



beach shack 2020

menu @ocean

raw bar

little neck clams*	3/per
blue point oysters*	4/per
shrimp cocktail*	5/per
seafood combo	48
1/2-1.5lb lobster cocktail, 3 shrimp, 3 clams, 3 oysters.	

menu

starters

mussels	16
choice: white wine garlic & oil, san marzano tomato basil, lobster bisque, or gorgonzola cream.	
traditional calamari	16
crispy breading and spices, marinara sauce.	
charred baby octopus	16
on a bed of wilted arugula, spanish olives, blistered grape tomatoes, pine nuts, tomato broth.	
wagyu beef & porcini mushroom ravioli	18
brandy cream & grape tomatoes. (available as entrée, ask server)	
burrata	17
housemade burrata, beefsteak tomatoes, balsamic reduction, evoo, sea salt.	

soup & salad

french onion soup	13
garlic crouton, gruyere cheese.	
beach shack fall salad	13
spinach & arugula, grape tomatoes, apples, red onion, jericho cider farm's apple cider vinaigrette.	
caesar salad	12
romaine, parmesan, croutons, house dressing.	
nicoise salad	24
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) ahi tuna* (+10)

entrees

simply grilled	34
chef's daily selection.	
tomato & basil roasted chicken	26
roasted potatoes, grilled asparagus.	
skirt steak*	36
gouda mashed potato, caramelized brussels sprouts.	
ocean pasta	32
linguine, shrimp, bay scallops, mussels, clams, lobster cream sauce.	
zucchini linguini	24
garlic, oil & herbs.	
(+) chicken 8 (+) shrimp 10 (+) lobster 16	
lobster 1.5lb*	50
broiled steamed or crab stuffing. stuffed (+12) with baked potato sour cream, chives & corn on cob.	
new zealand rack of lamb*	45
caramelized brussels sprouts, fingerling potatoes.	
crispy skin long island duck breast*	34
roasted sweet potato, celery root and parsnips, orange cranberry glaze.	

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.	
salmon burger*	20
lettuce, tomato, cucumber dill tzatziki, brioche bun.	
ocean signature burger*	24
dry-age prime rib, filet, brisket blend, candied bacon, vermont cheddar, brioche bun.	



specialty nights

happy hour: wednesday-friday 3:30pm-5:30pm
(until 6pm for dining club members)
½ price sushi, apps, & drinks by the glass
specialty drinks not included
available at sushi bar & entire sunset deck
reservations required – seating is limited, 75 min. max.

thursdays: lobster night
3 course menu for \$39 + tax & gratuity

sundays: prime rib night
3 course menu for \$39 + tax & gratuity

visit cometotheocean.com for updates

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 to 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. 09/29/20