seeds, Avocado, Blue Crab, Spicy Crab, Mango, Kiwi, Ginger Marinated Salmon, Sesame Oil, Soy Sauce	
Tuna Bowl	16
Rice, Sesame Seeds, Avocado, Mango, Kiwi, Ginger Marinated Tuna, Sesame Oil, Soy Sauce	

501-821-1828

raw bar & shellfish

CHILLED SHELLFISH PLATTER (GF) MP

Jumbo Shrimp, Lobster Tail, Oysters, Mussels, Snow Crab Cluster, Trio Salad, Nigiri

OYSTERS ON THE HALF SHELL (GF) MP

Crackers, Mignonette Sauce, Cocktail Sauce, Horseradish

CHAR-GRILLED NOLA OYSTERS (GF) 16

Butter, Garlic, Cheese

BROILED OYSTER ROCKEFELLER 16

Spinach, Cream, Cheese, Lemon Zest

BROILED BOURBON CHIPOTLE OYSTERS (GF) 16

Chipotle Puree, Caramelized Onions, Rocktown Bourbon, Honey, Parsley

BROILED OYSTER TRIO 26

Chargrilled, Rockefeller, Chipotle Bourbon (3 each)

MUSSELS (GF) 16

Coconut Cream, Tomatoes, Leeks

CLAMS (GF) 16

EVOO, Lemon, White Wine & Leek Reduction, Shallots, Garlic

soups

MISO SOUP (GF) 5

OCEANS SIGNATURE SEAFOOD GUMBO 8

CHEF'S SOUP OF THE DAY 8

salads

HOUSE 5

Tomato, Cucumber, Onion, Cheese, House Vinaigrette

CAESAR WEDGE 9

Jalapeño Corn Croutons

KALE (GF) 9

Kale, Beets, Goat Cheese, Toasted Almonds, Mint, Fried Leeks, Chocolate Balsamic

COBB (GF) 14

Lettuce, Avocado, Tomato, Bacon, Ham, Grilled Chicken, Egg, Blue Cheese Crumbles

SESAME CRUSTED SALMON 15

(GF) Mixed Greens, Beets, Cucumbers, Carrots, Fresh Berries, Wonton Strips, Sesame Ginger Dressing

STEAK SALAD (GF) 18

Mixed Greens, Bacon, Tomatoes, Cucumber, Fried Leeks, Chimichurri & Mint

tacos (Flour Tortillas)

PRIME STEAK 12

Prime Beef with Chimichurri Sauce, Queso Fresco, and Pickled Onion

SHRIMP 12

Chipotle Glazed Shrimp with Pico, Fresh Avocado, Cilantro Pesto

SEARED TUNA 12

Sweet & Spicy Orange Glazed Tuna with Pea shoots and Avocado

BLACKENED TILAPIA 12

Roasted Peppers, Avocado, Cilantro Pesto

ROASTED CHICKEN 10

Chicken with Spiced Mango Sauce, Tomato, and Onion

TACO SAMPLER 18

Choice of Four & One side

starters

OLIVES AND ALMONDS 8

Won-Ton Cups With- 9

- Tuna – Miso Ponzu
- Spicy Tuna – Chili Citrus
- Grilled Shrimp–Spicy Garlic Sauce

OCEANS NACHOS (GF) – Plain 10

Beef, Chicken, Shrimp 12; or Combo 14

BREADED MOZZARELLA STIX 11

Seasoned Panko, Marinara

ZIP ZAP SHRIMP 11

Panko Shrimp, Chili Aioli, Lemon, Rice Noodle

ARTICHOKE & SPINACH DIP 12

Minced Peppers, Three Cheese Blend, Toasted Sourdough Bowl

FRIED CALAMARI 14

Panko/Rice Flour Crusted; Orange Chili Sauce

CRAWFISH FRITTERS 14

Louisiana Crawfish, Lemon, Herb and Garlic Cream

SLIDERS

- Prime Rib Melt 14
- Crab 14
- Roasted Mango Chicken 12

EDAMAME – SALTED OR SPICY 5

between slices

select one side

CRUNCHY FISH SANDWICH 14

Panko Dusted, Crispy Kale, Onions, Pickles, Sauce Gribiche

OCEANS' STEAKBURGER 14

House-Ground 9oz patty, Choice of Cheddar, Pepper Jack or Swiss Cheese.

PO BOYS 14

Your Choice of **Shrimp**, **Oyster**, or **Catfish** on a Toasted Hoagie, Served Dressed

CRAB MELT 16

House Made Blue Crab Salad with Jack and Parmesan Cheese Blend, Swiss Cheese, & Sliced Tomato on Jalapeño Cornbread

THE FRENCHIE 17

Prime Rib, Caramelized Onions, Swiss

RESORT BURGER 17

Pepper Jack Cheese, Cheddar Cheese, Bacon, Vidalia Onion Bacon Jam, Two Farm Eggs

cataplana (For 1, 2, or 3)

MOZAMBIQUE SHRIMP (GF) 20PP

Seared Shrimp in a Garlic Spiced Butter Sauce

OCEANS CATAPLANA (GF) 28PP

Salmon, Scallops, Shrimp, and Calamari in a Spiced Tomato Broth

sides

SAUTEED GREEN BEANS (GF)

GARLIC PARSLEY POTATOES (GF)

CREAMY MASHED POTATOES (GF)

SMASH FRIED BRAVAS (GF)

VEGETARIAN RISOTTO (GF)

FRENCH FRIES (GF)

SWEET POTATO FRIES

HAND-CUT POTATO CHIPS (GF)

GRILLED ASPARAGUS (GF)

SAUTEED SPINACH (GF)

HUSHPUPIES

BUTTERED VEGETABLES (GF)

CHEESE JALAPEÑO BACON GRIT CAKE

FRIED BRUSSELS SPROUTS (GF)

sauces

CAPER CREAM (GF)

CAJUN CREAM (GF)

BROWN BUTTER (GF)

sea

your choice: blackened, broiled, or fried
select two sides

TILAPIA 16

LEMON SOLE 16

U.S. FARM RAISED CATFISH 17

WALLEYE 18

SALMON 22

ORANGE ROUGHY 22

RED SNAPPER 26

SNOW CRAB CLUSTER 34

plated

BLACKENED CHICKEN

FETTUCINI 17

Baby Spinach, House Made Alfredo, Parmesan

COUNTRY FRIED CRISPY

CHICKEN 17

Pepper Honey Drizzle, Green Beans, Cheese Jalapeño Bacon Grit Cakes

HALF ROASTED CHICKEN 18

(GF) Citrus Marinated, Smash Fried

Bravas, Buttered Vegetables

FISH AND CHIPS 15

Beer-Battered, Hand-cut Potato Chips, Malt Vinegar

SCAMPI PASTA 19

Sautéed Shrimp & Scallops, Penne Pasta, Cherry Tomatoes, Crushed

Pepper, Garlic, Bell Peppers

SHRIMP AND GRITS (GF) 19

Sautéed Shrimp, Cheddar Cheese Grits

OCEAN'S BASKET 19

Catfish Filet, Shrimp, and Oysters, French Fries, Hushpuppies

SEAFOOD RISOTTO (GF) 26

Grilled Salmon, Scallops, Shrimp, Bed of Vegetable Risotto, With Brown Butter

Cream Sauce

BLACK COD (GF) 28

Pan Seared, Sautéed Swiss Chard, Smashed Spanish Potatoes, Spanish Tomato Vinaigrette

BAKED BOLOGNESE 15

House Made all Beef Bolognese Sauce Tossed with Penne Pasta and Jack Cheese

BEEF STROGANOFF 18

Seared Prime Beef Tips, Sautéed Mushroom, Caramelized Onion, & Pappardelle Pasta Tossed in Stroganoff Sauce, Topped with Lemon Cream

SLOW-ROASTED PRIME RIB 34

(GF) 14oz Prime Rib with Horseradish cream, AuJus, Garlic Potatoes, Asparagus

T-BONE (GF) 39

Served Off the Bone with House Made Chips and Fried Brussels Sprouts

BONE IN NEW YORK STRIP 39

(GF) Smashed Spanish Potatoes, Fried Brussels Sprouts, Fennel

sushi bowls

SALMON 18

Rice, Sesame Seeds, Avocado, Blue Crab, Spicy Crab, Mango, Kiwi, Ginger Marinated Salmon, Sesame Oil, Soy Sauce

TUNA 19

Rice, Sesame Seeds, Avocado, Mango, Kiwi, Ginger Marinated Tuna, Sesame Oil, Soy Sauce

signature drinks

margaritas

HABANERO AGAVE MARGARITA

Reposado Tequila, Orange Liqueur, Agave Nectar, Habanero Lime Mix, Fresh Lime Juice

HIBISCUS MARGARITA

Silver Tequila, Hibiscus syrup, Sweet & Sour

CHIPOTLE PINEAPPLE MARGARITA

Reposado Tequila, Triple-Sec, & Chipotle Pineapple Syrup

cocktails

THE SOGGY DOLLAR

Pussers Rum, Pineapple Juice, Orange Juice, Cream of Coconut

MAI "OCEANS" TAI

Don Q Dark Rum, Rum Agricole, Orange Curacao, Orgeat Syrup, Lime Juice

DARK & STORMY

Goslings Black Seal Rum, Goslings Ginger Beer

THE SARGASSO SEA ZOMBIE

Gosling's Gold Rum, Triple Sec, Grenadine, Orange Juice, Pineapple Juice, Grapefruit Juice, Club Soda

THE "BITTER END"

Bacardi Silver, Chartreuse Green, Demerara Syrup, Angostura Bitters

AZIMUTH

Bacardi 8, Sage Infused Dry Vermouth, Chamomile Syrup, Amaro

THE DOLDRUMS COCKTAIL

Havana Club White Rum, Fresh Pineapple Juice, Luxardo Cherry Liqueur

SOUTHERN MANHATTAN

Bourbon, add Southern Charm, Bitters, Apple Juice

OCEANS PEACH LONG ISLAND TEA

Rum, Vodka, Reposado Tequila, Gin, Blue Curacao, Peach Syrup, Lemon-Lime Soda

VERA CRUZ

Siembra Azul Silver Tequila, Ginger Liqueur, Agave Nectar, Fresh Lime Juice, Pink Grapefruit Juice, Granny Smith Apple Juice

SPICY CHELADA

Dos Equis Lager, Lime juice, Habanero Lime Syrup

PINEAPPLE GINGER FLIP

Vodka, Pure Cane Syrup, Ginger Syrup, Mint Leaves, Pineapple Wedges, Club Soda

martinis

COSMOPOLITAN

Citrus Vodka, Combier, Cranberry Juice, Fresh Lime Juice

TOASTED MARSHMALLOW

Vodka, Irish Cream Liqueur, Espresso, Marshmallow Syrup, Dark Chocolate Sauce

CREAM CARAMEL

Vanilla Vodka, Dulce de Leche Sauce, Half & Half

CHOCOLATE

Chocolate Vodka, Coffee Liqueur, Irish Cream, Half & Half

CHOCOLATE MACAROON

Vodka, Chocolate Liqueur, Coconut Syrup, Toasted Almond Mocha Syrup

ST GERMAIN

Vodka, St Germain, Cranberry Juice

BASIL GIN

Gin, Basil Flavoring

LEMON DROP

Citrus Vodka, Lemoncello, fresh lemon Juice

sake

NIGORI

Served cold

Kurumatsu-Hakushika "Snow Beauty" 300 ML - Sweet 18
Sho Chiku Bai 375 ML- Sweet 15
Gekkeikan 300 ML--Sweet 14

JUNMAI GINJO

Served cold

Sho Chiku Bai 300 ML - Dry 18
Suzaku 300ML - Dry 25
TY-KU 300 ML - Dry 25
TY-KU 720 ML - Dry 16 50

JUNMAI

Served cold

TY-KU 300 ML - Slightly Sweet 23
TY-KU 720 ML - Slightly Sweet 14 42

SPARKLING SAKE

Served cold

Zipang 250 ML - Slightly Sweet 14
"Hanna-Fuga" Peach 250ML 18
-Slightly Sweet

FLAVORED SAKE

Served cold

Hakushika Hana-Kohaku Plum - Sweet 16
TY-KU Cucumber 300 ML - Slightly Sweet 25
TY-KU Coconut 300 ML - Slightly Sweet 25

FUTSU - SHU

Ozeki

Served cold or warm 4 9

beer

Belgium

Chimay Blue Grande Resv 11.2 oz 10
Stella Artois 11.2 oz 5
Orval Trappist Ale 11.2 oz 9
Delirium Tremens 11.2 oz 10
Delirium Nocturnum 11.2 oz 10

England

Wells Banana Bread 11.2 oz 6
Young's Double Chocolate Stout 14.9 oz 7
Samuel Smith Imperial Stout 11.2 oz 6
Samuel Smith Nut Brown Ale 11.2 oz 6
Samuel Smith Apricot Ale 18.7 oz 8
Newcastle Brown Ale 12 oz 5

Ireland

Guinness Draught 12 oz 5

Germany

Bitburger Pilsner 11.2 oz 5
Warsteiner Pilsner 11.2 oz 5
Weihensthaner Kristall 16.9 oz 8

Holland

Heineken, Amstel Light 5

Japan

Asahi, Sapporo, Kirin Ichiban 5

Mexico

Corona, Dos Equis Amber 5

North America

New Belgium Fat Tire, CO 5
Sierra Nevada Torpedo IPA, CA 5
Abita Purple Haze 12 oz , LA 5
Shiner Bock, TX 5
Sam Adams Lager, New England 5

Commercial Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon 4

Draft Selection, inquire with your server, as we change our selections with the season



Oceans at Arthur's

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Little Rock, AR 72223