



raw bar

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| 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

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| mussels | 18 |
| choice: white wine garlic, tomato basil, fra diavolo, or shrimp bisque. | |
| 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. | |
| coconut shrimp | 19 |
| pineapple salsa, mango coulis. | |
| 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: <i>shrimp or steak</i> | |

soup & salad

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| 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. | |
| protein grain salad | 16 |
| maranth, millet, oat groats, sweet potato, quinoa, cauliflower, broccoli, white balsamic vinaigrette. | |

add to any salad:

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

entrees

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| 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. | |
| <i>chicken +9 / shrimp +12 / salmon +16</i> | |
| lobster 1½ pound | 70 |
| roasted cauliflower & potatoes, creamed corn. | |
| choice: <i>broiled / steamed / seafood stuffing +15</i> | |

handhelds

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| <i>all served with fries</i> | |
| 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. | |

specialty nights

happy hour: tuesday - friday 3:30pm-5:30pm
(until 6pm for dining club members)

½ price sushi, apps & drinks by the glass
specialty sushi rolls & drinks not included
available at sunset deck & sushi bar
seating is limited. no reservations accepted

thursdays: lobster night
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. 5/23/22