

Day's fresh catch

At The Ocean Seafood Restaurant,
we take great pride in bringing you
the day's catch to serve you the ocean's
freshest selection of seafood as displayed.

We invite you to choose your seafood
from the display and browse the menu to
pick a preparation style and other mouth
watering options such as soups, salads,
sushi/sashimi preparations, hot
appetizers, potatoes, vegetables,
rice/noodles and desserts.

Happy dining !

Appetizers

Baked Crab with Linguine 750

Linguine pasta tossed with fresh crabmeat & Dutch mussels in a creamy Parmesan cheese sauce

Baked Crab 950

Gratinated crab with hollandaise & cheese

Chilled Seafood on Ice 1,600

Oysters on the half shell, lagoon red crab, cooked lobster, hand tossed shrimps & crab cocktail served with French greens & garlic toast

Fresh Oysters 200

On the half shell with Japanese Ponzu sauce

Crispy Fried Jumbo Oyster 1,500

With fresh cut potato sticks & Creole dipping sauce

Baked Oysters 1200

On the half shell with crabmeat, spinach & hollandaise

Fried Prawn Tempura and Cuttlefish 1,200

Tossed with lemon wasabi dressings on a bed of mixed greens

Shrimps, Lobster & Scallops Thermidor filled in Oyster Shell 1,300

Served with garlic bread

Jumbo Lump Crab Cakes 950

Over crawfish in a light butter sauce

Shrimp Nachos 950

Crispy tortilla chips topped with tender shrimp, creamy cheddar & Monterey jack cheese, jalapeño peppers & sour cream



Soups and Salads

Seafood Laksa 750
Choice of shrimp & seafood served with fresh garlic toast

Seafood Chowder 750
Cream style

Traditional Thai Tom Yum Soup  900

Wild Mushroom Soup with Truffle Salsa  700

Pappas Greek Salmon Salad 850
Fresh salad mix tossed with fresh vegetables, imported Kalamata olives, capers, peppers, oregano & Feta cheese

Cherry Tomato and Fried Mussels Salad 800
With crumbled Blue cheese, crisp red onion & a light vinaigrette

Seafood Cobb Salad 850
Jumbo lump crabmeat and shrimp over an iceberg and spinach mix with crab stick, Bleu cheese, avocado & tomato, drizzled with vinaigrette

Grilled Shrimp or Smoked Salmon Caesar Salad 850
Served over Romaine lettuce tossed with a creamy caesar dressing & Parmesan cheese

Chopped Salad 850
Fried fish fillet and prawn on a chopped green salad with tomatoes, egg, bacon, red onion, avocado, Cheddar & Monterey jack cheese in a creamy Creole dressing

Lobster and Shrimp Salad 900
Chilled rock lobster, shrimp, avocado, mango & cashews on a bed of crisp greens in a creamy citrus dressing



Fried Seafood

Seafood Platter 1,300
Fried cod fillet, shrimps, lagoon crab cake,
breaded cuttlefish & stuffed chili
with French fries & salad

Our Traditional Salmon, Cod N Chips 1,100
With French fries & salad

Chef's Selections

Local Famed Sea Bass 1,300
Oven roasted sea bass with gratinated
jumbo lump crab, sautéed spinach
& roasted tomatoes

Glazed Cheddar Fresh Yellow Fin Tuna 1,200
Topped with jack Cheddar,
spicy mustard glaze, steamed
broccoli & asparagus

Atlantic Fresh Pink Salmon 2,200
Char-grilled salmon with shrimp,
mushrooms & spinach in a sherry
white wine sauce with Thai rice

More About Salmon 2,200
Blackened salmon with mussels,
shrimp & crabmeat in a lemon garlic
butter sauce with steamed rice

Pan Fried Cod Fillet and Jumbo Prawns 2,100
Pan-grilled cod fillet & shrimp with
sautéed spinach in a lemon butter sauce

Grilled Shark Fillet, Shrimp and Octopus 2,000
Crisp spicy grilled shark fillet, shrimps
& octopus with new potatoes & asparagus
in a light lemon butter sauce

Half Shell Mussels and Scallops 1,900
Seared shrimp and scallops with
a parmesan Arugula salad

Pasta Al Ferdo 1,600
Penne pasta tossed with lobster meat &
prawn with mushrooms in a Marinara cream
sauce topped with grilled scallops

Prices are in LKR, subject to 10% service charge and applicable government taxes



Main Dishes – Talay (Seafood)

Goong Pad Bai Horapa 1,800

Stir fried king prawns with sweet basil leaves, long bean, mushroom, green beans, chilli, onion, peppers & garlic

Goong Pad Priew Waan 1,800

Thai style sweet and sour king prawns with pineapple, tomatoes & cucumber in our own home made sauce

Pla-muk Pad Gra-tiem Prik Tai 1,600

Stir fired squid with garlic & ground pepper

Pla-muk Pad Gra Pao 1,600

Stir fried squid with basil leaves, chili, onion, bamboo shoots, long beans, peppers & garlic

Hoy Pad Bai Horapa 1,900

Stir fried mussels with sweet basil leaves, long beans, mushrooms, green beans, chilli, onion, peppers & garlic

Pla Priew Waan 1,800

Deep fried battered red grouper fish topped with pineapple, tomatoes, lychees, spring onion, onion, peppers and cucumber in our own home made sweet & sour sauce

Pad Ped Talay 1,400

Stir fried mixed seafood in a curry paste, krachai (rhizome), mangetout, young Thai peppercorns, fine beans courgettes & aubergines

Pla Yum Mamuang 1,500

Golden crispy cream Dory fish served with homemade fresh young apple salad with cashew nuts, chili & lemon juice dressing



Sri Lankan Specialty

**Mushroom & Baby Shrimps Deviled
(Bim-Mal Saha Kunisso Beduma) 1,400**

Tempered oyster mushrooms, dried baby shrimps cooked in Sri Lankan spices

Red or White Fish Curry 1,400

Red (Mirisata)

Fresh fish of the day cooked with chili in a hot red curry

White (Kirata)

Fresh fish of the day cooked with coconut milk, turmeric in a White curry

White Prawn Curry (Isso Sudata) 1,400

Fresh lagoon prawns cooked with coconut milk & turmeric in a mild white curry

Sprats Deviled (Halmesso Baduma) 1,200

Dried Sprats in a spicy preparation with fresh capsicums & tomatoes

Modha Fish Head Stew 1,200

Grouper head cooked with onions, garlic, ginger, curry leaves, green chili, coconut milk, potato, capsicum, tomato & coconut sambol with roast bread



Sides

French Fries	350
Spicy Potato Wedges	350
Parmesan Garlic Mashed Potato	350
Grilled Vegetables	475
Stir-fried Bok Choy	350
Wok Fried Broccoli	450
Wok Fried Garlic Kankun	350
Steamed Rice	400
Garlic Rice	400
Thai Crab Omelet	550

Desserts

Chocolate & Hazelnut Fondant Dark chocolate fondant with white chocolate & hazelnut center served with your choice of ice-cream, short bread biscuit & caramel nougatine	600
Chocolate Ganache Belgium chocolate ganache tart, peanut, sunflower seed tuile & peanut butter caramel	600
Crème Brûlée Classic crème brule with fresh strawberry	600
Apple Crumble Sweet apple, rhubarb and golden oat crumb topping served with warm crème anglaise & vanilla ice-cream	600
Classic Ice-Cream Please ask your server for this season's flavors	600

