

THE
OCEAN CLUB
RESTAURANT & BAR

MEZZE

Za'atar Crusted Focaccia | 6
add house hummus and marinated olives +8

Escarole Caesar
shaved cauliflower, celery heart, toasted panko | 19
add white anchovy +3

Village Salad
local heirloom tomato, cucumber, bell pepper,
mozzarella, aged red wine vinaigrette | 20

Arugula Salad
slivered almond, heart of palm, lemon vinaigrette | 19

Jumbo Lump Crab Cake
sundried tomato ranch, arugula | 38

Clam & Corn Chowder
top neck clam, slab bacon,
potato, brioche crouton | 18

Butternut Squash Bisque
caramelized squash, herb oil, parsley | 16

Prosciutto di San Daniele
house chips, mustard aioli, arugula, fried parsley | 24

Shrimp Cocktail
cocktail sauce, horseradish, lemon | 28

Whipped Hummus Plate
spicy feta, chickpeas, za'atar pita chips | 22
add steak tips & shawarma spiced chicken +20

PLATS PRINCIPAUX

Sicilian Style Anchovy Pasta
caper, chili flake, parsley, lemon, breadcrumb | 32

MV Cioppino*
clam, mussel, local fish, shrimp,
saffron rice, lobster brodo | 52
add lobster tail +28

Lobster alla Vodka
rigatoni mezze, torn basil, english pea, parmesan | 75

Pepper Crusted Tuna
garden salad, bearnaise aioli | 52

Pulled Chicken Broccoli & Ziti
cream, parmesan, white wine | 38

Prime Brandt Steak Frites*
au poivre sauce, dry aged sirloin | 85

Seared Cauliflower Steak
warm chickpea puree, goat cheese cream,
harissa vinaigrette | 32

Halibut Piccata
lemon, caper, spinach,
fingerling, artichoke | 55

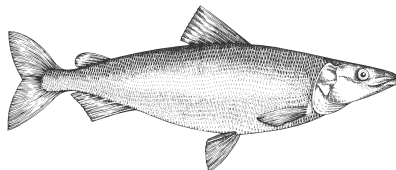
SIDES

Sautéed Spinach | 15

French Fries | 15
bearnaise aioli
truffle fries with parmesan and truffle aioli +5

Mixed House Pickle Plate | 10

Kimchi Fried Rice | 20
add jumbo lump crab +15
add house made corned beef +20



Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.