



Lunch menu

appetizers

Grilled fish tacos 	\$16
Tomato salsa, pickled cucumber, sour cream	
White bean and lemon hummus	\$14
Toasted garlic focaccia	
Beer battered shrimp	\$16
Pineapple salsa, tartar sauce	
Tomatoes and avocado	\$12
Toasted baguette, garlic and olive oil	
calamari	\$13
roasted tomato sauce, lemon aioli	

Soups and salads

Bermuda fish chowder	\$12
With black rum and sherry peppers	
Heirloom tomato salad	\$16
Herb crusted goat's cheese , marinated tomato, avocado, balsamic dressing	
Caesar salad	\$12
Romaine lettuce, croutons, parmesan, Caesar dressing	
With grilled shrimp \$21 with blackened chicken \$19	
Fuji apple salad	\$13
Butter lettuce, cherry tomatoes, red onion, avocado, feta crumble, Pistachio, lemon honey mustard dressing	
Cobb salad	\$13
Chicken, tomatoes, bacon, avocado, EGG, cheddar, buttermilk dressing	
With grilled shrimp \$21	



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.





Lunch menu

Land & sea

served with your choice of fries, fruit salad or green salad

ocean club signature fish and chips tartar sauce, malt ketchup	\$22
Grilled local fish sandwich catch of the day, tartar sauce, lettuce, tomato	\$15
The oc burger prime beef, lettuce, tomato, brioche bun Add American cheese, bacon, mushroom or onion \$1.00 each	\$15
Grilled local fish of the day Chef's daily special	Market price
Tuna club Fresh tuna salad, avocado, bacon, whole wheat toast	\$18
Chicken panini Grilled chicken breast, swiss cheese, bacon, avocado, tomato, mayonnaise	\$16
grilled vegetable wrap marinated grilled vegetables, white bean hummus, tomato wrap, olive salad	\$14
Steak "sliders" Tenderloin, slow cooked onions, Swiss cheese, pickles, RUSSIAN DRESSING	\$16

Sides

French fries	\$6
SUMMER vegetables	\$7
Grilled jumbo asparagus	\$8
Crushed potatoes with lemon and capers	\$7

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.

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