

OCEAN GRILL

Appetizers

Panko Tuna

Yellowfin tuna fillet, golden fried rare in a crust of Japanese bread crumbs and wasabi
~ served with ginger pickled red onions and a ponzu sweet soy drizzle. **\$14**

Crab Cakes

Pan-fried Maryland style crab cakes, served over picked frisée lettuce
~ topped with cherry tomato salsa and drizzled with garlic lemon aioli. **\$15**

Stuffed Portobello Mushroom Cap

Oven roasted portobello mushroom cap, stuffed with heirloom tomatoes and crumbled goat cheese ~ topped with a pistachio crust and finished with an aged balsamic syrup. **\$12**

Smoked Pork Ribs**

Whiskey smoked pork ribs, brushed with a maple syrup glaze and served over shaved red apples, roasted peanuts and drunken raisins ~ tossed in mascarpone cheese. **\$13**

Tropical Fruit and Brie**

A selection of chilled tropical fruit, served over endive leaves and topped with an almond fried brie round, wild berry compote and a brown sugar cinnamon twist. **\$12**

Shrimp & Asparagus Risotto

Creamy Italian rice tossed with tiger shrimp and asparagus tips
~ topped with shaved pecorino cheese. **\$12**

Teriyaki Wahoo

Rare seared, teriyaki marinated local Wahoo fillet, served over grilled pita bread with a salad of baby bok choy and snow peas ~ drizzled with a toasted sesame ginger vinaigrette **\$14**

Fried Calamari

Buttermilk breaded calamari, deep fried and served over a spinach and radicchio salad
~ served with a grilled lemon and smoked tomatillo barbeque sauce. **\$13**

Soups

Bermuda Fish Chowder**

Blend of local fresh fish, vegetables and spices
~ served with Gosling's Bermuda Black Seal Rum and sherry peppers. **\$10**

Cream of Sweet Corn**

A smooth blend of sweet corn garnished with Cajun dusted croutons. **\$9**

Chilled Roasted Pepper & Garlic**

A smooth purée of roasted onions, red peppers and garlic
~ topped with herbed crème fraîche. **\$9**

Salads

Caesar Salad**

Crisp romaine lettuce tossed in a zesty roasted garlic Caesar dressing and served with a prosciutto crisp, shaved parmesan and anchovy twists. **\$13**

Spinach Salad**

Crisp baby spinach leaves tossed in a toasted poppy seed vinaigrette dressing with toasted almonds, shaved red onions, strawberries and feta cheese. **\$13**

House Greens

Young greens topped with sliced apples, shaved radish, toasted paprika dusted croutons and chopped bacon ~ drizzled with an apple cider vinaigrette. **\$12**

Entrees

Rockfish**

Pan-fried rockfish fillet, with an Alaskan crab and scallion crust, served over saffron infused rice and a pumpkin purée ~ finished with a triple sec infused cream sauce. \$37

Rack of Lamb

Rosemary and mustard crusted rack of lamb, served over roast Provencal vegetables and golden fried polenta fries ~ finished with a black cherry port wine jus. \$38

Maine Lobster Tails

Three garlic buttered half mini Maine lobster tails served with golden fried Mac'n'cheese and sautéed leeks ~ finished with a flamed brandy bisque cream. \$38

Mahi Mahi**

Lime and cilantro marinated fillet, char-grilled and served over curried butternut squash and spinach ~ finished with a Thai ginger cream sauce. \$34

Atlantic Salmon**

Five spice and miso seared Atlantic salmon fillet, served over saffron infused rice and sesame sautéed baby bok choy ~ finished with a sake sweet and sour sauce. \$36

Chicken Picatta**

Butterflied chicken breast, flash-fried and served over angel hair pasta with fresh asparagus ~ finished with a white wine, shallot, caper and herb butter sauce. \$30

Fettuccine Alfredo

Flat egg noodles tossed with roasted cherry tomatoes, baby arugula and grilled artichokes in a parmesan cream sauce ~ topped with asiago cheese. \$22

Pork Chop**

Ancho chili dusted Niman ranch pork chop, served over grilled polenta with braised collard greens ~ topped with black rum glazed pineapple and a chipotle barbeque sauce. \$36

Flank Steak**

Spice rubbed Certified Angus flank steak, served with mashed potatoes and roasted, honey glazed carrots ~ topped with garlic herb butter and cedar smoked onions. \$35

New York Strip Steak**

Char-grilled, olive oil and Worcestershire marinated 10 oz Certified Angus Beef strip loin steak, served with hand cut baked potatoes, sautéed bean medley and a Merlot jus. \$38

Sea Scallops**

Lemon fennel marinated sea scallops, seared and served over a roasted cherry tomato and lobster risotto ~ drizzled with an aged balsamic red beet reduction. \$35

**** Denotes gluten-free options. Please let your server know of your preferences.**

Pizza \$22

11" pizza made with wood-fired crust and a homemade roasted garlic tomato sauce – topped with your choice:

Mushrooms	Spinach	Pineapple	Grilled Sweet Peppers	Tomatoes
Artichokes	Grilled Chicken	Baby Shrimp	Smoked Salmon	Anchovies
Goat Cheese	Pepperoni	Fresh Mozzarella	Parmesan Cheese	Black Oak Ham

****Your pizza can be prepared with gluten-free dough upon request.****