

FIRST THINGS FIRST

BAJA FISH TACOS | 15
crispy mahi, chipotle slaw, mango habanero chutney, micro cilantro, corn tortillas (G if grilled)

STEAMED MUSSELS | 16 S
PEI mussels, garlic, heirloom tomato, white wine, crème fraîche, grilled ciabatta (G without bread)

SMOKED FISH DIP | 16
house pickled onion, pickled jalapeño, cucumber, pita

GRILLED OCTOPUS + CHORIZO | 21 G
fennel, tomatoes, roasted potato, olives, herb oil

COCONUT SHRIMP | 15 S
coconut tempura batter, sweet chili marmalade

CRISPY CALAMARI | 18
fried cherry peppers, garlic aioli, fra diavolo

CHARRED BROCCOLINI | 12
herb & lemon ricotta, fried garlic, sweet & spicy pepper jam

LOCAL BURRATA | 18
butternut squash marmalade, spiced pepitas, warm ciabatta, black truffle honey

ROASTED CARROT HUMMUS | 15
crudite, feta, chipotle harissa, pita

LOLLIPOP CHICKEN WINGS | 18
korean BBQ, scallion, sesame, pickled fresno peppers

OYSTER MUSHROOM BAO BUNS | 16 V
"chicken fried" mushrooms, coleslaw, pickles

GO GREEN

KALE CAESAR | 11/14 G
baby kale, romaine, garbanzo beans, heirloom tomatoes, chipotle pepitas, shaved parmesan

HARVEST SALAD | 12/15 G N
roasted butternut squash, dried cranberries, crispy red quinoa, goat cheese, mixed greens, mustard vinaigrette

BEETS + BLUE | 13 G N
roasted beets, blue cheese crumbles, spicy pecans, pickled onions, arugula

HOUSE SALAD | 9/12 G
mixed greens, shaved carrots, red onion, cucumber, tomato, balsamic vinaigrette

ADD TO ANY SALAD:
CHICKEN 7 CHICKEN SALAD 7 SHRIMP 12
ORA KING SALMON 20 MAHI 17

SHELLFISH

JUMBO SHRIMP COCKTAIL | 18 S
FRESH CATCH CEVICHE | 21
florida citrus, red onion, sweet peppers, avocado, jalapeño, root chips

COLD WATER OYSTERS | MKT
east coast, west coast, premium
MIDDLENECK CLAMS | 9/18
half shell or steamed, white wine broth

OCEANS SEAFOOD TOWER | MKT S
3 jumbo shrimp, half dozen raw clams, half dozen premium oysters, fresh catch ceviche, Maine lobster tail

RAW

CHIRASHI BOWL | 25
hamachi, tuna and Ora King salmon, avocado, seaweed salad, sushi rice, ponzu, spicy mayo (G without ponzu)

TUNA TARTARE | 19 S N
avocado, pineapple, wakeame, sriracha eel sauce, kimchi cucumber, jalapeño, spicy mayo, wonton crisps (G without wontons)

VEGGIE ROLL | 18 G V
cucumber, carrot, roasted crimini, red cabbage, haricot vert, mesclun mix, sushi rice, nori, sliced avocado, strawberry, asparagus-mint puree, white balsamic glaze

HAMACHI CRUDO | 18
yuzu ponzu, Japanese pickled vegetables, crispy quinoa, jalapeño, lotus chips (G without ponzu)

SPIDER ROLL | 18
tempura softshell crab, cucumber, avocado, masago, sesame seeds, bonito flakes, spicy mayo, eel sauce

LOBSTER ROLL | 18
butter-blanching Maine lobster, garlic, sea salt & pepper, soy paper, sushi rice, flying roe, remoulade

MEMBERS ONLY ROLL | 22
spicy tuna, Ora King salmon, hamachi, tuna, jalapeño, avocado, cucumber, wasabi peas, yuzu-truffle aioli

SEX ON THE BEACH | 19 G
Ora King salmon, cream cheese, inside-out avocado, cucumber, ikura, lemon

SASHIMI/SUSHI | 4 G
two pieces of Ora King salmon, tuna or hamachi

COASTAL SELECTIONS

THAI PESTO GRILLED CATCH + SHRIMP | 42 S G
fresh catch, basmati rice, sautéed spinach, red coconut curry
SIMPLY PREPARED | MKT
daily fresh fish selection, basmati rice, grilled asparagus, lobster cream sauce

GRILLED LOCAL SWORDFISH | 39 G
achiote Florida citrus marinade, roasted poblano mashed potatoes, "elote" street corn salsa, cotija cheese, pickled onions, spiced pepitas

LOBSTER MAC N CHEESE | 49 S
Maine tail & claw, orecchiette, smoked gouda, cheddar cheese, toasted bread crumbs

SEARED DIVER SCALLOPS | 48 S
truffled mushroom risotto, parmesan, crispy leeks, lemon garlic oil

JUMBO SHRIMP "SCAMPI" | 39 S
linguine, spinach, prosciutto de parma chips, baby tomatoes, shaved parmesan

ORA KING SALMON | 42 G
cauliflower puree, shaved brussel sprouts, pomegranate reduction

CENTER-CUT FILET MIGNON | 49
mashed potato, haricot vert, mushroom ragout, crispy onion, red wine mushroom reduction (G without crispy onion)

SHORT RIB OSSO BUCO | 65
parmesan polenta, orange glazed carrots, warm ciabatta, bone marrow

OCEANS SMASH BURGER | 19
two chuck, brisket & short rib patties, American cheese, pickles, griddled onions, special sauce, Sullivan Street brioche bun

MEDITERRANEAN ROASTED CHICKEN | 32 G
lemon herb 1/2 chicken, oven-roasted, artichoke hearts, kalamata olives, bell peppers, heirloom grape tomatoes, fingerling potatoes, crumbled feta, pan jus

SHAREABLES

HARICOT VERT | 9
garlic, salt, olive oil

TRUFFLED MUSHROOM RISOTTO | 10 G
roasted mushroom & black summer truffle butter, parmesan

POLENTA | 8
stone ground cornmeal, parmesan, cream

CRISPY BRUSSEL SPROUTS | 10 G
bacon, pickled red onions, chipotle mayo, feta

MAC N CHEESE | 9
smoked gouda, cheddar cheese, toasted bread crumbs

ORANGE-GLAZED CARROTS | 9
tri-colored carrots, honey, orange, parsley

LOBSTER MASH | 29 S G
Maine lobster, mashed potatoes, lobster cream sauce

LOADED POTATO CROQUETTES | 8
crispy mashed potatoes, Vermont white cheddar, bacon, scallions

JUMBO GRILLED ASPARAGUS | 10
crispy onion, pecorino romano (G without crispy onions)

A 20% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

CONTAINS NUTS N CONTAINS SHELLFISH S GLUTEN-FREE AVAILABLE (inform your server) G VEGAN V

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune system disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions. Please be aware that during normal kitchen operations involving shared cooking preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item listed can be completely free of allergens. If you need further information or have specific nutritional questions, please ask for a manager.