



raw bar

little neck clams*	3/per
blue point oysters*	4/per
shrimp cocktail*	5/per
seafood combo	58
1/2-1.5lb lobster cocktail, 3 shrimp, 3 clams, 3 oysters.	

menu

starters

lobster slider duo*	26
lobster, buttered brioche bun, lemon aioli, coleslaw.	
traditional calamari	19
crispy breading and spices, marinara sauce.	
chicken lollipop wings	18
4 wings, buffalo sauce, celery, bleu cheese dressing.	
mussels	19
choice: white wine garlic & oil, tomato basil, or fra diavolo.	
lamb chop trio	20
orange poppy spätzle, mint, orange segments.	
traditional baked clams	18
chopped clams, panko, garlic, parmesan.	
mushroom ravioli v	18
portobello & porcini ravioli, mushroom cream sauce, & sundried tomatoes. (available as entrée – ask server)	

soup & salad

french onion soup	14
caramelized onions, crouton, gruyere cheese.	
manhattan clam chowder	14
tomato-based, bacon, potato, onion, carrot.	
veggie chili gf, v+	14
cauliflower & black beans.	
ocean salad gf, v+	15
mixed greens, dried cranberries, butternut squash, apple, maple vinaigrette.	
caesar salad v	14
romaine, parmesan, croutons, house dressing.	
tuna niçoise salad gf	26
seared tuna, niçoise olives, haricot vert, mixed greens, red potato, tomato, hard-boiled egg.	

add to any salad:

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

entrees

simply grilled	34
chef's daily selection.	
salmon* gf	30
butternut squash, risotto.	
harissa chicken gf	28
harissa rubbed chicken breast, fingerling potatoes, red pepper, onions.	
duck duo gf	39
seared duck breast & leg confit, white bean ragu, cannellini beans, tomato, shallot, garlic, thyme.	
braised short ribs* gf	42
boneless short ribs, polenta, cippolini onions, carrots, celery.	
new york strip steak* gf	49
fingerling potatoes & brussels sprouts.	
ocean pasta	36
linguini, shrimp, bay scallops, mussels, clams, lobster cream sauce.	
ratatouille stuffed acorn squash gf, v+	24
eggplant, green & yellow squash, peppers, onion, tomato, thyme, rosemary. (+8) chicken (+12) shrimp (+12) salmon	
lobster 1.5lb*	60
broiled, steamed, or (+14) crabmeat stuffed. roasted potatoes, corn, & chef's choice of vegetables.	

handhelds

all served with seasoned fries

lobster roll	36
lobster salad, buttered brioche bun, lemon aioli.	
jerk chicken sandwich	22
jerk marinated chicken, red onion, melted cheddar jack cheese, pineapple chutney, brioche bun.	
swordfish sandwich*	24
chimichurri aioli, coleslaw, 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, sushi, & drinks by the glass

specialty drinks not included

available at the sunset deck & sushi bar (hightops only)

seating is limited, 75 min. max.

thursdays: lobster night

3 course menu for \$49 + tax & gratuity

for updates, visit cometotheocean.com

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gf – gluten free v – vegetarian v+ – vegan

+ 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. 09.13.21