

SUNDAY BRUNCH

brunch cocktails		gourmet teas 4.25	
ice queen <i>pearl plum vodka, jasmine liqueur, lemon juice</i>	13	paris black, organic green, organic english breakfast, earl grey supreme, white vanilla grapefruit	
island retreat <i>sauza blanco tequila, agave nectar, mango puree, dill</i>	12	caffeine free chamomile, mint, rooibos chai	
homestyle <i>sweet potato infused maker's mark, maple syrup, fresh cranberries</i>	14		

raw bar

caviar petrossian are the protectors as well as providers of the world's finest caviar from 100% sustainable farm-raised california white sturgeon.

classic <i>small beads, dark color, smooth, elegant</i>	60
royal <i>medium beads dark brown, nutty, firm texture</i>	75
president <i>large beads, light brown, buttery, well-balanced</i>	135

oysters

wild fire island <i>long island</i>	3
joyeux kiss <i>new brunswick</i>	3.75
genuine blue point <i>long island</i>	3.50
naked cowboy <i>long island</i>	3
hama hama <i>washington</i>	3.50
kusshi <i>british columbia</i>	3.75
chefs creek <i>british columbia</i>	3.25
winter points <i>washington</i>	3.50

clams & crustaceans

cherrystones	<i>half dozen / 10</i>
littlenecks	<i>half dozen / 10</i>
lobster cocktail	<i>1 lb chilled lobster / 26</i>
chilled jumbo shrimp	<i>four pieces / 16</i>

shellfish towers ocean grill's shellfish is hand-selected seasonal seafood from hunts point market: maine lobster, red king crab, jumbo shrimp, littleneck clams, ceviche, marinated prince edward island mussels, east and west coast oysters.

townhouse <i>1-2 guests</i>	48
high rise <i>2-4 guests</i>	82
skyscraper <i>4-6 guests</i>	128

sushi bar

nigiri & sashimi price per piece

flake	4	crab	5
shrimp	3.5	toro	<i>mp</i>
hamachi	4.5	salmon	3.5
kampachi	5	salmon roe	4.5
tuna	4.5	bbq eel	5
spicy tuna	4.5	uni	6

maki

golden <i>spicy shrimp, lobster, tempura banana</i>	16
lobster <i>hamachi, spicy lobster, avocado, radish sprouts</i>	15
california <i>fresh crab, cucumber, avocado</i>	10
rainbow <i>tuna, hamachi, fluke, salmon, tobiko</i>	16
tempura shrimp <i>salmon, asparagus, mango, teriyaki</i>	13
creamy wasabi tuna <i>avocado, spinach tempura, wasabi aioli</i>	12
chilean sea bass <i>arugula, tempura sweet potato, chipotle-garlic sauce, pineapple salsa</i>	11

spicy tuna 10
sweet thai chili

sweet & spicy 14
bbq eel, tuna, avocado, grilled pineapple, korean miso

vegetarian 9
wild mushrooms, spinach, burdock

SUNDAY BRUNCH

your choice of one of the following, compliments of ocean grill

bloody mary, screwdriver, bellini, mimosa, champagne, orange or grapefruit juice and coffee or tea

benedicts

eggs benedict <i>traditional, canadian bacon</i>	14.5
smoked salmon benedict <i>buttermilk biscuit, dill hollandaise</i>	17
crab cake benedict <i>mini crab cakes, spinach</i>	19
lobster benedict <i>spinach, lemon pepper brioche</i>	20

• low-fat hollandaise sauce is available •

eggs & omelettes

wild mushroom, cheddar & herbs omelette	14.5
french brie omelette <i>egg whites, spinach, turkey bacon, tomato</i>	15
serrano ham, manchego cheese & baby spinach omelette	14
egg white omelette <i>low fat muenster, mushroom, tomato</i>	14.5
shrimp, spicy chorizo & onion scramble <i>pico de gallo</i>	15
baked eggs <i>roasted tomato, spinach, fingerling potatoes, queso blanco</i>	14
steak & eggs <i>grilled skirt steak, two eggs any style, sautéed spinach, béarnaise</i>	19

country morning

vanilla brioche french toast <i>berry compote, sabayon</i>	14
plain or blueberry buttermilk pancakes	14
blackberry meyer lemon pancakes <i>white chocolate mascarpone</i>	14
sliced nova scotia salmon <i>tomato, cream cheese</i> <i>with choice of toasted poppy seed, everything or plain bagel</i>	18

lunch fare

organic chicken cobb <i>tomato, applewood bacon, avocado, egg, blue cheese dressing</i>	16.5
crunchy & spicy shrimp sandwich <i>tempura-crisped shrimp, avocado, baby arugula, spicy aioli</i>	16
maryland crab cake sandwich <i>gala apple, fennel, avocado, chipotle aioli, sweet potato fries</i>	19
seafood cobb <i>shrimp, crabmeat, avocado, roasted peppers, hearts of palm, lemon-dijon vinaigrette</i>	21.5
the burger <i>choice of cheese, lettuce & tomato, french fries</i>	15

lobster live from maine

steamed, broiled or grilled

2 lbs & up 26/ lb

broccolini and new potatoes

simply grilled

all items are marinated with extra virgin olive oil, lemon, garlic and capers.

served with brussels sprouts, dried cranberries & new potatoes with lemon emulsion.

bigeye tuna	34
scottish salmon	26
mediterranean branzino	29
atlantic swordfish	28

sides

breakfast sausage	5
canadian bacon	5
applewood bacon	5
seasonal fruit	4
french fries	4
home fries	4
sweet potato fries	4
bagel <i>with cream cheese</i>	4
brussels sprouts, dried cranberries & new potatoes	6

SATURDAY BRUNCH

ice queen 13

pearl plum vodka, jasmine liqueur, lemon juice

island retreat 12

sauza blanco tequila, agave nectar, mango puree, dill

homestyle 14

sweet potato infused maker's mark, maple syrup, fresh cranberries

brunch additions

eggs benedict *traditional, canadian bacon* 14

crab cake benedict *mini crab cakes, spinach* 18

lobster benedict *spinach, lemon pepper brioche* 20

wild mushroom, cheddar & herbs omelette 14

egg white omelette *low fat muenster, mushroom, tomato* 14

french brie omelette *egg whites, spinach, turkey bacon, tomato* 14

smoked salmon scrambled eggs *goat cheese, chives, multi-grain toast* 16

mexican baked eggs 13

roasted tomato, spinach, fingerling potatoes, queso blanco

plain or blueberry buttermilk pancakes 14

sliced nova scotia salmon *tomato, cream cheese, bagel* 18

sides

applewood bacon 5 **home fries** 4

canadian bacon 5 **bagel with cream cheese** 4

turkey bacon 5 **truffle parmesan fries** 6

breakfast sausage 5 **seasonal fruit** 5

LUNCH

appetizers

maine lobster bisque <i>tarragon spaetzle, shrimp</i>	11
calamari <i>crispy lemon, zucchini, haricot vert, spicy tomato relish</i>	11.5
tuna & salmon tartare <i>avocado, wasabi crema, taro root chips</i>	14
steamed shrimp dumplings <i>chili ponzu sauce</i>	12
shrimp & lobster spring rolls <i>spicy coconut sauce</i>	12.5

salads

mixed baby greens <i>red bartlett pear, maytag blue cheese, cranberries, candied walnuts, cabernet vinaigrette</i>	11.5
warm goat cheese & beet salad <i>ruby red beets, baby arugula, macadamia nuts, balsamic vinaigrette</i>	13
classic caesar <i>hearts of romaine, ficelle croutons, parmigiano reggiano</i> additions: grilled chicken 5, shrimp 8	9
chopped salad <i>greek feta, chickpeas, tomatoes, romaine, capers, basil</i>	12

entrées

seafood cobb <i>shrimp, crabmeat, avocado, roasted peppers, hearts of palm, lemon-dijon vinaigrette</i>	20
organic chicken cobb <i>tomato, applewood bacon, avocado, egg, blue cheese dressing</i>	14.5
maine lobster club <i>applewood smoked bacon, bibb lettuce, tomato, truffle fries</i>	22
crunchy & spicy shrimp sandwich <i>tempura-crisped shrimp, avocado, baby arugula, spicy aioli</i>	15.5
maryland crab cake sandwich <i>gala apple, fennel, avocado, chipotle aioli, sweet potato fries</i>	18
the burger <i>choice of cheese, lettuce & tomato, french fries</i>	14
fish & chips <i>beer-battered hake, sweet and french fries, classic tartar sauce</i>	16

lobster live from maine

steamed, broiled or grilled

2 lbs & up 26/ lb
broccolini and new potatoes

simply grilled

all items are marinated with extra virgin olive oil, lemon, garlic and capers.

served with brussels sprouts, dried cranberries & new potatoes with lemon emulsion.

scottish salmon 26

baby calamari 18

mediterranean branzino 27

bigeye tuna 32

diver sea scallops & jumbo shrimp 26

sides

truffle parmesan fries 6

meyer lemon gnocchi 6

brussels sprouts 6

broccolini 6



LUNCH PRIX FIXE

lunch prix-fixe menu | \$24.07

appetizers

miso soup
shrimp, tofu, scallion

pomegranate citrus salad
endive, arugula, candied pecans, tangerine vinaigrette

filet mignon maki roll
bok choy, shiitake, teriyaki sauce

entrées

horseradish crusted hake
roasted fennel, baby spinach, grape tomatoes, verjus

grilled chicken club
applewood bacon, bibb lettuce, tomato, chipotle aioli, french fries

simply grilled scottish salmon
new potatoes, arugula, lemon emulsion

desserts

ocean grill brownie sundae
caramelized bananas, candied pecans, butterscotch ice cream
hot fudge, whipped cream

berries & sabayon
blueberries, strawberries, raspberries, champagne sabayon

selection of sorbets

choice of

coffee or tea

gourmet tea selections
paris black, white vanilla grapefruit, organic english breakfast,
earl grey supreme, organic green
caffeine-free: mint verbena, chamomile, rooibos chai



SUNSET

sunset prix-fixe menu | \$29.95

appetizers

maine lobster bisque
tarragon spaetzle, shrimp

classic caesar salad
hearts of romaine, ficelle croutons, parmigiano-reggiano

filet mignon maki roll
shiitake mushroom, bok choy, teriyaki sauce

entrées

fish & chips
beer battered hake, sweet potato & french fries, classic tartar sauce
blue moon 6

thyme roasted organic chicken
russet potato galette, green beans, honji meiji mushrooms, sherry jus
chardonnay, esser, california 2009 10

horseradish crusted scottish salmon
meyer lemon gnocchi, chanterelle mushrooms, verjus
leitz, riesling "dragonstone", rheingau, germany 2008 12

desserts

ocean grill brownie sundae
caramelized bananas, candied pecans, butterscotch ice cream,
hot fudge, whipped cream

berries & sabayon
blueberries, strawberries & raspberries, champagne sabayon

selection of sorbets

choice of

coffee or tea

gourmet tea selections
paris black, white vanilla grapefruit, organic english breakfast,
earl grey supreme, organic green
caffeine-free: mint verbena, chamomile, rooibos chai

DINNER

appetizers

maine lobster bisque <i>tarragon spaetzle, shrimp</i>	11
calamari <i>crispy lemon, zucchini, haricot vert, spicy tomato relish</i>	12
jumbo lump crab cake <i>pickled vegetables, lemon caper remoulade</i>	14
steamed shrimp dumplings <i>chili ponzu sauce</i>	12
shrimp & lobster spring rolls <i>spicy coconut sauce</i>	12.5
maryland blue crab empanadas <i>cilantro, salsa, avocado</i>	14
tuna & salmon tartare <i>avocado, wasabi crema, taro root chips</i>	14

salads

mixed baby greens <i>red bartlett pear, maytag blue cheese, cranberries, candied walnuts, cabernet vinaigrette</i>	11.5
warm goat cheese & beet salad <i>ruby red beets, baby arugula, macadamia nuts, balsamic vinaigrette</i>	13
classic caesar <i>hearts of romaine, ficelle croutons, parmigiano reggiano</i>	12
chopped salad <i>greek feta, chickpeas, tomatoes, romaine, capers, basil</i>	12

entrées

mediterranean branzino <i>artichokes barigoule, saffron potatoes, italian salsa verde</i>	29
maine lobster & jumbo shrimp <i>caramelized brussels sprouts, celery root, sherry brown butter</i>	30
horseradish crusted scottish salmon <i>meyer lemon gnocchi, chanterelle mushrooms, verjus</i>	28
sesame crusted bigeye tuna <i>crisp vegetables, lo mein noodles, ginger soy</i>	35
baked atlantic cod <i>shrimp, littleneck clams, melted leeks, fennel, roma tomato broth</i>	27.5
blackened swordfish <i>chorizo whipped potatoes, broccolini, chipotle red wine sauce</i>	28.5
miso-glazed chilean sea bass <i>himalayan red rice, pea shoots, mushrooms, coconut curry broth</i>	38
thyme-roasted organic chicken <i>russet potato galette, green beans, hon shimeji mushrooms, sherry natural jus</i>	22
blue cheese crusted filet mignon <i>steak fries, watercress, red wine sauce</i>	29

lobster live from maine

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broccolini and new potatoes

simply grilled

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served with brussels sprouts, dried cranberries & new potatoes with lemon emulsion.

scottish salmon 26

mediterranean branzino 28

atlantic swordfish 28

bigeye tuna 34

diver sea scallops & jumbo shrimp 27

sides

truffle parmesan fries 6

chorizo mashed potato 6

brussels sprouts 6

broccolini 6

baby spinach 6

RAW BAR

raw bar

caviar petrossian are the protectors as well as providers of the world's finest caviar from 100% sustainable farm-raised california white sturgeon.

classic 60
small beads, dark color, smooth, elegant

royal 75
medium beads dark brown, nutty, firm texture

president 135
large beads, light brown, buttery, well-balanced

oysters

wild fire island *long island* 3

joyeux kiss *new brunswick* 3.75

genuine blue point *long island* 3.50

naked cowboy *long island* 3

hama hama *washington* 3.50

kusshi *british columbia* 3.75

chefs creek *british columbia* 3.25

winter points *washington* 3.50

clams & crustaceans

cherrystones *half dozen / 10*

littlenecks *half dozen / 10*

lobster cocktail *1 lb chilled lobster / 26*

chilled jumbo shrimp *four pieces / 16*

shellfish towers ocean grill's shellfish is hand-selected seasonal seafood from hunts point market: maine lobster, red king crab, jumbo shrimp, littleneck clams, ceviche, marinated prince edward island mussels, east and west coast oysters.

townhouse *1-2 guests* 48

high rise *2-4 guests* 82

skyscraper *4-6 guests* 128

sushi bar

nigiri & sashimi price per piece

fluke 4 **crab** 5

shrimp 3.5 **toro** *mp*

hamachi 4.5 **salmon** 3.5

kampachi 5 **salmon roe** 4.5

tuna 4.5 **bbq eel** 5

spicy tuna 4.5 **uni** 6

maki roll

golden 16

spicy shrimp, lobster, tempura banana

lobster 15

hamachi, spicy lobster, avocado, radish sprouts

california 10

fresh crab, cucumber, avocado

rainbow 16

tuna, hamachi, fluke, salmon, tobiko

tempura shrimp 13

salmon, asparagus, mango, teriyaki

creamy wasabi tuna 12

avocado, spinach tempura, wasabi aioli

chilean sea bass 11

arugula, tempura sweet potato, chipotle-garlic sauce, pineapple salsa

spicy tuna 10

sweet thai chili

sweet & spicy 14

bbq eel, tuna, avocado, grilled pineapple, korean miso

vegetarian 9

wild mushrooms, spinach, burdock



DESSERT

tarts

- | | |
|--|-----|
| molten chocolate
<i>candied pecans, cappuccino ice cream</i> | 8 |
| gala apple upside down
<i>apple cinnamon cider reduction, vanilla bean ice cream</i> | 8 |
| red velvet cheesecake
<i>berry compote, raspberry sorbet</i> | 8.5 |

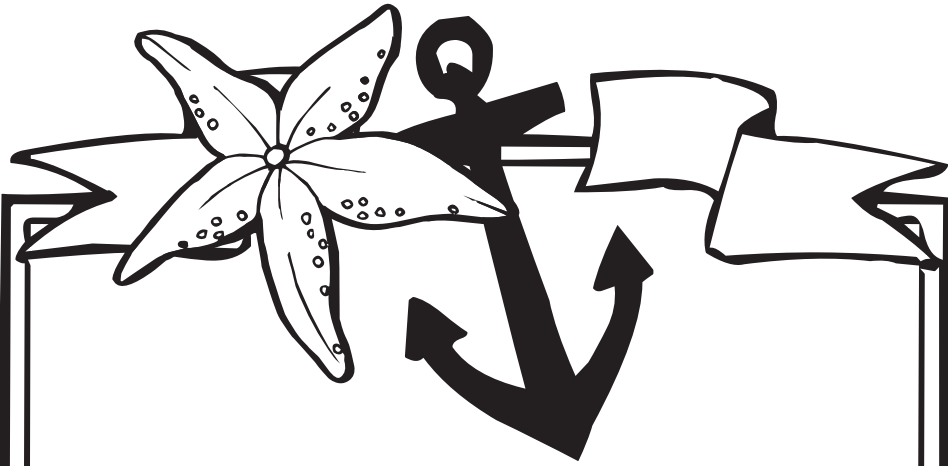
classics

- | | |
|--|-----|
| ocean grill's chocolate fondue
<i>selection of sweet bites and fresh fruit skewers,
warm chocolate dipping sauce</i> | 8.5 |
| milk chocolate crunch bar
<i>butterscotch ice cream, citrus anglaise</i> | 8 |

housemade ice creams & sorbets

- | | |
|--|---|
| ice cream
<i>vanilla, strawberry, cappuccino</i> | 6 |
| sorbet
<i>coconut, pear, raspberry</i> | 6 |

CHILDREN'S MENU



Ocean
GRILL
Children's Menu

For Ages 10 & Under

Entrées

Grilled Cheese Sandwich 6.5
toasted brioche, cheddar cheese, french fries

Free Range Chicken Fingers 6.95
french fries

Mac & Cheese 6.95
creamy cheddar

Fish & Chips 10.5
classic tartar sauce

B.Y.O.B (Build Your Own Burger) 9.5
lettuce, tomato, pickles, cheese, bacon, french fries

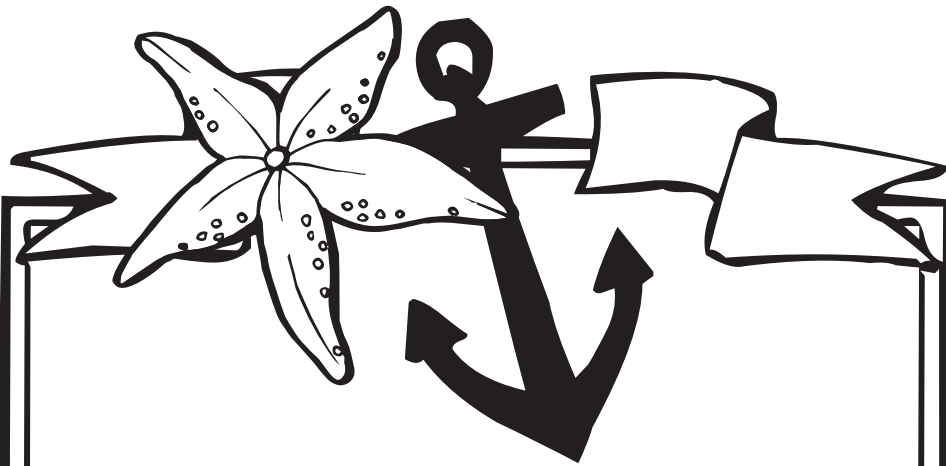
Desserts

Ocean Grill's Super Sundae 6
vanilla ice cream, chocolate sauce,
caramelized bananas & whipped cream





CHILDREN'S MENU



Sunday Brunch Kids Menu

For Ages 10 & Under

Entrées

Plain or Cheddar Cheese Scrambled Eggs 6.5

Served with Steamed Broccoli

Silver Dollar Pancakes 5.5

Add Bacon or Sausage \$ 2

Chicken Fingers 6.95

Served with French Fries

Mac & Cheese 6.95

Creamy Cheddar

B.Y.O.B (Build Your Own Burger) 9.5

Ground Beef, Brioche Bun, Lettuce, Tomato,
Cheese, Bacon, French Fries

Desserts

Ocean Grill's Super Sundae 6

Vanilla Ice Cream, Chocolate Sauce,
Caramelized Bananas & Whipped Cream

