

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

mussels	18
choice: white wine garlic, or spicy marinara garlic crostini	
lobster slider duo	28
maine lobster salad, celery, lemon, brioche bun	
traditional calamari	20
marinara sauce, lemon wedge	
buttermilk fried cauliflower	16
honey mustard and siracha aioli	
crab cake	22
smoked jalapeño remoulade, pineapple, mango salsa	
steamers	26
fresh steamed clams served with broth and drawn butter	
grilled lollipop lamb chops	24
toasted farro, asparagus tips, cumin infused, yogurt sauce	

soup & salads

new england clam chowder	15
chopped clams, potatoes, celery, onions, bacon	
caesar salad	15
organic romaine, shaved parmesan, sourdough croutons, creamy caesar dressing	
ocean summer salad	16
mixed greens, watermelon, feta, mint, white balsamic vinaigrette	
avocado & lobster	25
roasted red peppers, lemon oil, tostones	

add to any salad:

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

entrees

catch of the day*	40
chef's daily selection	
pan seared salmon*	34
carrots, celery, dry vermouth, saffron mussel broth	
grilled chicken bruschetta	28
fresh mozzarella, plum tomatoes, fresh basil, balsamic glaze, garlic crostini	
new york strip steak*	65
fingerling potatoes, spinach, gorgonzola, roasted shallot thyme butter	
grilled sea scallops	45
red quinoa, farro, roasted peppers, chimichurri	
branzino	42
oven-roasted pearl onions, bacon lardons, english pea, chilled tomato relish	
ocean pasta	38
linguine, shrimp, bay scallops, mussels, little neck clams, cockles, shrimp cream	
steamed or broiled lobster 1½ pound	70
haricot verts, fingerling potatoes <i>stuffed +18</i>	
cauliflower steak	29
mix greens, mint, red onions, olive oil, black garlic mousse	

handhelds

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

specialty nights

happy hour: monday-friday 3:30PM-5:30PM
(until 6PM for dining club members)
½ price starters, ½ price sushi rolls, ½ price drinks
specialty drinks & specialty rolls not included

available on sunset deck & sushi bar only
walk-in only
sunset deck seating is limited

lobster night: 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. 5/26/23