

OCEAN GRILL

Appetizers

Panko Tuna

Yellowfin tuna fillet golden fried rare in a Japanese bread crumb and wasabi crust,
~ served with ginger pickled red onions and a ponzu sweet soy drizzle. \$13

Seafood Crepe

Poached seafood simmered in a lemon-dill and flamed brandy lobster bisque
~ wrapped in a savory crepe and topped with frizzled leeks. \$13

Lobster Tempura Roll

Lettuce wrapped spicy lobster, pumpkin and chorizo sausage golden fried in tempura batter
and served over mango fennel slaw ~ finished with a citrus Creole tartar sauce. \$14

Smoked Pork Ribs**

Whiskey smoked ribs brushed with a maple syrup glaze and served over shaved red apples,
roasted peanuts and drunken raisins ~ tossed in mascarpone cheese. \$11

Tropical Fruit and Brie**

A selection of chilled tropical fruits served over endive leaves ~ topped with almond
fried brie cheese, wild berry compote and a brown sugar cinnamon crisp. \$11

Chicken and Mushroom Vol au Vent

Poached chicken breast and sautéed wild mushrooms simmered in a white wine tarragon cream
sauce ~ served in a golden baked puff pastry. \$12

Beet Carpaccio**

Thin slices of shaved Bermuda beets, topped with baby arugula, mandarin orange segments,
crumbled goat cheese and sliced baby radish ~ finished with an aged balsamic vinegar and toasted
brioche points. \$12

Fried Calamari

Buttermilk breaded calamari, deep fried and served over a spinach and
radicchio salad, with a grilled lemon and smoked tomatillo barbeque sauce. \$11

Soups

Bermuda Fish Chowder**

Blend of local fresh fish, vegetables and spices
~ served with Bermuda black rum and sherry peppers. \$9

Bermuda Butternut Squash**

A smooth puree of butternut squash. \$8

Chilled Coconut and Banana**

A refreshing puree of bananas, flavored with coconut
and topped with toasted almonds. \$8

Salads

Caesar Salad**

Crisp romaine lettuce tossed in a zesty roasted garlic Caesar dressing
~ served with a prosciutto crisp, shaved parmesan and anchovy twists. \$12

Spinach Salad**

Crisp baby spinach leaves tossed in a toasted poppy seed vinaigrette dressing with toasted
almonds, shaved red onions, strawberries and feta cheese. \$12

House Greens

Young greens topped with sliced apples, shaved radish, toasted corn bread croutons
and chopped bacon ~ drizzled with an apple cider vinaigrette. \$10

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

Entrees

Rockfish**

Pan-fried rockfish fillet with an Alaskan crab and scallion crust
~ served over jasmine rice, sautéed spinach and a ginger papaya butter sauce. **\$32**

Rack of Lamb

Rosemary and mustard crusted rack of lamb served over roast Provencal vegetables and a caramelized shallot tartan ~ finished with black cherry port wine jus. **\$38**

Tiger Shrimp**

Char-grilled prosciutto wrapped tiger shrimp served with a roasted cherry tomato and lobster risotto ~ drizzled with citrus infused herb oil. **\$34**

Mahi Mahi**

Parmesan crusted mahi mahi fillet served over cherry tomato and lobster risotto ~ finished with a parsley infused cream sauce. **\$34**

Atlantic Salmon**

Char-grilled Atlantic salmon fillet served over lemongrass infused rice and poached butter glazed asparagus ~ topped with a sweet and sour pepper sauce. **\$32**

Chicken Picatta**

Flash fried, butterflied chicken breast, served over angel hair pasta with fresh asparagus ~ finished with a white wine shallot, caper and herb butter sauce. **\$28**

Cheese Ravioli

Homemade ricotta filled ravioli, tossed in a tomato pesto mascarpone cream sauce with sautéed button mushrooms, scallions and broccoli – topped with shredded parmesan. **\$22**

Veal Scaloppini**

Flash fried veal fillet topped with shaved melted gruyere cheese ~ served with grilled vegetables over angel hair pasta tossed in a classic marinara sauce. **\$35**

T-Bone Steak**

16 ounce Certified Angus Beef T-Bone Steak, grilled with crushed peppers and served with garlic mashed potatoes, grilled Portobello mushrooms and slow roasted tomatoes ~ topped with a Gorgonzola thyme butter. **\$40**

New York Strip Steak**

Char-grilled olive oil and Worcestershire marinated 10 ounce Certified Angus Beef Striploin Steak, served with hand cut baked potatoes, a sautéed bean medley, beer battered onion rings and
a Shiraz jus. **\$36**

Sea Scallops**

Seared lemon fennel marinated sea scallops served over roasted cherry tomato and lobster risotto
~ drizzled with an aged balsamic red beet reduction. **\$34**

Pizza \$18

10" pizza with homemade tomato roasted garlic sauce, topped with your choice of up to five of the following items -

Mushrooms Spinach Pineapple Grilled Sweet peppers Roasted Roma tomatoes
Artichokes Grilled Chicken Baby Shrimp Smoked Salmon
Goat Cheese Pepperoni Fresh Mozzarella Parmesan Cheese Black Oak Ham

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