

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 +2

Arugula Salad
wax bean, almond, parmesan,
lemon vinaigrette | 17

Pink Salad
pink chicory, ruby red grapefruit,
miso & white soy vinaigrette | 19

Clam & Corn Chowder
topneck clam, slab bacon,
potato, brioche crouton | 14

Fried Cod Cheek
bagna cauda aioli, hot cherry pepper, arugula | 16

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

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

Halibut Piccata*
caper, lemon, artichoke, spinach,
shiitake, fingerling | 52

MV Cioppino*
clam, mussel, local fish, shrimp,
saffron rice, lobster brodo | 48
add lobster tail +12

Roasted Cauliflower Steak
warm chickpea purée, harissa vinaigrette,
goat cheese cream | 28

Pan Seared Trout*
scallion mashed potato, sautéed wax bean,
almond, lemon beurre blanc | 45

Lobster alla Vodka
rigatoni mezze, torn basil, english pea, parmesan | 55

Prime Brandt Steak Frites*
au poivre sauce, dry aged sirloin | 75

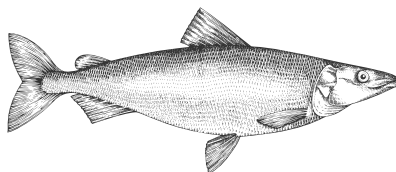
SIDES

Sautéed Spinach | 15

French Fries | 15
bearnaise aioli
truffle fries with parmesan and truffle aioli +3

Mixed House Pickle Plate | 9

Kimchi Fried Rice | 15
add jumbo lump crab +12
add house made corned beef +15



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.