

raw bar

little neck clams*	3/per piece
great south bay oysters*	4/per piece
shrimp cocktail*	6/per piece

THE KRAKEN	150
½ lobster, lobster salad, crab cocktail, 4 shrimps, 4 clams, 4 oysters, 4 ceviche oysters, shrimp ceviche, jonah claws, cocktail sauce, horseradish, plantain chips	

starters

bread service (4)	6
herb butter	
mussels	21
choice: white wine garlic or fra diavolo	
crab cake	25
jumbo lump, shaved fennel, baby mizuna, cara cara orange, wasabi soy, cusabi aoili	
crispy brussels	19
calabrian purée, honey, sherry vinegar	
traditional calamari	21
spicy marinara, lemon	
dry aged meatball (3)	19
beef-pork-veal blend, tomato sauce, basil, stracciatella, crostini	
lollipop wings (5)	20
honey hot sauce or sweet chili thai, pickled baby vegetables	

soup and salads

new england clam chowder	15
pancetta, chopped clams, potato, thyme, cream	
ocean summer salad	16
cucumber, tomato, radish, red onion, oregano, feta cheese	
caesar salad	15
romaine, shaved parmesan, croutons	
wedge salad	18
iceberg, bacon lardon, cherry tomato, scallion, gorgonzola, blue cheese dressing	
beet + burrata	20
baby beets, arugula, cara cara orange, pesto jalapeño-orange vinaigrette	
add to any salad:	
chicken (+10) shrimp (+14) salmon (+18)	

sides

grilled broccolini	12
creamed spinach	
sautéed mushrooms	
whipped mashed potato	
truffle fries	

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 food sensitivities prior to ordering.

entrees

catch of the day*	42
chef's daily fresh selection	
pan seared salmon	34
toasted orzo, corn, cilantro, lemon oil, avocado crema	
lemon roasted chicken	32
sherry red onions, whipped mashed potatoes, chimichurri	
veal chop	65
parmesan: calabrian tomato, basil, mozzarella	
milanese: baby arugula, heirloom tomato, red onion, pecorino, lemon parm vinaigrette	
lobster or shrimp scampi	48
white wine, lemon, butter, bread crumbs, linguini	
ocean pasta	45
lobster tail, shrimp, bay scallops, mussels, little neck clams, linguini, lobster cream	
lobster 1½ pound	70
haricot verts, red bliss potato, garlic butter	
steamed or broiled (stuffed +18)	
lobster roll	42
connecticut style: warm lobster, celery, dill, brown butter, lemon, brioche, fries	
montauk style: chilled lobster, celery, mayonnaise, lemon, brioche, fries	
pan roasted zucchini	29
halved zucchini, marinated artichoke, tzatziki, salsa verde	

steak corner

10 oz filet mignon	65
14 oz prime ny strip steak	69
14 oz skirt steak	60

add: (twin) 3oz lobster tails 29

specialty nights

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

½ price starters, ½ price drinks, ½ price sushi rolls
signature martinis, crafted cocktails, specialty rolls not included

available on west side of sunset deck, sunset bar & sushi bar
walk-in only
seating is limited

lobster night: thursdays
3 course menu @ \$69 + tax & gratuity

visit: cometotheocean.com for updates