

# OCEAN GRILL

## Appetizers

### Panko Tuna

Yellowfin tuna fillet golden fried rare in a Japanese bread crumb and wasabi crust  
~ served with ginger, pickled red onions and ponzu sweet soy drizzle. \$15

### Parmesan and Gruyere Beignets

Golden fried parmesan and gruyere beignets filled with a roasted onion confit  
~ served over Artisan greens and finished with a tomato basil vinaigrette dressing. \$13

### Tropical Fruit and Brie

A selection of chilled tropical fruit served over endive leaves ~ topped with almond crusted  
fried brie cheese, wild berry compote and brown sugar cinnamon twist. \$14

### \*\* Smoked Pork Ribs\*\*

Whiskey smoked ribs brushed with a ginger syrup glaze served over shaved gala apples,  
roasted peanuts and drunken raisins ~ tossed in a lemon cinnamon vinaigrette dressing. \$15

### Avocado & Grapefruit\*\*

Grapefruit and avocado segments served with frisée greens topped with grilled figs, toasted  
pistachios & goat cheese pearls ~ drizzled with a pomegranate essence. \$12

### Codfish Croquettes

Golden fried codfish croquettes served over Artisan greens topped with  
an avocado and tomato salsa ~ finished with a roasted jalapeno aioli. \$14

### Heirloom Tomato Carpaccio\*\*

Thin slices of heirloom tomatoes topped with baby greens, roasted pine nuts and feta cheese  
~ drizzled with a port reduction glaze. \$13

### Fried Calamari

Buttermilk breaded calamari, deep fried and served over a tangy red cabbage and  
carrot slaw with grilled lemons and a smoked tomatillo barbeque sauce. \$15

## Soups

### Bermuda Fish Chowder\*\*

Blend of local fresh fish, vegetables and spices  
~ served with Gosling's Bermuda Black Seal Rum and sherry peppers. \$12

### Chilled Gazpacho

A classic Spanish Soup. \$10

### Butternut Squash\*\*

A smooth puree of butternut squash. \$10

## Salads

### Caesar Salad\*\*

Crisp romaine lettuce tossed in a zesty, roasted garlic Caesar salad dressing  
~ served with shaved parmesan cheese and anchovy twists. \$14

### Spinach Salad\*\*

Crisp baby spinach leaves tossed in a toasted poppy seed vinaigrette dressing with  
toasted almonds, shaved red onions, strawberries and feta cheese. \$14

### House Greens

Young greens topped with a shaved radish, sliced red apples, toasted corn bread croutons  
and chopped bacon ~ drizzled with an apple cider vinaigrette. \$13

**\*\* Denotes gluten-free options. Please let your server know of your preference.**

## Entrees

### Mahi Mahi Scaloppini

Golden fried, pumpkin & pistachio breaded mahi mahi fillet served over peas n' rice with a roasted corn and avocado relish ~drizzled with a chipotle ginger aioli. \$35

### Rack of Lamb

Rosemary & Gremolata crusted rack of lamb served over truffle mashed potatoes and vegetable Provencal ~ finished with a black cherry port wine jus. \$40

### Asian Shrimp\*\*

Soy and ginger marinated tiger shrimp served over stir-fried vegetables and rice noodles ~ finished with a sriracha chili coconut sauce. \$36

### Surf & Turf\*\*

Seared Certified Angus tenderloin of beef and garlic baked lobster tail served with truffle mashed potatoes, roasted tomatoes and spinach ~ topped with a Classic bearnaise sauce. \$45

### Atlantic Salmon\*\*

Grilled, honey & bourbon glazed Atlantic salmon served over sauteed grain mustard new potatoes and buttered asparagus ~ finished with a white wine tarragon cream sauce. \$37

### Chicken Maderia\*\*

Garlic and thyme roasted breast of chicken served with truffle mashed potatoes and sauteed pencil asparagus ~ finished with a madeira cream sauce. \$35

### Cheese Ravioli

Homemade ravioli filled with ricotta cheese and tossed in a parmesan cheese sauce ~ served over garlic sauteed spinach topped with crispy shallots. \$29

### Rockfish\*\*

Pan-fried, Cajun seasoned rockfish fillet served over peas n' rice and sauteed pumpkin ~ topped with slow roasted balsamic cherry tomatoes and finished with a citrus avocado dill aioli. \$38

### Pork Tenderloin\*\*

Bacon wrapped marinated pork medallions filled with brie cheese served over braised lentils and sauteed spinach ~ finished with an orange marmalade port wine jus. \$34

### Rib Eye Steak\*\*

Char-grilled, olive oil and Worcestershire marinated 10 oz Certified Angus beef rib eye steak ~ served with hand cut potatoes, sautéed French beans and a green peppercorn sauce. \$39

### Bay Scallops

Seared lemon & dill marinated bay scallops served over crab and roasted tomato risotto ~ finished with a tequila smoked salmon cream sauce. \$36

## Pizza \$23

10" pizza with homemade tomato roasted garlic sauce and topped with your choice of up to five of the following items:

Mushrooms   Spinach   Pineapple   Grilled Sweet Peppers   Roasted Roma Tomatoes  
Artichokes   Grilled Chicken   Baby Shrimp   Smoked Salmon  
Goat Cheese   Pepperoni   Fresh Mozzarella   Parmesan Cheese   Black Oak Ham

Your pizza can be prepared with gluten-free dough upon request.