

## raw bar

little neck clams*	3/per piece
great south bay oysters*	4/per piece
shrimp cocktail*	6/per piece
seafood combo	69
lobster cocktail, 3 shrimps, 3 clams, 3 oysters	

## dinner menu

### starters

<b>mussels</b>	18
choice: white wine garlic, or spicy marinara garlic crostini	
<b>lobster slider duo</b>	28
maine lobster salad, celery, lemon, brioche bun	
<b>traditional calamari</b>	20
marinara sauce, lemon wedge	
<b>eggplant meatballs</b>	16
tomato ragu, herb ricotta cheese, fresh basil	
<b>crab cake</b>	22
smoked jalapeño remoulade, pineapple mango salsa	
<b>charr grilled octopus</b>	24
black garlic mousse, fingerling potatoes, pickled radishes	
<b>grilled lollipop lamb chops</b>	24
toasted farro, asparagus tips, cumin infused yogurt sauce	

### soup & salads

<b>new england clam chowder</b>	15
diced clams, potatoes, celery, onions, bacon	
<b>caesar salad</b>	15
organic romaine, shaved parmesan, sourdough croutons, creamy caesar dressing	
<b>ocean berry salad</b>	16
mixed greens, strawberries, blueberries, grilled peaches, candied walnuts, red wine vinaigrette	
<b>burrata crostata</b>	19
marinated grape tomatoes, fresh basil, balsamic drizzle	
<b>baby kale &amp; quinoa salad</b>	18
dried cranberries, grape tomatoes, roasted corn brussels sprouts, toasted sunflower seeds, fromage blue, mustard vinaigrette	
<b>add to any salad:</b>	
chicken (+9) shrimp (+12) salmon (+16)	

### entrees

<b>simply grilled*</b>	40
chef's daily selection	
<b>pan seared salmon*</b>	34
carrots, celery, dry vermouth, saffron mussel broth	
<b>grilled chicken bruschetta</b>	28
fresh mozzarella, plum tomatoes, fresh basil, balsamic glaze, garlic crostini	
<b>new york strip steak*</b>	65
fingerling potatoes, spinach, gorgonzola, roasted shallot thyme butter	
<b>grilled prawns</b>	40
jumbo head-on shrimp, red quinoa, farro, fresh mint, roasted peppers, chimichurri	
<b>baja bass</b>	42
oven-roasted pearl onions, bacon lardons, english pea succotash, chilled tomato relish	
<b>ocean pasta</b>	38
linguine, shrimp, bay scallops, mussels, little neck clams, spicy marinara	
<b>steamed lobster 1½ pound</b>	70
haricot verts, fingerling potatoes, stuffed +18	
<b>roasted cauliflower</b>	29
arugula, mint, red onions, green olives, olive oil, tomato coulis	

### handhelds

*all served with fries*

<b>lobster roll*</b>	38
maine lobster salad, celery, lemon, buttered brioche bun	
<b>ocean signature burger*</b>	26
applewood smoked bacon, onion jam cave aged cheddar, everything bun	
<b>greek lamb burger*</b>	26
feta cheese, pickled onions, tzatziki sauce, brioche	

### specialty nights

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

½ price starters, ½ price drinks,  
specialty drinks not included

available on sunset deck, sunset bar  
seating is limited

**lobster bake:** thursday night  
3 course menu, plus beverage for \$68 + tax & gratuity

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. 4/28/23