



Dive into everyday excellence.

seasonal oysters

Whether an oyster aficionado or someone that just knows they like them, we have an oyster for you. From rough shelled west coast oysters with their characteristic rich and plump flesh to the smooth shelled east coast oysters with higher salinity and crisp and clean finish, ask about our current selection.

FRESH SHUCKED OYSTERS*

asian mignonette, cocktail sauce, fresh horseradish

half dozen 12
full dozen 20

OYSTERS OCEAN GRILL 12

5 oysters baked in the half shell and topped with creamed spinach, blue crab, parmesan and bread crumbs

MUSSELS RED OR WHITE

sautéed with choice of spicy tomato bacon saffron sauce or garlic caper white wine sauce

half pound 8
full pound 13

make it a meal 25

Mix and match any three small plates.

soup & salad

NEW ENGLAND STYLE SEAFOOD CHOWDER

cup 4 bowl 6

DAILY SOUP cup 4 bowl 6

made fresh, please ask your server for today's soup offerings

HOUSE SALAD 5

mixed greens with chèvre, brazil nuts, and vidalia onions in a blueberry vinaigrette

CAESAR SALAD* 5

romaine lettuce with house-made croutons, and parmesan tossed in our house caesar dressing

SESAME SALAD 10

romaine lettuce with tomatoes, scallions, cucumbers, carrots, wonton crisps, and peanuts. tossed in a sesame-ginger vinaigrette, choice of chicken or flash fried seafood

small plates

Can't commit to just one entrée? Our small plates are a great way to get a little bit of everything. Call it crazy, Call it a DIY tasting menu. Call it heaven for diners who want it all.

Our selection of small plates is designed to be enjoyed as a small starter or to share with everyone at your table.

OYSTER SHOOTERS 9

three oysters served shot style with a spicy asian mignonette, wasabi tobikko and seasonal garnishes

BRIE & BACON TART 8

brie, bacon, and caramelized onions, served in a puff pastry shell with lavender honey

BEER-BATTERED FISH 9

beer-battered cod, served with a caper-tartar sauce and fresh lemon

SEAFOOD ENCHILADAS 10

rock shrimp and blue crab baked in a corn tortilla served with salsa verde, lemon-scallion crème fraiche, and corn and black bean salsa

JUMBO LUMP CRAB CAKE 13

house-made crab cake served with a roasted red pepper hollandaise and lemon

AHI TUNA TEMPURA ROLL* 10

togarashi seasoned tuna, scallions and avocados rolled in nori and tempura fried, served with eel sauce and sushi slaw

SHRIMP COCKTAIL 11

five jumbo shrimp served with house-made cocktail sauce

FLASH-FRIED CALAMARI 9

lightly breaded calamari served with a plum glaze and spicy peanut sauce

PEANUT CHICKEN SKEWERS 8

peanut-crusted chicken lightly fried and served with chipotle plum sauce

SEAFOOD CEVICHE 11

seasonal whitefish, shrimp, scallops and calamari in a lime coconut marinade with mango and cucumber, served with fried plantain

SEARED SCALLOPS 10

pan-seared scallops with summer succotash, truffled bacon vinaigrette and crispy shallots

ASIAN SLAW 6

shredded daikon radish, papaya, and carrots tossed in a sesame chili dressing topped with wonton strips, scallions, and peanuts

CARROT SHRIMP SKEWERS 9

four crispy carrot-wrapped jumbo shrimp served with pesto herb sauce

BEEF SHORT RIBS 8

slow braised beef ribs served with spinach, demi glace, and crispy shallots

TOMATO BRUSCHETTA 8

tomato confit with chèvre, fresh basil and drizzled with a sweet balsamic reduction

CHEESE PLATE 12

three cheeses from around the world, handpicked by our chef, served with an apricot-peach compote and fresh seasonal fruit. *selection of cheeses is subject to change*



entrées

CEDAR-PLANKED SALMON	20
salmon fillet oven-roasted on a fresh cedar plank and served with scallion and herb mashed potatoes, romesco vinaigrette, and micro greens	
SZECHWAN PEPPERCORN TUNA*	24
peppercorn-encrusted tuna served with seared seasonal greens, squash purée, and mustard seed vinaigrette	
POTATO-CRUSTED SEA BASS	25
oven-roasted sea bass wrapped in thinly sliced potato and served with sautéed asparagus and béarnaise sauce	
SNOW CRAB LEGS	22
steamed snow crab legs served with warm drawn butter, fresh lemon, and seasonal fresh vegetables	
BACON-WRAPPED 6 OZ FILET*	26
certified Angus beef tenderloin served with scallion and herb mashed potatoes, vegetable du jour, and choice of mushroom demi glace or gorgonzola cream sauce	

CHECK OUR CHALKBOARDS OR ASK YOUR SERVER ABOUT OUR FEATURED SEASONAL SPECIALTIES.

<p><i>from the grill</i> 19</p> <p>Select your favorite fresh fish with your choice of sauce or seasoning, served with scallion and herb mashed potatoes and seasonal fresh vegetables. All fresh seafood subject to availability</p>	<p>FRESH FISH</p> <p>atlantic salmon walleye tilapia swordfish jumbo shrimp</p>	<p>SAUCES & SEASONINGS</p> <p>pineapple mango salsa blackening seasoning romesco vinaigrette chipotle plum citrus ginger red pepper hollandaise</p>
--	--	--

wine flights 18

At Ocean Grill wine is be fun and laid back. Enjoy one of our wine flights paired with a signature small plate. Fly alone or with a friend!

CLASSIC WHITES

Four whites which are classic examples of their varietal. Great for new wine tasters or those revisiting old favorites.

- Includes a pairing of our Carrot Shrimp Skewers

Danzante Pinot Grigio, Italy '08
Cupcake Sauvignon Blanc, New Zealand '09
Taft Street Chardonnay, California '06
Spruce Goose Riesling, Oregon '07

CLASSIC REDS

Four reds which are classic examples of their varietal. Great for new wine tasters or those revisiting old favorites.

- Includes a pairing of our Slow-Braised Beef Short Ribs

Parker Station Pinot Noir, California '07
Genesis Merlot, Washington '05
Kenwood Yulupa Zinfandel, California '07
Napa Creek Cabernet, California '07

AROUND THE WORLD

Take a trip from continent to continent and explore these four unique global selections.

- Includes a pairing of our Seared Scallops with Succorash and Truffled Bacon Vinaigrette

Tapeña Verdejo, Spain '07
Zaca Mesa Roussanne, California '06
Finca el Origen Malbec, Argentina '07
Mustang Sally Shiraz, South Australia '05

SWEET TOOTH

Explore the sweeter side of wine with these four dessert wines.

- Includes a pairing of our Gail Ambrosius chocolates and our Sorbet du Jour

Lustau Cream Sherry, Spain
Mission Hill Ice Wine, Canada
Barossa Chocolate Port, Australia
Terra d'Oro Zinfandel Port, California

FANTASY FLIGHT 20

Choose any four wines from our by-the-glass menu and any one of the small plates off our small-plate menu. *Excludes oysters and full pound of mussels.*

wine

\$6 GLASS / \$24 BOTTLE

white

Henry Martin Chardonnay, Australia '05

Danzante Pinot Grigio, Italy '08

red

Kenwood Yulupa Zinfandel, California '07

Campo Santa Lena Valpolicella, Italy '07

\$7 GLASS / \$28 BOTTLE

white

Cupcake Sauvignon Blanc, New Zealand '09

Martin Códax Albariño, Rias Baixas, Spain '07

Tapeña Verdejo, Spain '07

red

Finca el Origen Malbec, Argentina '07

Mustang Sally Shiraz, Australia '06

Napa Creek Cabernet, California '07

\$8 GLASS / \$32 BOTTLE

white

Haras de Pirque Sauvignon Blanc, Chile, '09

Zaca Mesa Roussanne, California '06

Hopler Gruner Veltliner, Austria '08

red

Ménage a Trois Red, California '07

Parker Station Pinot Noir, California '07

\$9 GLASS / \$36 BOTTLE

white

Spruce Goose Riesling, Oregon '07

Sauvion Vouvrey, France '08

Taft Street Chardonnay, California '06

red

Genesis Merlot, Washington '05

Tait Ballbuster Red Blend, Australia '07

Forefront Willamette Valley Pinot Noir, Oregon '08

bottle selections

Dog Point Sauvignon Blanc, New Zealand '08 \$45

Markus Molitor Reisling, Germany '07 \$40

Mer Soleil Chardonnay, California '05 \$65

Fiddlestix Pinot Noir, California '05 \$65

Thoroughbred Cabernet, Australia '04 \$50

sparkling wine

Lunetta Prosecco \$7 glass / \$28 bottle

Moet Chandon White Star \$14 - 187ml

Veuve Cliquot Brut \$60 - 375ml / \$108 bottle

Ask about our extended by-the-bottle selection.

beer

FROM THE TAP

5

Ask for our rotating selection of eight draughts from around the world.

specialty cocktails

8

Enjoy your favorite drink with one of our custom infused vodkas; currant, vanilla, raspberry or mango, our grapefruit infused gin or our lemon infused rum, yum!

SANGRIA DU JOUR

red or white wine served with liqueur-infused seasonal fresh fruit with a champagne float

SALTY DOG MARTINI

grapefruit-infused gin, grapefruit juice, sea salt rim

RASPBERRY BOMB

raspberry-infused vodka, pineapple, triple sec

COSMOCEAN

currant-infused vodka, triple sec, cranberry, lime

OLD FASHIONED

korbel brandy, lemon muddle, served sweet, cherry garnish

RITA HAYWORTH

tequila, grand marnier, fruit juices

MANGO TANGO

mango vodka, limoncello, pineapple juice

FISH HOUSE PUNCH

jameson, house-infused ginger syrup, lime juice

GRAPE GOOSE

grey goose and white grape juice

OCEAN MARGARITA

tequila, blue curacao, sea salt rim

OCEAN MOJITO

lemon-infused rum, fresh mint, lime

SEX BY THE OCEAN

apricot-infused vodka, peach schnapps, pineapple, grenadine

ESPRESSO MARTINI

kahlua, irish cream, frangelico and a shot of espresso, served up with a lemon twist

BANANAS FOSTER MARTINI

spiced rum, banana liqueur, cream, and a cinnamon rim

GRASSHOPPER

crème de menthe, chocolate and cream.

SHARK BITE

a death-defying martini made with courvoisier, kahlua and orange liqueur topped with whipped cream

Plan a Party at Ocean Grill

Bring a bit of casual gourmet to your next event! Ocean Grill offers on and off-site catering options, with the same flawless service, excellent food, and inviting atmosphere you know to expect from dining here. Our dining room is available for private parties day or night, any day of the week—or let us bring a bit of the Ocean to you with our off-site event planning.