



## 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

<b>mussels</b>	18
choice: shrimp bisque, white wine garlic, tomato basil, fra diavolo	
<b>lobster slider duo</b>	28
lobster salad, cheddar biscuit, side of spicy slaw	
<b>traditional calamari</b>	18
old bay seasoned, marinara, chipotle aioli	
<b>fried cauliflower</b>	16
sriracha aioli	
<b>coconut shrimp</b>	19
pineapple salsa, mango coulis	
<b>lollipops wings</b>	18
buffalo sauce, blue cheese, celery, carrots	

### soup & salad

<b>manhattan clam chowder</b>	15
diced clams, tomato, potatoes, celery, onions	
<b>chilled watermelon soup</b>	13
honey, lime juice, jalapeño, ginger	
<b>ocean summer salad</b>	15
mixed greens, cucumber, diced watermelon, orange segments, crumbled goat cheese, strawberry vinaigrette	
<b>caesar salad</b>	14
romaine, shaved parmesan, croutons, caesar dressing	
<b>protein grain salad</b>	16
amaranth, millet, oat groats, quinoa, broccoli, cauliflower, sweet potato, white balsamic vinaigrette	

*add to any salad:*

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

### entrees

<b>simply grilled*</b>	38
chef's daily selection	
<b>pan seared salmon*</b>	32
roasted sweet potato, broccoli, cauliflower	
<b>pan roasted chicken</b>	28
chicken breast, ratatouille, basmati rice	
<b>prime new york strip steak*</b>	59
roasted red bliss, crispy broccoli	
<b>seared duck breast</b>	42
wild rice blend with dried cranberries and haricot verts, duck cherry demi glace	
<b>pan seared branzino</b>	40
pan fried smashed fingerling potatoes, roasted baby carrots	
<b>ocean pasta</b>	38
linguine, shrimp, cockle clams, calamari, bay scallops, mussels, little neck clams, shrimp cream sauce.	
<b>miso glazed tofu</b>	28
soba noodles, shredded carrots, mushrooms	
<b>lobster 1½ pound</b>	70
roasted cauliflower & potatoes, creamed corn.	
<i>choice: broiled / steamed / seafood stuffing +15</i>	

### handhelds

*all served with fries*

<b>lobster roll*</b>	38
lobster salad, buttered brioche bun	
<b>blackened mahi*</b>	24
spicy slaw, old bay mayo, lettuce, brioche	
<b>ocean signature burger*</b>	26
blend of dry-age prime rib, filet & brisket, bacon, cheddar jack, everything seeded bun	
<b>pulled pork sandwich</b>	22
cucumber slaw, brioche	
<b>chicken bacon ranch</b>	22
fried chicken, lettuce, tomato, onion, bacon, cheddar, ranch, brioche	
<b>chicken caesar wrap</b>	22
grilled chicken breast, shredded lettuce, caesar dressing, parmesan cheese	

### specialty nights

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

½ price apps, selected sushi items,  
& drinks by the glass

**specialty drinks and specialty sushi rolls  
not included**

available on sunset deck, sunset bar & sushi bar  
seating is limited

**thursdays:** lobster night

3 course menu for \$65 + tax & gratuity

**visit: [cometothetheocean.com](http://cometothetheocean.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. 6/27/22