

# THE OCEAN CLUB

Restaurant

Eat • Drink • Relax

RESTAURANT | POOL | CABANAS | BEACH

## Small Plates

### Tuna Tartare \$16

Chilled Ahi Tuna, English Cucumbers, Guacamole, Yuzu Vinegar, Micro Arugula

### Cheese Steak Egg Rolls \$12

Filled with onions, peppers, and cheese and served with housemade spicy ketchup

### Pretzel Sticks \$12

Served with beer cheese dip and spicy mustard

### Potato Skins \$12

Stuffed with cheddar, scallions, and bacon and served with sour cream

### Thai Calamari \$14

Rice Flour Crusted, Sliced Hot Cherry Peppers, Cilantro, Sweet Chili Sauce \*Option for Classic: Marinara

### Fish Tacos \$16

Crispy Beer-Battered Cod, Pickled Cabbage, Pico De Gallo, Chipotle May, Flour Tortilla

### Bone-In or Boneless Wings \$15

Choice Of...Crispy Fried Or Grilled...Buffalo, Fireball Whiskey, San Francisco, General Tso, Or Honey BBQ

### Lobster Mac & Cheese \$18

Lobster, Three Cheese Blend, Corn, Panko Breadcrumbs

### Blackened Steak Bites \$15

Served with horseradish sauce

### Short Rib Sliders \$19

Tempranillo Wine Braised Short Rib, Pickled Red Onions, Brioche Bun

## Salads

CHICKEN \$5 / STEAK \$6 / SHRIMP \$7 / SALMON \$8 / LOBSTER \$10

### Cesar Salad \$11

Romaine Lettuce, Shaved Parmesan Cheese, Ciabatta Croutons, Herb-Caesar Dressing

### Arcadia Salad \$11

Mixed Baby Greens, Heirloom Grape Tomatoes, English Cucumbers, Carrots, White Balsamic Vinaigrette

### Seaside Park Summer Salad \$13

Mixed Baby Greens, Shaved Red Onions, Heirloom Grape Tomatoes, Candied Walnuts, Cranraisins, Crumbled Blue Cheese, Raspberry Vinaigrette

## Handhelds

### The "Bayhead" Bacon Burger \$13

8 oz. Pat LaFrieda Blend Burger, Applewood Smoked Bacon, American Cheese, Brioche Bun

### The OC Burger \$18

8 oz. Pat LaFrieda Blend Burger, Vermont Cheddar Cheese, Crispy Nueske Bacon Slab, Fried Egg, Avocado, Porter Mustard, Brioche Bun

### Fried Clam Sandwich \$18

Fried Clam Strips, Arugula, Tartar Sauce, Buttered Brioche Bun

### Soft Shell Crab Sandwich MP

Panko Crusted Jumbo Soft Shell Crab, Chipotle Mayonnaise, Citrus Cabbage, Brioche Bun

### Lobster Roll \$22

Knuckle, Claw & Tail, Onions, Celery, Mayonnaise, Buttered Top-Split Brioche Bun

## Pizza

SMALL/LARGE

### Margherita \$14/\$19

Marinara, housemade mozzarella, basil, and evoo

### Arugula \$18/\$24

Marinara, roasted garlic, fresh arugula, housemade mozzarella, and truffle oil drizzle

### Carbonara \$17/\$23

Marinara, tomato, bacon, shaved onion, mozzarella blend, asiago, and evoo

### White \$18/\$24

Mozzarella blend, ricotta, spinach, garlic, and black olives

### Buffalo Chicken \$18/\$24

Crumbled bleu cheese, grilled chicken, scallions, mozzarella, and homemade buffalo sauce

### Chicken-Bacon-Ranch \$18/\$24

Crispy chicken, bacon, tomato, fresh mozzarella, and ranch

### "The Heights" \$18/\$24

Crispy chicken, vodka sauce, fresh mozzarella, and basil

## Sides

### French Fries \$4

### Sweet Potato Fries \$5

### Side Salad \$4

### Onion Rings \$5

### Tater Tots \$4

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## Entrees

### Porter House for Two \$120

32 Ounce Grilled Porter House for Two, Served with Creamed Spinach and Roasted Garlic Mashed Potatoes

#### Twin Lobster Tails MP

Rosemary Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter

#### Artisanal Squid Ink Linguine \$38

Little Neck Clams, Shrimp, Calamari, Mussels, Spicy Tomato Sauce, Black Ink Linguine

#### "Down the Shore" Seafood Risotto \$38

Jumbo Shrimp, Ocean Scallops, Truffle Herb Lobster Risotto, Shaved Parmesan Cheese, Basil Oil

#### Pan Roasted Halibut \$38

Topped with Mango Papaya Salsa with Baby Bok Choy, and Israeli Cous Cous Rice Primavera

#### Japanese Crusted Ahi Tuna \$32

Ginger Wasabi Soy Syrup with Shiitake Mushroom Farro, and Baby Bok Choy

#### Day Boat Scallops \$38

Israeli Cous Cous Rice Primavera Baby Bok Choy, Roast Garlic Butter Au Jus,

#### Shrimp Cavatelli \$26

Jumbo Shrimp, Shiitake Mushrooms, Asparagus, Heirloom Grape Tomatoes, Parmesan Cheese, Porcini Mushroom Cream Sauce

#### Caribbean Salmon \$35

Pan Seared Salmon, Asparagus, Rosemary Roasted Fingerling Potatoes, Mango Salsa, Honey Chipotle Sauce

#### NY Strip Steak \$38

14 oz. Certified Angus Beef, Asparagus, Rosemary Roasted Fingerling Potatoes, Truffle Red Wine Demi

#### 8oz Filet Mignon \$38

Center Cut Filet, Crispy Scallion Potato Pancake, Seasonal Vegetables

#### Surf and Turf \$55

8 oz. Center Cut Filet, 6 oz. Brazilian Lobster Tail, Rosemary Roasted Fingerling Potatoes, Seasonal Vegetables, Truffle Red Wine Demi

#### Sea and Land \$48

14 oz. NY Strip Steak, 3 Jumbo Shrimp Scampi Style, Roast Garlic Whipped Potatoes, Seasonal Vegetables

#### Braised Short Rib \$36

Tempranillo Wine Braised Short Rib, Cippolini Onions, Mushrooms, Lardons, Fresh Pappardelle Noodle

#### Stuffed Chicken Supreme \$28

Stuffed with Prosciutto, Fresh Mozzarella, and Spinach with a Mushroom Truffle Demi Glaze, Served with Fingerling Potatoes and Seasoned Vegetables

