

Oysters From The East Coast

Malpeque
BluePoint
beausoleil

served with cocktail sauce, mignonette\$4 each

Oysters and clams

Oysters Rockefeller
spinach, hollandaise, pernod

\$4 each

Clams casino
Bacon, peppers, celery, Worcestershire, tabasco

\$16

Steamed clams
Chardonnay butter sauce, garlic bread

\$15

Martini specials

Seafood cocktail
Lobster, crab and shrimp, apple

\$22

Shrimp cocktail
Steamed jumbo prawns, old bay seasoning

\$19

Lobster cocktail
Maine lobster, avocado, iceberg lettuce

\$23

Served with your choice of marie rose or cocktail sauce

APPETIZERS

BERMUDA TUNA TARTAR
HARISSA SPICED, MANGO AND AVOCADO, TOASTED FLATBREAD

\$18

CRAB CAKE
CREOLE REMOULADE, APPLE AND JALAPEÑO SALAD

\$22

WHITE BEAN AND LEMON HUMMUS
TOASTED GARLIC FOCACCIA


\$14

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

\$16

BEER BATTERED SHRIMP
PINEAPPLE SALSA, TARTAR SAUCE


\$18

GRILLED FISH TACOS
TOMATO SALSA, PICKLED CUCUMBER, SOUR CREAM

\$16

Tomatoes and avocado
Toasted baguette, garlic and olive oil

\$15

STEAMED MUSSELS
GARLIC WHITE WINE SAUCE, GARLIC BREAD

\$16

CALAMARI
ROASTED TOMATO SAUCE, LEMON AIOLI

\$15



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

For your convenience, a 17% Gratuity will be added to the check