

OCEAN HOUSE

STARTERS

- CAESAR SALAD** | Housemade Caesar Dressing 19.00
- CHOPPED SALAD** | Mixed Greens, Kale, Crisp Vegetables, Herb Blend, Citrus Vinaigrette 19.00
- CRISPY SHRIMP** | Key West Cocktail Sauce 26.00
- MEATBALLS MARSALA** | Roasted Mushrooms, Fonduta Drizzle 29.00
- SPICY TUNA ROLL*** | Avocado, Cucumber 29.00
- HUMMUS, HEIRLOOM VEGETABLE CRUDITÉ** | Olive Relish 25.00

ENTREES

- PETITE FILET MIGNON** | Truffled Mashed Potato, Grilled Asparagus, Red Wine Sauce 70.00
- GRILLED ANTARCTIC SALMON** | Tomato, Feta & Cucumber Salad, Sautéed Spinach, Dill Lemon Butter Sauce 58.00
- SWEET & SOUR HALIBUT** | Crispy Tempura, Asian Vegetables 62.00
- PRIME NY STRIP** | Mushroom Cognac Sauce 90.00
- JUMBO LUMP CRAB CAKES** | Chive Remoulade, Tomato Aioli 70.00
- SHRIMP SCAMPI** | Linguini, Pesto, Heirloom Tomatoes 53.00
- TUNA POKE BOWL** | Sushi Rice, Wakame, Sweet Chili Sauce 38.00
- OCEAN HOUSE BURGER** | Lettuce, Tomato, Pickle, Russian Dressing 36.00
- SO CAL TACOS** | Local Catch 41.00 | Blackened Shrimp 42.00 | Crabmeat 44.00
- CHICKEN "UNDER A BRICK"** | Arugula, Shaved Reggiano, Tomatoes, Pan Jus 52.00

DESSERTS

- VALRHONA CHOCOLATE LAYER CAKE** | 24.00
- COCONUT & PASSION FRUIT SORBET** | Mango Compote, Crispy Coconut Meringue 22.00
- WARM CHOCOLATE CHIP COOKIES** | 12.00
- KEY LIME PIE** | 16.00

All prices subject to service charge and state sales tax.

Please inform your server of any food allergies. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.