



breakfast mood

traditional french toast

maple syrup, bacon, sausage, home fries.

belgian waffle

berry compote, home-made whipped cream, bacon, sausage, home fries.

smoked salmon plate

sliced bermuda onion, cucumber, tomato, capers, bagel.

pancakes

traditional buttermilk, chocolate chip, bacon, sausage, home fries.

lunch mood

ocean signature burger

dry-age prime rib-filet-brisket blend, onion-marmalade, smoked bacon, gruyere cheese, brioche bun.

lobster roll

lobster meat, garlic-buttered brioche, lemon aioli, house cut fries.

fish 'n chips

beer battered cod fish, fries, tartar sauce.

1.5 lb lobster

steamed or broiled.

crabmeat stuffed (+12)

steak roll

thinly sliced sirloin, mushrooms, onions, melted mozzarella, toasted ciabatta.

cajun chicken

blackened breast, melted jack blend, lettuce, tomato, jamaican jerk aioli, brioche bun.

ocean summer salad

blistered heirloom tomatoes, persian cucumber, pickled red onion, feta cheese, honey-lime vinaigrette.

add: chicken (+8) shrimp (+10) salmon (+10)

niçoise salad

seared tuna, frisee, julienne romaine, haricot vert, cherry tomatoes, pickled red onion, anchovies, niçoise olives, egg yolk aioli.

sides

truffle fries

10

bacon, sausage, home fries

8

mini bagel and cream cheese

6

seasonal fruit assortment

10

eggs

three eggs any style

home fries, bacon, sausage, toast.

steak & eggs

ny strip, two eggs your way, home fries, toast.

avocado toast

multigrain bread rounds, poached egg, sliced avocado, hollandaise sauce, alfalfa sprouts, bacon, sausage, home fries.

eggs benedict or florentine benedict

toasted english muffin, poached eggs, canadian bacon or spinach, hollandaise sauce, chives, home fries.

add crab cake (+12)

breakfast burrito

with scrambled eggs, home fries, bacon, sausage, cheddar, salsa, sour cream, avocado.

breakfast pizza

pizza crust, mashed potato, scrambled eggs, cheddar cheese, bacon, sausage, topped with a chili roja sauce.

30/guest

served with a yogurt parfait, chef's bread plate for the table, juice, coffee, tea & a choice of mimosa or bloody mary
tax & gratuity not included

lobster night

every thursday night

two courses & dessert

complimentary glass of wine or beer.

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as a courtesy to other guests waiting, we ask that you limit your dining experience to two hours. thank you for your consideration. there will be a \$5 service charge for splitting dishes in the kitchen | parties of six or more are charged twenty percent gratuity. please inform your server of any allergies prior to ordering. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.