

Til's dinner

APPETIZERS

GRILLED AND CHILLED COCKTAIL SHRIMP \$22

ATOMIC COCKTAIL SAUCE, LEMON  

AHI TUNA \$20

WASABI MAYONNAISE, SOY GLAZE, SESAME OIL,
RICE CRACKERS  

JUMBO LUMP CRABCAKE \$22

CAJUN REMOULADE, VINEGAR PEPPER SLAW  

FRIED CALAMARI \$18

SWEET CHILI AND CAJUN AIOLI 

GUACAMOLE AND CHIPS \$15

ROCKET FLATBREAD \$18

FIG SPREAD, GOAT CHEESE, PROSCIUTTO,
ARUGULA, TRUFFLE, LEMON

SALAD

VINE RIPENED TOMATO & BURRATA SALAD \$20

ROASTED PEPPERS, EVOO, BALSAMIC  

CLASSIC CAESAR SALAD \$16

HOUSE CAESAR DRESSING, SEASONED
CROUTONS, PARMESAN CHEESE  

OP SALAD \$18

BABY FIELD GREENS, CANDIED WALNUTS, DRIED
CRANBERRIES, GOAT CHEESE, RASPBERRY
VINAIGRETTE  

AVOCADO SALAD \$16

AVOCADO SLICES, ROMAINE, TOMATO,
CUCUMBER, CILANTRO  

ENTREES

OP TRIPLE BLEND BURGER \$20

NEW YORK CHEDDAR, APPLE SMOKED BACON,
CARAMELIZED ONIONS, CHIPOTLE RANCH,
BRIOCHE BUN, FRIES

TUNA BURGER \$24

WASABI MAYONNAISE, LETTUCE, TOMATO,
ONION, AVOCADO, FRIES 

SEARED PLANK CHICKEN BREAST \$32

VEGETABLE WILD RICE MIX, ROASTED GARLIC
CHICKEN JUS 

10 OZ SIRLOIN SKIRT STEAK \$34

CHI  CHURRI, PICO DE GALO, ROASTED
POTATOES 

PAN SEARED SALMON \$34

CUCUMBER TOMATO FARRO, ZA'ATAR
LABNEH, CAPERS, EVERYTHING SEASONING

LINGUINE SEAFOOD SCAMPI \$36

SHRIMP, SCALLOPS, CLAMS, GARLIC, LEMON,
PARMESAN CHEESE  

PENNE PRIMAVERA \$28

SEASONAL VEGETABLES, SPINACH, ROASTED
PEPPERS, GARLIC, OLIVE OIL

SIDES

FRIES \$7 * TRUFFLE PARMESAN FRIES \$9 *

SPICE ROASTED POTATOES \$9

BROCCOLI SHALLOT BUTTER \$9 *

SPINACH OIL GARLIC \$9

ADD CHICKEN \$6 / SALMON \$10 / (3) SHRIMP \$12



Gluten Free
Contains Shellfish



Vegetarian
Healthy Choice



OCEAN
PLACE
RESORT & SPA