



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	

lunch 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	
eggplant meatballs	16
tomato ragu, herb ricotta cheese, fresh basil	
crab cake	22
smoked jalapeño remoulade, pineapple, mango salsa	
charr grilled octopus	24
black garlic mousse, fingerling potatoes, pickled radishes	
grilled lollipop lamb chops	24
toasted farro, asparagus tips, cumin infused, yogurt sauce	

soup & salads

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

entrees

simply grilled*	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	
ocean pasta	38
linguine, shrimp, mussels, bay scallops, little neck clams, spicy marinara	
roasted cauliflower	29
arugula, mint, red onions, green olives, olive oil, tomato coulis	

handhelds

all served with fries

lobster roll*	38
maine lobster salad, celery, lemon, buttered brioche bun	
greek lamb burger*	26
feta, pickled onions, tzatziki sauce, brioche	
grilled chicken and brie	22
caramelized onions, brie, pesto mayo, brioche	
crispy chicken	22
crispy chicken thigh, sweet pickles, hot honey, red cabbage slaw, brioche	
ocean signature burger*	26
applewood smoked bacon, onion jam cave aged cheddar, everything bun	
steak sandwich	26
thinly sliced rib-eye, caramelized onions, melted gruyere, garlic butter aioli, hoagie	
the farm stand	20
zucchini, squash, red peppers, organic greens, roasted tomato aioli, whole wheat ciabatta	

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 seating is limited

lobster bake: thursday night
3 course menu, plus beverage for \$68 + 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. 4/27/23