

THE
OCEAN CLUB
RESTAURANT & BAR

MEZZE

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

French Onion Soup
braised short rib, raclette toast | 22

Manhattan Style Chowder
clam, lobster, halibut, lobster broth | 24

Little Gem Caesar
shaved cauliflower, celery hearts, toasted panko | 18
add white anchovy +2

Shrimp Cocktail
cocktail sauce, horseradish | 28

Armenian Mezze Plate
chef's selection of dips, jalapeño whipped feta,
marinated olives, pita chips | 22
add braised lamb shank +9

Jumbo Lump Crab Cake
sundried tomato ranch, chow chow pickles | 38

Roasted Delicata Squash
grilled red pear, pea leaf, goat cheese,
aged sherry vinaigrette | 18

ENTREES

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

Shrimp & Clam Fra Diavolo
spicy pomodoro, basil | 48

Sicilian Style Anchovy Pasta
caper, chili flake, parsley, lemon, breadcrumb | 30

Rigatoni Bolognese
beef, pork, veal, pomodoro sugo, basil | 35

Braised Short Rib
butternut squash, sauteed spinach, duck crackling | 48

Cassoulet
duck confit, lamb shank, slab bacon, braised white
beans, old bay aioli, breadcrumb | 55

Prime Brandt Steak Frites
au poivre sauce, dry aged sirloin | 69

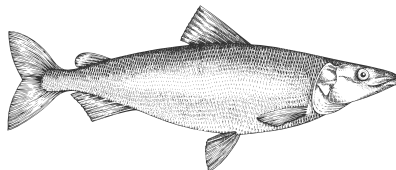
SIDES

Sauteed Spinach & Pea Leaves | 15

Roasted Fingerlings | 12

Crab Fried Rice | 25

Mixed House Pickle Plate | 9



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.