



## 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

<b>lobster slider duo*</b>	26
lobster, buttered brioche bun, lemon aioli, coleslaw.	
<b>traditional calamari</b>	19
crispy breading and spices, marinara sauce.	
<b>chicken lollipop wings</b>	18
4 wings, buffalo sauce, celery, bleu cheese dressing.	
<b>mussels</b>	19
choice: white wine garlic & oil, tomato basil, or fra diavolo.	
<b>lamb chop trio</b>	20
orange poppy spätzle, mint, orange segments.	
<b>traditional baked clams</b>	18
chopped clams, panko, garlic, parmesan.	
<b>cauliflower chili</b> <i>gf, v+</i>	14
cauliflower & black beans.	

### soup & salad

<b>french onion soup</b>	14
caramelized onions, crouton, gruyere cheese.	
<b>manhattan clam chowder</b>	14
tomato-based, bacon, potato, onion, carrot.	
<b>ocean salad</b> <i>gf, v+</i>	15
mixed greens, dried cranberries, butternut squash, apple, maple vinaigrette.	
<b>caesar salad</b> <i>v</i>	14
romaine, parmesan, croutons, house dressing.	
<b>tuna niçoise salad</b> <i>gf</i>	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

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

### handhelds

all served with seasoned fries

<b>lobster roll</b>	36
lobster salad, buttered brioche bun, lemon aioli.	
<b>jerk chicken sandwich</b>	22
jerk marinated chicken, red onion, melted cheddar jack cheese, pineapple chutney, brioche bun.	
<b>swordfish sandwich*</b>	24
chimichurri aioli, coleslaw, brioche bun.	
<b>ocean signature burger*</b>	25
dry-age prime rib, filet, & brisket blend, bacon, vermont cheddar, brioche bun.	

### specialty nights

**happy hour:** wednesday - 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 (walk-ins only), 75 min. max.

**lobster night:** every thursday night  
includes 1 glass of house wine or tap beer &  
3 course menu for \$49 + tax & gratuity

for updates, visit [cometotheocean.com](http://cometotheocean.com)  
& follow us on instagram  
[@oceanrestaurant](https://www.instagram.com/oceanrestaurant)

*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. 09.20.21