



beach shack 2020

menu @ OCEAN

raw bar

little neck clams*	3/per
blue point oysters*	4/per
shrimp cocktail*	5/per
seafood combo	48
1.5lb lobster cocktail, 3 shrimp, 3 clams, 3 oysters	

menu

starters

mussels	16
choice: white wine garlic & oil, san marzano tomato basil or fra diavolo	
traditional calamari	16
crispy breading and spices, marinara sauce	
chicken lettuce wrap	16
boston bibb hydro cups, crispy chicken strips, sweet thai chili glaze, shredded carrots, crumbled peanuts, chives	
dynamite shrimp	17
tempura battered, may ploy aioli	
mediterranean plate	16
hummus, spinach & artichoke dip, baba ghanoush, grilled pita bread	
pizza: margarita	16
sausage or baked clams (+3)	

specialty nights

(starting monday, june 15th)

happy hour: monday-friday 3:30pm-5:30pm
(until 6pm for dining club members)

½ price sushi, apps, & drinks by the glass
available at sushi bar & entire sunset deck
reservations required – seating is limited, 75 min. max.

mondays: ½ price raw bar

thursdays: lobster night

3 course menu for \$39 + tax & gratuity

sundays: steel drum band on sunset deck

2pm-6pm (weather permitting)

visit cometotheocean.com for updates

soup & salad

gazpacho	12
chef's daily selection	
beach shack salad	13
mixed field greens, red onion, watermelon, white balsamic vinaigrette, balsamic reduction	
caesar	12
romaine, parmesan, croutons, house dressing	

add to any salad:

chicken (+8) shrimp (+10) ahi tuna* (+10)

entrees

simply grilled	34
chef's daily selection	
herb crusted chicken	26
wild rice blend, sautéed spinach, au jus	
new york strip*	35
garlic mashed potatoes & baby carrots	
ocean pasta	30
linguine, shrimp, bay scallops, mussels, clams, lobster cream sauce	
zucchini linguini	24
garlic, oil & herbs	
(+) shrimp 10 (+) lobster 16	
lobster 1.5lb*	50
broiled steamed or crab stuffing	
stuffed (+12) with baked potato	
sour cream, chives & creamed corn	

handhelds

*all served with shoestring fries
or beach shack slaw*

lobster roll*	34
lobster, garlic-buttered brioche bun, lemon aioli	
cajun chicken	18
blackened, melted jack blend, lettuce, tomato, jerk aioli, brioche bun	
ahi tuna wrap*	20
seared tuna, napa cabbage slaw, crispy wonton strips, wasabi crème, soy glaze	
ocean signature burger*	24
dry-age prime rib, filet, brisket blend, smoked bacon, vermont cheddar sauce, grilled onions, brioche bun	

taco bar

mahi mahi taco	17
soft shell tortilla, citrus infused romaine, pineapple & mango salsa	
jerk chicken taco	17
soft shell tortilla, shredded lettuce, roasted corn & black bean salsa, cilantro-lime aioli	



in accordance with government guidelines dining services are limited to 90 minutes
to comply with government required social distancing, our capacity has been limited and reservations are required at all times.
you are required that you must wear a face covering when not seated at a dining table
please refer to our website for further information about all the changes we have implemented

+ 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. 6/2020