

Oysters From The East Coast

Malpeque
BluePoint
beausoleil

served with cocktail sauce, mignonette \$4 each

Oysters and clams

Oysters Rockefeller \$4 each
spinach, hollandaise, pernod

Clams casino \$16
Bacon, peppers, celery, Worcestershire, tabasco

Steamed clams \$15
Chardonnay butter sauce, garlic bread

Martini specials

Seafood cocktail \$22
Lobster, crab and shrimp, apple

Shrimp cocktail \$19
Steamed jumbo prawns, old bay seasoning

Lobster cocktail \$23
Maine lobster, avocado, iceberg lettuce

Served with your choice of marie rose or cocktail sauce

APPETIZERS

BERMUDA TUNA TARTAR  \$18
HARISSA SPICED, MANGO AND AVOCADO, TOASTED FLATBREAD

CRAB CAKE  \$22
CREOLE REMOULADE, APPLE AND JALAPEÑO SALAD

WHITE BEAN AND LEMON HUMMUS \$14
TOASTED GARLIC FOCACCIA

BERMUDA WAHOO CEVICHE  \$16
MARINATED IN LIME WITH TOMATO, JALAPEÑO, CUCUMBER, JICAMA SALAD

BEER BATTERED SHRIMP \$18
PINEAPPLE SALSA, TARTAR SAUCE

GRILLED FISH TACOS  \$16
TOMATO SALSA, PICKLED CUCUMBER, SOUR CREAM

Tomatoes and avocado \$15
Toasted baguette, garlic and olive oil

STEAMED MUSSELS  \$16
GARLIC WHITE WINE SAUCE, GARLIC BREAD

CALAMARI \$15
ROASTED TOMATO SAUCE, LEMON AIOLI



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.



The Ocean Club prides itself on using the freshest fish available. Our Restaurant Chef has a close working relationship with several Bermuda fishermen. In fact on his day off he regularly accompanies them on the Challenger and Argus Banks located approximately 20 nautical miles southwest of Bermuda. Commercial fishing has been in existence since the first settlers in the early 1600's. Because the size of the commercial fishing fleet is small the fishermen call us on their way back from the Banks and deliver directly to The Ocean Club - the same day the fish were caught.

Please inform your server of any dietary concerns as many ingredients are not listed in the menu description. Our Chef would be happy to clarify any questions you may have.

SOUP AND SALADS

Bermuda fish chowder \$12
With black rum and sherry peppers

Lobster bisque \$14
Flamed with cognac

FIJI APPLE SALAD \$14
ICEBERG AND CELERY LEAVES, TOMATO, ONION, FETA CHEESE, HONEY MUSTARD DRESSING

HEIRLOOM TOMATO SALAD \$16
Goat's cheese fondue, marinated heirloom tomato and avocados, micro croutons, balsamic dressing

Caesar salad \$14
Romaine lettuce, croutons, parmesan, Caesar dressing
With grilled shrimp \$21 With blackened chicken \$19

Cobb salad \$15
Chicken, tomatoes, bacon, avocado, EGG, cheddar, buttermilk dressing
With grilled shrimp \$21

House specials

Ocean club signature fish and chips \$26
Tartar sauce, malt ketchup

Grilled south shore seafood platter \$33
Catch of the day, shrimp, scallops, calamari, tartar sauce

Bacon wrapped scallops \$34
Crushed potatoes, mustard sauce

Seafood newburg "pot pie"  \$30
Fish, shrimp, mussels, clams and tomato lobster sauce

Rosemary chicken \$29
Garlic mash, roasted lemon thyme jus

Grilled ribeye steak \$34
Usda 10 ounce ribeye, fingerling potato, grilled asparagus
With lobster tail \$52

WILD MUSHROOM and goat's cheese tart  \$25
Puff pastry, roasted shallots, arugula 

Fresh local and overseas catch

Bermuda wahoo \$24

Bermuda tuna \$30

BLOCK ISLAND swordfish \$29

Florida red snapper \$27

FLORIDA BLACK GROUPER \$32

Atlantic salmon \$28

Atlantic cod \$29

FISH can be PREPARED: blackened, pan seared or grilled

FISH SERVED WITH YOUR CHOICE OF

GARLIC BUTTER	MANGO SALSA
TARTAR SAUCE	TOMATO VINAIGRETTE
HOLLANDAISE	LEMON CAPER BUTTER
	LOBSTER SAUCE

Sides \$7

Crushed caper and parsley potatoes, rice pilaf,
French fries, roasted garlic mashed potatoes,
hush puppies, jumbo grilled asparagus,
summer vegetables, fennel and orange salad