



## dinner

### soup

- soup of the moment** 10  
chef's daily selection.
- lobster bisque** 14  
maine lobster infused creamy broth.

### raw bar

- little neck clams 3/per  
blue point oysters 4/per  
shrimp cocktail 5/per

### starters

- scallops virgo** 21  
sea scallops oreganata, crab meat, pink blush sauce.
- mussels** 18  
choice: white wine & garlic; traditional marinara; or spicy fra diavolo.
- crab cake** 21  
black bean corn salsa, chipotle remoulade, cilantro-lime aioli.
- veggie flatbread** 16  
spinach, mushrooms, sundried tomatoes, basil, fresh mozzarella, garlic and oil.  
*grilled chicken (+8) grilled shrimp (+10)*
- traditional calamari** 18  
crispy breading, marinara.
- tuna tartar** 21  
ahi tuna, avocado, sriracha aioli, fried wontons.

### accompaniments

- garlic mashed potatoes 8  
lobster mac & cheese 17  
grilled asparagus 8  
truffle fries 10  
sautéed mushrooms & onions 8

### salad

- ocean summer salad** 14  
blistered heirloom tomatoes, persian cucumber, pickled red onion, feta cheese, honey-lime vinaigrette.
- caesar salad** 12  
romaine, parmesan, croutons, house dressing.
- niçoise salad** 23  
seared tuna, frisee, julienne romaine, cherry tomatoes, haricot vert, pickled red onion, anchovies, niçoise olives, egg yolk aioli.

#### add to any salad:

*chicken (+8) shrimp (+10) salmon (+10)*

### entrees

- simply grilled** 34  
chef's daily selection of our catch of the moment.
- citrus glazed salmon** 28  
white wine, orange ginger glaze, cous cous, heirloom tomatoes.
- 1.5 lb lobster** m/p  
steamed or broiled.  
*crabmeat stuffed (+12)*
- cilantro lime chicken** 28  
basmati rice, black bean corn salsa, cherry tomatoes, avocado, zesty cream sauce.
- caribbean mahi-mahi** 32  
blackened, wild rice, caribbean fruit chutney.
- langusto pappardelle** 49  
6oz. lobster tail, scallops, shrimp, sundried tomatoes, mushrooms, blush sauce, pappardelle pasta.
- filet mignon** 45  
grilled asparagus, fingerling potatoes, diane sauce.  
*add 6oz lobster tail (+18)*
- spicy shrimp & quinoa** 32  
tri-colored quinoa, cherry heirloom tomatoes, asparagus tips, sambal, white wine, garlic.
- n.y. strip steak** 34  
sautéed mushrooms, caramelized onions, garlic mashed potato.
- cauliflower steak** 26  
sundried tomatoes, parmesan, capers & corn succotash.
- ocean signature burger** 25  
dry-age prime rib, filet, brisket blend, smoked bacon, gruyere, onion-marmalade, brioche bun.

join us every thursday for

- **lobster night** -

three courses & complimentary wine or beer  
38 per person

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 five 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.