

# Dinner

## Beginnings

**Shrimp Cocktail** \$11.99  
Jumbo Shrimp served with Cocktail Sauce

**Crispy Calamari "Classic Style"** \$9.99  
Fresh Basil Tomato Sauce and Parmesan Cheese

**"Ocean One" Wings** \$8.99  
Mahogany Glazed "Lollipop" Wings tossed with Scallions and Sesame Seeds

**Spinach & Artichoke Dip** \$10.99  
with Hand Fried Tortilla Chips, Sour Cream, Tomato Salsa

**Firecracker Salmon Spring Rolls** \$9.99  
Spicy Salmon, Spinach and Cilantro served with Asian Slaw, Pineapple Ponzu, Oriental Vinaigrette and Wasabi Aioli

**Three Cheese Quesadilla** \$8.99  
Cheddar, Mozzarella and Jack Cheese with Scallions, Sour Cream and Tomato Salsa  
Add Chicken \$2.50 | Add Shrimp \$3.50

**\*Sesame Seared Tuna** \$10.99  
Seared Tuna, Wasabi, Eel Sauce and Pickled Ginger

**Jumbo Lump Crab Cake** \$11.99  
Lump Crab Meat served with House Made Remoulade Sauce

**Cajun Rock Shrimp Egg rolls** \$9.99  
Jasmine Rice, Onions, Red Peppers, Cilantro, Scallions and Celery served with Black and Red Bean Salsa and Sweet Chili Sauce

## From the Garden

**House Salad** \$7.99  
Baby Greens, Cucumber, Tomato, Onion and Balsamic Vinaigrette

**Caesar Salad** \$7.99  
Romaine Lettuce, Parmesan Cheese, Garlic Croutons & Traditional Caesar Dressing Add \$2.50 Grilled Chicken

**Cobb Salad** \$11.99  
Grilled Chicken, Chopped Romaine, Crispy Bacon, Tomatoes, Avocado, Hard Boiled Eggs, and Blue Cheese Crumbles, tossed in Blue Cheese Dressing

**Greek Chicken Salad** \$10.99  
Grilled Chicken, Baby Greens, Feta Cheese, Olives, Tomatoes, Cucumbers and Roasted Red Pepper Vinaigrette

**\*Tuna Tartare** \$12.99  
Diced Ahi Tuna, Chili Oil, Sriracha, Mayo, Scallions, Avocado, with a Touch of Wasabi and Eel Sauce, served with Crispy Wonton Chips

**\*Island Salmon Salad** \$11.99  
Salmon Filet, Baby Greens, Pistachios, Marinated Onions, Orange Segments and Mango Vinaigrette

**Caprese Salad** \$11.99  
Vine Ripe Beefsteak Tomatoes, Fresh Mozzarella, Basil, Arugula, Balsamic Reduction and Olive Oil

**Seasonal Kale Salad** \$11.99  
Kale Greens, Apples, Radishes, Strawberries, Dried Cherries, Candied Walnuts, Apple Cider Poppy Seed Vinaigrette

Add Chicken \$2.50 | Add Shrimp \$3.50  
Add \*Steak \$7.00 to any salad

## Brick Oven Pizzas

**Margherita Pizza** \$9.99  
Plum Tomato Sauce, Sliced Tomatoes, Mozzarella Cheese and Fresh Basil

**Barbeque Chicken Pizza** \$12.99  
Barbecue Sauce, Jack Cheese, Scallions, Onions, Cilantro and Smoked Bacon

**Wild Mushroom Pepperoni Pizza** \$11.99  
Plum Tomato Sauce, Mozzarella Cheese, Sautéed Mushrooms and Sliced Pepperoni

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## House Specialties

**Nachos Mexican Style** \$12.99  
Tortilla Chips, Cheese Sauce, Pico de Gallo, Pickled Jalapeno, Black Beans, Guacamole, Sour Cream, Green Onions, Shredded Cheddar & Jack Cheese -- add \$2.50 for chicken or shredded beef

**\*Pistachio Crusted Salmon** \$20.99  
Grilled Salmon with a Honey Mustard Glaze, topped with Crusted Pistachio, and Served with Creamy Polenta, Broccoli, and Roasted Red Pepper Crema

**\*Simple Salmon** \$19.99  
Grilled Salmon served with Jasmine Rice, Asparagus and Lemon Caper Jus

**\*Teriyaki Seared Tuna** \$19.99  
Stir Fried Rice, Oriental Vegetables, Eel Sauce and Pickled Ginger

**Blackened Mahi** \$18.99  
Red Beans, Jasmine Rice, Tomato, Hearts of Palm Relish and Mango Vinaigrette

**Striped Bass** \$18.99  
Pan Seared and served over Mashed Potatoes, Sautéed Spinach and Lemon Herb sauce

**\*Filet Mignon** \$21.99  
Mashed Potatoes, House Vegetables, Sun-Dried Tomato Butter and Cabernet Sauce

**\*Marinated New York Strip** \$20.99  
Mashed Potatoes, Grilled Tomato, Red Onion, Zucchini and Cabernet Sauce

**\*Double Cut Pork Chop** \$18.99  
Mashed Potatoes, Apple Chutney, Green Beans and a Natural Demi-Glace

**Chicken Marsala** \$17.99  
Sautéed Chicken and Portobello Mushrooms with Arugula and Wild Mushroom Risotto served with Masala Wine Sauce

**\*Classic Surf & Turf** \$28.99  
Filet Mignon with Cabernet Sauce paired with a Lobster Tail topped with Scampi Butter served with Mashed Potatoes and Broccolini

**\*Grilled Ribeye** \$24.99  
Choice 12 Oz. Ribeye served with Mashed Potatoes, Asparagus and Cabernet Sauce

## Pastas

**Cajun Chicken Alfredo** \$13.99  
Penne Pasta, Peppers, Onions, Tomatoes, Cajun Cream Sauce and Parmesan Cheese

**Rigatoni Pasta** \$12.99  
Rigatoni Pasta, Peas, Carrots, Crushed Red Pepper, Tomato Basil Cream Sauce and Parmesan Cheese  
Add Chicken \$2.50 | Add Shrimp \$3.50

**Shrimp Fra Diabolo** \$13.99  
Penne Pasta, Zucchini, Squash, Carrots, House Made Tomato Sauce, Crushed Red Pepper and Parmesan Cheese

**Pasta Primavera** \$11.99  
Orecchiette Pasta, Artichoke Hearts, Spinach, Onions, Lemon Garlic Sauce and Parmesan Cheese  
Add Chicken \$2.50 Add Shrimp \$3.50

## Sandwiches

Served with Choice of Seasoned Fries, Cole Slaw or Black Beans and Rice

**Grilled Chicken Club** \$9.99  
Apple Wood Smoked Bacon, Swiss Cheese and Honey Dijon Aioli

**\*Grilled Salmon BLT** \$11.99  
Fresh Pacific Salmon, Bacon, Lettuce, Tomato and Lemon Lime Aioli

**Jumbo Lump Crab Cake** \$12.99  
Lump Crab Meat, Coleslaw and Citrus Tartar Sauce

**\*Half-Pound Sirloin Burger SPECIAL** \$6.99  
Lettuce, Tomato and Onion (Add your choice of American, Swiss, or Provolone Cheese, Mushroom, Smoked Bacon or Sautéed Onion for 50¢ each)

## Spirits \$10

### Always 'Three for One'

Per Person

Ketel One Vodka  
Ketel Citroen  
Ketel Oranje  
Tito's Vodka  
Skyy Vodka  
Seagram's Sweet Tea Vodka  
Smirnoff Pineapple  
Smirnoff Vanilla  
Beefeater Gin  
Bombay Sapphire Gin  
Tanqueray Gin  
Captain Morgan Rum  
Malibu Coconut Rum  
Bacardi Rum  
Exotico Tequila  
Sauza Tequila  
Seagram's 7 Whiskey  
Canadian Club Whisky  
Jack Daniels Whiskey  
Jack Honey Whiskey  
Jim Beam Whiskey  
Dewar's  
Christian Brothers Brandy

## All Beer \$3

### DRAFT

Bass  
Blue Moon  
Coors Light  
Stella Artois

### BY THE BOTTLE

Amstel Light  
Bud Light  
Budweiser  
Corona  
Goose Island IPA  
Guinness  
Heineken  
Heineken Light  
Michelob Ultra  
Miller Lite  
Modelo  
New Castle  
Sam Adams  
Sierra Nevada  
O'Douls (Non-Alcoholic)

## Wine By the Glass (3) \$10

### Always 'Three for One'

Per Person

### White Wines

Pinot Grigio  
Sauvignon Blanc  
Chardonnay

### Sparkling Wines

J Roget Champagne

### Sweet Wines

White Zinfandel

### Red Wines

Pinot Noir  
Cabernet Sauvignon  
Merlot

## FROZEN DRINKS \$3

Seasonal Flavors Available  
Watermelon  
Banana  
Passion Fruit  
Mango  
Strawberry Daiquiri  
Pina Colada  
Margarita

### Absolutely No Sharing of Any Alcoholic Beverages

### Feel Free to Mix and Match!

Executive Chef **Raymundo Ramirez**

## Enjoy Complimentary WIFI

Network: oceanone499  
Password: always499

**Desserts \$6.99**

**New York Cheesecake**

Served with Strawberry Coulis, Fresh Strawberries and Whip Cream

**Bittersweet Chocolate Lava Cake**

A Rich Molten Center served with Vanilla Ice Cream

**Vanilla Crème Brulee**

A Creamy Custard Dessert with the perfect Caramelized Crunch

**Tiramisu**

Classic Tiramisu served with Chocolate Sauce, Strawberries and Whipped Cream

**Soft Drinks \$2.99**

**Includes Free Refills**

Coke  
Diet Coke  
Sprite  
Lemonade  
Raspberry Iced Tea  
Fresh Brewed Unsweetened Iced Tea  
Coffee/Decaffeinated Coffee

**Juice \$2.99**

Apple  
Cranberry  
Grapefruit  
Orange  
Pineapple  
Tomato  
2% Milk

Hot Chocolate \$5  
Espresso \$2

**Bottle Water**

Panna (Flat)  
Small \$3.50 / Large \$8.95

San Pellegrino (Sparkling)  
Small \$3.50 / Large \$8.95

**Most Top Shelf Spirits Available**

**Always 'Three for One'**

**'Three for \$12 or \$14'**

**Kids Menu \$6.99**

- Grilled Cheese
  - Chicken Fingers
  - Kids \*Burger
  - Penne Pasta with Butter or Red Sauce
- Kid's menu is for guests 12 and under**

**Ocean One Martinis and Cocktails \$10**

**Always 'Three for One'**

Per Person

**Mimosa**

J Roget Champagne and OJ  
(Alternative Fruit Juices Available Upon Request)

**Cosmopolitan**

Skyy Vodka, Triple Sec, Cranberry and a Splash of Lime

**Blue Hawaiian**

Skyy Vodka, Malibu Coconut Rum, Blue Curacao, Pineapple Juice, Splash of Sour

**Sour Apple**

Ketel One Citroen, Sour Apple Pucker, Triple Sec, Simple Syrup, Lemonade, Splash of Sour

**Hawaiian Cosmopolitan**

Smirnoff Pineapple Vodka, Triple Sec, Pineapple Juice, Splash of Cranberry and Lime

**Paradise Punch**

Ketel One Oranje, Peach Schnapps, Mango Puree, Orange Juice, Dash of Grenadine

**Almond Joy**

Malibu Coconut Rum, Frangelico, Amaretto, White Crème de Cacao, Ice Cream Milk Mix, Chocolate Sauce

**Strawberry Gin Lemon Drop**

Beefeater Gin, Triple Sec, Strawberry Puree, Simple Syrup, Lemonade, Fresh Squeezed Lemon with a Sugar Rim

**Long Island Iced Tea**

Skyy Vodka, Bacardi, Beefeater, Exotico, Triple Sec, Sour, Splash of Coke

**Whiskey Smash**

Seagram's 7, Blackberry Brandy, Muddled Mint, Simple Syrup and Fresh Lemon, topped off with Club Soda

**Twisted Palmer**

Seagram's Sweet Tea Vodka and Lemonade

**Moscow Mule**

Skyy Vodka, Ginger Beer and Fresh Lime

**Watermelon Jolly Rancher**

Ketel One Citroen, Watermelon Pucker, Lemonade, Soda, Simple Syrup, Dash of Grenadine

**Tequila Sunrise**

Exotico Tequila, Orange Juice, and Grenadine

**Purple Hooter**

Ketel One Citroen, Raspberry Liqueur, Lemonade, Soda, Splash of Sour, Simple Syrup and Fresh Squeezed Lemon

**Infused Old Fashioned**

Jim Beam Whiskey, Licor 43, Orange Bitters, Soda, Splash of OJ, Muddled Cherry and Orange

**BLOODY MARY \$7**

House Made