

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,
feta, aged red wine vinaigrette | 20

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

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

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

Oysters Rockefeller
crab oscar, panko | 26

Tuna Tartare
seaweed salad, miso vinaigrette | 30

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

Half Roasted Chicken
aligot potatoes, murray's cheddar,
garlic scape, crispy shoestring, jus | 45

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

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

Lebanese Style Stuffed Zucchini
shakshuka sauce, currant, basmati rice | 32

Pepper Crusted Tuna
ratatouille vegetables, yuzu kosho beurre blanc | 55

Tuna Puttanesca
farfalle, confit tuna, caper, anchovy, basil | 38

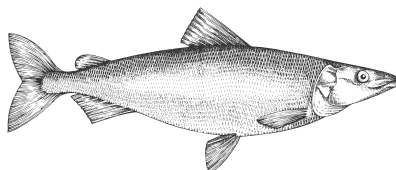
SIDES

Sautéed Spinach | 15

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

Mixed House Pickle Plate | 20

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.