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.**