



raw bar

little neck clams*	3/per
blue point oysters*	4/per
shrimp cocktail*	5/per
seafood combo	56
1/2-1.5lb lobster cocktail, 3 shrimp, 3 clams, 3 oysters.	

menu

starters

mussels	18
choice: white wine garlic & oil, tomato basil, or fra diavolo.	
lobster slider duo*	26
lobster, buttered brioche bun, lemon aioli, coleslaw.	
traditional calamari	18
crispy breading and spices, marinara sauce.	
coconut shrimp	18
served with a mango dipping sauce.	
lamb chop trio	20
chimichurri marinated lamb, carrot, tomato, onion ragu.	
spinach & artichoke dip	16
served with pita chips.	
wagyu beef & porcini mushroom ravioli	18
brandy cream & grape tomatoes. (available as entrée – ask server)	
burrata	18
housemade burrata, beefsteak tomatoes, balsamic reduction, evoo, sea salt.	

soup & salad

manhattan clam chowder	14
tomato-based, bacon, potato, onion, carrot.	
gazpacho	13
chilled, tomato soup.	
ocean salad	14
mixed greens, strawberry, mandarin orange, red onion, goat cheese, white balsamic vinaigrette.	
caesar salad	13
romaine, parmesan, croutons, house dressing.	

add to any salad:

chicken (+8)	shrimp (+12)
salmon (+12)	ahi tuna* (+12)

entrees

simply grilled*	34
chef's daily selection.	
hoisin glazed chicken	27
hoisin soy glaze, sesame oil, basmati rice, baby bok choy.	
filet mignon*	46
garlic mashed potatoes & baby carrots.	
new york strip steak	49
fingerling potatoes & brussels sprouts.	
ocean pasta	36
linguini, shrimp, bay scallops, mussels, clams, lobster cream sauce.	
zucchini linguini	25
garlic, oil & herbs.	
(+8) chicken (+12) shrimp	
(+12) salmon (+18) lobster	
salmon*	30
cauliflower tabbouleh, scallion, mint, tomato, lemon.	
lobster 1.5lb*	58
broiled, steamed, or (+14) crabmeat stuffed. roasted potatoes, corn, & chef's choice of vegetables.	

handhelds

all served with seasoned fries

lobster roll*	36
lobster, buttered brioche bun, lemon aioli.	
cajun chicken	20
blackened, melted jack blend, lettuce, tomato, jerk aioli, brioche bun.	
ahi tuna wrap*	24
seared tuna, napa cabbage slaw, crispy wonton strips, wasabi crème, soy glaze.	
mahi mahi sandwich*	22
sriracha aioli, mango slaw, brioche bun.	
ocean signature burger*	25
dry-age prime rib, filet, & brisket blend, bacon, vermont cheddar, brioche bun.	

specialty nights

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

thursdays: lobster night
3 course menu for \$49 + tax & gratuity

visit cometotheocean.com for updates

+ seating is limited to 90 minutes for all guests +
+ 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. 06.29.21