

SEARED HAMACHI

Pickled Shiitake Mushrooms, Fennel Puree, Citrus Soy Vinaigrette \$15

PANKO CRUSTED JONAH CRAB CAKE

Asian Slaw, Chili Tartar Sauce \$17

STEAMED PRINCE EDWARD ISLAND MUSSELS

Coconut Curry Lemon Grass Sauce \$18

BAKED PORTOBELLO MUSHROOM

Pistachio Crusted Goat Cheese, Tomato Chili Jam \$18

APPETIZERS

SEASONAL OYSTER**

Hand Picked Seasonal Oysters, Served on Crushed Ice, Fuji Apple Jelly Mignonette

6 \$18 9 \$26 12 \$34

SCALLION ENCRUSTED KING PRAWN TEMPURA

Avocado Salad, Condiments "Sweet and Sour" \$18

BERMUDA TUNA TARTAR

Harissa Spiced Tuna, with Avocado and Mango \$15

PEKING DUCK SPRING ROLL

Five Spiced Pear Chutney, Trio of Dipping Sauces \$15

BENTO BOX OF OCEAN CLUB APPETIZERS**

A selection of Appetizers with Soy and Sweet Chili Sauces

\$19 Per Person (Minimum 2 Guests)

THE OC CAESAR SALAD

Romaine and Butter Lettuce, White Anchovy Tempura, Parmesan and Garlic Aioli, Crispy Parma Ham \$12

HOT AND SOUR BROTH

Pork Spare Ribs, Scallions, Chicken Dumplings \$9

SOUPS & SALADS

BUTTERNUT SQUASH AND GINGER SOUP

Five Spiced Cream \$9

SPICY ASIAN CHICKEN SALAD

With Cashews, and Ginger Chive Dressing, Watercress and Chinese Cabbage \$14

OCEAN CLUB'S WAGYU BEEF SALAD**

Charred Peppered Pineapple, Five Spiced Balsamic, Crispy Wakame, Garlic and Chili Aioli \$ Market

ENTREES

PAN SEARED HALIBUT

Fennel and Galangal Broth, Shiitake Mushrooms \$35

MISO MARINATED SALMON

Organic Shiso Leaves, Baby Bok Choy, Yuzu Citrus Sauce \$28

SZECHUAN PEPPER CRUSTED BERMUDA TUNA CRISPY CALAMARI

With a Papaya and Mango Salsa \$30

GEORGES BANK LEMON SOLE

Fried Spring Onion and Ginger Butter, Cherry Tomatoes on the Vine \$31

SURF AND TURF**

Black Pepper South African Lobster, Golden Egg Sauce, Beef Tenderloin, Chili Oil \$59

SEARED SEA SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON

Lobster and Lemon Grass Coconut Sauce, Sticky Rice \$32

SINGAPORE NOODLES

Crispy Fried Tofu, Shiitake Mushroom Broth \$26

TORAGOSO ROCKFISH

Smoked Paprika, Manila Clams, Chorizo and Potato Curried Chowder \$32

TAMARIND GLAZED BEEF SHORT RIB, GRILLED TENDERLOIN

Yukon Gold Potato Mash, Glazed Sweet and Sour Onions, Red Wine Jus \$32

NONYA STYLE ROASTED CHICKEN

Roasted Chicken Curry with a Fried Japanese Eggplant, Okra, Curry Sauce \$26

CHAR SIEW LAMB RIBEYE

Blackened Lamb Rib-Eye, with Aromatic Herbs \$36

SPICED FRIES WITH MANGO CILANTRO KETCHUP

\$7

STEAMED JASMINE RICE

\$7

SIDE DISHES

SINGAPORE NOODLES

\$7

MEDLEY OF BABY VEGETABLES

\$7

ASPARAGUS

\$7

** SURCHARGE ON MEAL PLAN