



## Lunch Menu

### Appetizers & Soups

#### Spice Fried Calamari \$14

With fire roasted tomatillo sauce

#### Chilled Lemon Vichyssoise \$6

A perfectly chilled cup of creamy classic Vichyssoise with a lemony twist - delicious!

#### Albondigas Soup \$13

A hearty soup filled with Mexican seasoned meatballs in a savory broth with tomatoes, bell peppers, & jalapenos. Topped with sour cream & served with toast points

### Salads

#### Asian Soba Noodle Vegetable Salad \$10

Chilled soba noodles & seasonal vegetables tossed in an asian sesame dressing and topped with grilled zucchini  
\*\*add pulled chicken breast \$3\*\*

#### Grilled Salmon or Mahi Salad \$15

Grilled fresh salmon or mahi with caramelized onion, fennel, green beans, grilled pineapple, & crispy wonton chips over a bed of spinach and arugula, dressed with a lemon honey mustard vinaigrette

#### Ocean Grill Curried Chicken Salad \$14

Tender pulled chicken breast, curried with Ocean Grill's custom curry seasonings - there's a bit of heat! - on a bed of mixed greens and atop a slice of grilled pineapple.

#### Classic Caesar Salad \$11

A classic Caesar with fresh chilled crunchy romaine lettuce, grated parmesan, and croutons tossed with a delightful Caesar dressing

\*\*add pulled chicken \$5 \*\*add blackened or grilled shrimp \$7

#### House Salad \$9

Crisp baby lettuce, tomato, cucumber, & red onion served with your choice of dressings: mango vinaigrette, balsamic vinaigrette, ranch, or blue cheese

### Entrees

#### Ocean Grill Chili Steak Sandwich \$ 15

Sauteed sliced steak and melted swiss or cheddar with smoked chili, onion, bell pepper, and shredded cabbage served on a toasted bun. Served with choice of french fries, side salad, or cole slaw

#### Mahi-Mahi Sandwich \$ 16

Fresh mahi, grilled or blackened, served on a bun with grilled tomato, onion, & remoulade. Served with fries, side salad, or cole slaw

#### Crispy Pork Tacos \$ 15

A trio of chipotle marinated, pulled pork tacos, served with pico de gallo & sour cream

#### Fish Tacos \$ 16

Tender bites of fresh fish, battered & fried or grilled, with cabbage, cilantro, salsa fresca, & mango aioli wrapped in a corn tortilla

#### Lobster Tacos \$18

Back by popular demand! Tender chunks of lobster meat with shredded cabbage, cilantro and salsa fresca with roasted garlic mango aioli, wrapped in a corn tortilla

#### Ocean Grill Chicken Club Sandwich \$ 15

Tender pulled chicken, bacon, tomato, & lettuce with mayonnaise and seasonings on toasted sandwich bread. Served with fries, side salad, or add cole slaw

#### Ocean Grill Cheeseburger \$ 15

This is the BIG one! A full half pound burger, mayo, tomato, & onion with your choice of swiss, cheddar, or blue cheese, Served with fries, side salad, or cole slaw

We gladly accept Visa and Master Card



## Dinner Menu

### Appetizers

Spice Fried Calamari \$14

With fire roasted tomatillo sauce

Thai Mussels \$16

Sauteed in a ginger coconut broth with garlic & onions

Vegetable Spring Roll \$12

Two crispy and flavorful spring rolls, filled with julienne vegetables, served with sweet & sour chili dipping sauce

### Small Plates, Soups & Salads

Shrimp Scampi over Linguini \$18

Shrimp sautéed with white wine, capers, & butter over tender linguini

Seared Snapper \$16

Tender and flavorful Snapper fillet served over fresh spinach, sautéed in lemon butter

Soba Noodle Salad \$11

Chilled soba noodles & seasonal vegetables tossed in an Asian sesame dressing;

\*Add chicken \$3

Spinach & Arugula Salad \$13

Spinach & arugula with toasted almonds, tomato, & goat cheese served with bacon balsamic vinaigrette

House Salad \$9

Crisp baby lettuce, tomato, cucumber, & red onion served with your choice of dressings: mango vinaigrette, balsamic vinaigrette, ranch, or blue cheese

Chilled Lemon Vichyssoise \$8

A perfectly chilled cup of creamy classic Vichyssoise with a lemony twist - delicious!

Albondigas Soup \$13

A hearty soup filled with Mexican seasoned meatballs in a savory broth with tomatoes, bell peppers, & jalapenos. Topped with sour cream & served with toast points

### Entrees

Blackened or Grilled Mahi Mahi \$29

with caramelized onions & arugula mashed potatoes, grilled asparagus, & fire roasted tomatillo sauce

Sweet Ginger Marinated & Grilled Pork Chop \$28

Served with sweet potato mash, grilled green beans, and apple cranberry chutney

Pan Seared Atlantic Salmon \$34

Over coconut almond rice, finished with fire roasted eggplant verde sauce, and served with grilled green beans.

Seared Tofu with Grilled Vegetables \$24

Pan seared tofu over fried sweet potato & grilled vegetable salad, finished with chili lemon sweet soy glaze

Pesto Grilled 12oz NY Strip Steak\* \$34

Finished with mushroom au jus. Served with marinated zucchini & parmesan risotto, & grilled asparagus

Snapper Scampi Style \$32

Fresh snapper sautéed with garlic, white wine, capers, & onions over sundried tomato, goat cheese mashed potatoes, served with grilled asparagus

Seafood Paella \$34

Mahi, salmon, mussels, and prawns nestled in saffron scented rice with red bell peppers, scallions, and tomatoes

Whiskey Fried Chicken Breast \$28

Panko breaded and fried, served with sweet potato mash, green beans, & sage pan gravy

Ocean Grill Half Pound Bacon Cheeseburger \$18

This is a big American style burger adorned with bacon strips, mayo, fresh tomato slice, lettuce, sliced onion, and your choice of cheese: cheddar, swiss, or blue; served with French fries, of course!

We gladly accept Master Card & Visa