

## A P P E T I Z E R S

### THAI CRAB CAKE

Ponzu Sauce, Pineapple Chili Compote and Wakame \$18

### BBQ SHANGHAI PORK RIBS

Slow Baked in Hoisin Sauce, Asian Slaw \$12

### STEAMED PRINCE EDWARD ISLAND MUSSELS

Ask your server for our Mussels of the Day Special \$15

### GLAZED GRILLED ASPARAGUS

Shiitake Mushroom Vinaigrette, Golden Egg Sauce \$15

### OYSTERS ON THE HALF SHELL

Tomato and Red Onion, Tabasco and Lemon Juice \$15

### SCALLION ENCRUSTED KING PRAWN TEMPURA

Avocado Salad, Sweet & Sour Chutney \$18

### BERMUDA TUNA TARTAR

Harissa Spiced Tuna with Toasted Flatbread \$15

### MALAYSIAN STYLE CHICKEN SATAY

Peanut Dipping Sauce \$12

### STAIRCASE OF SUSHI\*\*

Sushi Chef's Selection of Nigiri & Maki

6 \$12    12 \$22

### VIETNAMESE LOBSTER SUMMER ROLL

Sweet Chili and Daikon Vinaigrette \$15

### CHILLED TIGER SHRIMP

Avocado and Mango Salad, Raita, Chipotle Aioli \$18

### SALT & PEPPER "CALAMARI"

Papaya, Water Chestnuts, Hot & Sour Dressing \$12

### OCEAN CLUB'S SIGNATURE PEKING DUCK SALAD

Mango, Plum Sauce, Crispy Wontons \$16

## S O U P S A N D   S A L A D S

### BUTTERNUT SQUASH SOUP

Five Spice Cream \$11

### TOM WADSON ORGANIC GARDEN GREENS

Roasted Shallot Vinaigrette, Fresh Hearts of Palm \$12

### SUMMER WATERMELON SALAD

Ginger, Lime, Feta and Thai Basil with a Peanut Brittle, Shiso Greens \$12

### JONAH CRAB BROTH

Crab Dumpling, Snip Scallions \$13

**BLACKENED MAHI MAHI**   
Grilled Vegetables, Kaffir Lime and Ginger Vinaigrette, Jasmine Rice \$25

**PAN SEARED ROCKFISH**   
Fennel and Galangal Broth, Shiitake Mushrooms \$29

**GEORGE BANK YELLOWTAIL SOLE**  
Sauteed Potatoes, Citrus Soy Butter Sauce \$32

**WHOLE ROASTED RED SNAPPER**  
Warm Shrimp and Ponzu Dressing, Sticky Rice \$35

**SEAFOOD SKEWER**   
Grilled Local Catch, Scallop, Shrimp, Wok Fried Noodle, Spicy Garlic Sauce \$29


## ENTREES

**OCEAN CLUB BOUILLABAISSE**  
A Selection of Fresh Seafood and Shellfish, Hot Chili Aioli, Garlic Toast \$35

**MEDALLIONS OF SZECHWAN PEPPER CRUSTED TENDERLOIN \$34**  
**12 OUNCE GRILLED BLACK ANGUS RIBEYE \$32**  
Hand Cut Fries, Red Wine jus, Sauteed Mushrooms, Garlic Butter

**MISO MARINATED SALMON**  
Baby Bok Choy, Yuzu Butter Sauce, Citrus Segments \$28

**SEARED SEA SCALLOPS & LOBSTER RAVIOLI**  
Lobster and Brandy Sauce \$31

**CATCH OF THE DAY ( MARKET PRICE )\*\***   
Chef's Creation of the Day, Local Bermuda Fish

**GLAZED WAGYU BEEF SHORT RIB BRAISED "ALL DAY"**  
Sour Cream and Chive Potato Mash, Smoked Paprika Onion Rings \$28

**ROASTED FILLET OF ATLANTIC COD**  
Sweet & Sour Red Pepper Sauce, Stir Fried Vegetables \$29

**CHEF SANJAY'S AWARD WINNING CHICKEN CURRY**  
Flavoured with Lemon Grass, Ginger and Tomatoes, Coconut Rice \$26  
(Chef Sanjay Leeme's Escoffier Cup 2008 Winning dish)

**ASIAN WOK FRIED NOODLES**  
with Chicken or Vegetables, Tamarind Ginger Sauce \$25



*Sustainable Seafood Canada is a coalition of leading Canadian conservation organizations working together via the Sea Choice program*



As part of Fairmont's commitment to environmental stewardship, this menu Contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat." Created using fresh and nutritionally balanced ingredients. Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

