



raw bar

little neck clams*	3/per
great south bay oysters*	4/per
shrimp cocktail*	5/per
seafood combo	65
lobster cocktail, 3 shrimps, 3 clams, 3 oysters	

menu

starters

mussels	18
choice: white wine garlic, tomato basil, fra diavolo, or chorizo tequila.	
lobster slider duo	28
lobster salad, cheddar biscuit, side of spicy slaw.	
traditional calamari	18
old bay seasoned, marinara, chipotle aioli.	
fried cauliflower	16
sriracha aioli.	
bacon wrapped shrimp	19
horseradish stuffed, horseradish aioli.	
caramelized chicken	17
asian sauce, thai chilli, shallots, garlic ginger, cilantro, soba noodles.	
tacos	18
pickled red onion, cotija cheese, homemade pico de gallo, chipotle aioli, soft flour tortilla.	
choice: swordfish or steak	
panzenalla salad	16
fresh farm heirloom tomatoes, basil, extra virgin olive oil, aged balsamic vinegar, sourdough croutons.	

soup & salad

shrimp corn chowder	15
shrimp, corn, tomato, red pepper.	
spring minestrone	13
shallots, garlic, cannellini, haricot verts, navy beans, pea shoots, fennel.	
ocean spring salad	14
mixed greens, tomatoes, red onions, chick peas, cotija cheese, white balsamic vinaigrette.	
caesar salad	13
romaine, shaved parmesan, croutons, caesar dressing.	

add to any salad:

chicken (+9) shrimp (+12) salmon (+16)

entrees

simply grilled*	38
chef's daily selection.	
pan seared salmon*	32
roasted sweet potato, broccoli, cauliflower.	
french mustard chicken	28
chicken breast, roasted mushroom, basmati rice, pickled mustard seeds.	
prime new york strip steak*	59
hasselback potato, crispy broccoli.	
australian rack of lamb*	65
two double lamb chops, fingerling potatoes, spring vegetables.	
porkchop*	45
apple braised red cabbage, garlic parmesan potatoes.	
ocean pasta	38
linguine, shrimp, cockle clams, calamari, bay scallops, mussels, little neck clams, shrimp cream sauce.	
ratatouille	26
eggplant, green & yellow squash, polenta cake.	
chicken +9 / shrimp +12 / salmon +16	
lobster 1½ pound	70
roasted cauliflower & potatoes, creamed corn.	
choice: broiled / steamed / seafood stuffing +15	

handhelds

all served with fries

lobster roll*	38
lobster salad, buttered brioche bun.	
ocean signature burger*	26
blend of dry-age prime rib, filet & brisket, bacon, cheddar jack, everything seeded bun.	
chicken bacon ranch	22
fried chicken, lettuce, tomato, onion, bacon, cheddar, ranch, brioche.	
jerk chicken wrap	22
shredded lettuce, marinated boneless thigh, pineapple aioli, red onion.	
blackened swordfish*	24
spicy slaw, old bay mayo, lettuce, brioche.	
tuna poke bowl	28
diced ahi tuna, spicy sweet aioli, crispy chow mein noodles, seasoned rice, toasted sesame seeds.	

specialty nights

happy hour: thursday & 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 & bar
seating is limited

thursdays: lobster night starting 5/12
3 course menu for \$65 + tax & gratuity

visit: cometotheocean.com for updates

dining services are limited to 90 minutes for parties of four or less.
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. 4/27/22