



**Oceans at  
Arthur's**  
501-821-1828

**WE ARE ASKING FOR YOUR HELP AND  
CONSIDERATION IN KEEPING ALL SAFE AND  
COMFORTABLE BY WEARING YOUR MASK  
UPON ENTERING, MOVING AROUND THE  
FACILITY AND LEAVING THE PREMISES  
THANK YOU**

**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)** 19  
Butter, Garlic, Cheese
- BROILED OYSTER ROCKEFELLER** 18  
Spinach, Cream Cheese, Lemon Zest
- BIENVILLE OYSTERS** 18  
Smoked Bacon, Cheese

**Sea**

*Chef selected two sides*

- BLACKEND TILAPIA** 16  
Mashed potato, Green Beans
- FRIED CATFISH** 17  
French Fries, Green Bean Coleslaw
- BROILED SALMON** 22  
Fried Brussels, Mashed Potato
- BROILED RED SNAPPER** 26  
Mashed Potato, Green Beans

**Between slices**

*select one side*

- OCEANS' STEAKBURGER** 14  
House-Ground 9oz patty, Choice of  
Cheddar, Pepper Jack or Swiss Cheese
- RESORT BURGER** 17  
Pepper Jack Cheese, Cheddar Cheese,  
Bacon, Two Farm Eggs

**Sides**

- SAUTEED GREEN BEANS (GF)** 6
- GARLIC PARSLEY POTATOES (GF)** 6
- CREAMY MASHED POTATOES (GF)** 6
- CHEDDAR CHEESE GRITS** 6
- FRENCH FRIES (GF)** 6
- SWEET POTATO FRIES** 6
- HAND-CUT POTATO CHIPS (GF)** 6
- FRIED BRUSSELS SPROUTS (GF)** 6

**Sauces**

- CAPER CREAM (GF)**
- CAJUN CREAM (GF)**
- BROWN BUTTER (GF)**

**Plated**

- BLACKENED CHICKEN FETTUCINI**  
Baby Spinach, House Made Alfredo  
Parmesan 17
- COUNTRY FRIED CRISPY CHICKEN**  
Pepper Honey Drizzle, Mashed  
Potatoes, Green Beans 17
- GRILLED CHICKEN(GF)** 18  
Citrus Marinated, Mashed Potatoes,  
Green beans
- 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
- SLOW- ROASTED PRIME RIB (GF) 34**  
14oz Prime Rib with Horseradish  
cream, Garlic Potato, Asparagus

**Sushi Bowls**

- SALMON** 18  
Rice, Avocado, Blue Crab, Spicy Crab,  
Mango, Kiwi, Ginger Marinated Salmon,  
Sesame Oil, Soy Sauce
- TUNA** 19  
Rice, Avocado, Blue Crab, Spicy  
Crab, Mango, Kiwi, Ginger Marinated  
Tuna, Sesame Oil, Soy Sauce
- SEARED WHITE TUNA** 19  
Rice, Avocado, Mango, Kiwi, Ginger  
Marinated white Tuna, Seaweed Salad,  
Sesame Oil, Soy Sauce

**Soups**

- MISO SOUP (GF)** 5
- OCEANS SIGNATURE SEAFOOD GUMBO** 8
- CLAM CHOWDER** 8

**Salads**

- HOUSE** 5  
Tomato, Cucumber, Onion, Cheese,  
House Vinaigrette
- CAESAR WEDGE** 9  
Jalapeño Corn Croutons
- COBB (GF)** 14  
Lettuce, Avocado, Tomato, Bacon,  
Ham, Grilled Chicken, Egg, Blue  
Cheese Crumbles
- SESAME CRUSTED SALMON (GF)** 15  
Mixed Greens, Beets, Cucumbers,  
Carrots, Sesame Ginger Dressing

**Starters**

- BREADED MOZZARELLA STIX** 11  
Seasoned Panko, Marinara
- ZIP ZAP SHRIMP** 11  
Panko Shrimp, Chili Aioli, Lemon, Rice  
Noodle
- EDAMAME – SALTED OR SPICY** 5

## 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

### CAIPIRINHA

Ypioca Rum, Fresh limes, Sugar

### THE DOLDRUMS COCKTAIL

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

### SOUTHERN MANHATTAN

Bourbon, add Southern Charm, Bitters, Apple Juice

### PINA COLADA CRUSH

Dark Rum, Coconut Rum, Pineapple Juice, Lime Juice, Simple Syrup, Crushed Ice

### OCEANS PEACH LONG

#### ISLAND TEA

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

### 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 6

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 8

Samuel Smith Imperial Stout 11.2 6

Samuel Smith Nut Brown Ale 11.2 6

Samuel Smith Apricot Ale 18.7 9

Newcastle Brown Ale 12 oz 5

### Ireland

Guinness Draught 12 oz 6

### Germany

Bitburger Pilsner 11.2 oz 6

Warsteiner Pilsner 11.2 oz 6

Weinhensthaner Kristall 16.9 oz 9

Schneider Weisse Aventinus 16.9 9

Paulaner Salvator Double Bock 12 6

Paulaner Hefeweizen 12oz 6

### Holland

Heineken, Amstel Light 5

### Japan

Asahi, Sapporo, Kirin Ichiban 5

### Mexico

Corona, Dos Equis Amber 5

Dos Equis Larger 12oz 5

Dos Equis Amber 12oz 5

### North America

New Belgium Fat Tire, CO 6

Sierra Nevada Torpedo IPA, CA 6

Abita Purple Haze 12 oz , LA 6

Shiner Bock, TX 6

Sam Adams Lager, New England 5

### Non- Alcoholic

Buckler 5

O'Douls 4.25

### Commercial Beers

Budweiser, Bud Light, Miller Lite,

Coors Light, Michelob Ultra,

Blue Moon 4.25

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



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**(501) 821-1828**

16100 Chenal Parkway,  
Little Rock, AR 72223