

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

OCEANS LUNCH MENU

Soup	
MISO SOUP	5
SIGNATURE SEAFOOD GUMBO	7
CHEF'S SOUP OF THE DAY	7
Salad	
SMALL SALAD	3
SOUP & SALAD	8
CAESAR SALAD 8	
Jalapeño Corn Croutons	
add chicken 4 OR grilled shrimp 6	
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	
SESAME SALMON SALAD	14
Mixed Greens, Beets, Cucumbers, Carrots, Sesame Ginger Dressing	
STEAK SALAD	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, 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	
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, Vidalia Onion Bacon Jam, Two Farm Eggs	
TORTA DE PESCADO FRITO	12
Panko Dusted, Crispy Kale, Onions, Pickles, Sauce Gribiche	
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
Vegetable Risotto, 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	

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

Roasted Madras Seasoning, Cream, Tomatoes, Crispy 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, 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, and Fresh Avocado

SEARED TUNA 12

Sweet & Spicy Orange Glazed Tuna with Pea shoots and Avocado

ROASTED CHICKEN 10

Chicken with Spiced Mango Sauce, Tomato, and Onion

starters

EDAMAME – SALTED OR SPICY 5

VASSOS 9

- De Tuna – Miso Ponzu
- De Tuna Picoso – Chili Citrus
- De Camarones – 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 House Flat Bread

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

OLIVES AND ALMONDS 8

between slices

select one side

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

TORTA DE PESCADO FRITO 14

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

CRAB MELT 15

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

THE FRENCHIE 16

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

SALMON 22

GROUPE 26

RED SNAPPER 26

SNOW CRAB CLUSTER 34

plated

BLACKENED CHICKEN

FETTUCCINI 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) 25

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, Au-Jus, 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 -Slightly Sweet 18

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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