OCEAN CLUB
BERMUDA

Oysters and Clams

Oysters Rockefeller
Spinach, Hollandaise, Pernod — $4 each

Clams Casino (6)
Bacon, Peppers, Celery, Worcestershire, Tabasco — $16

Oysters on the half Shell
Today's Selection, Served with Cocktail sauce, Mignonette — $4 each

Steamed Clams
Chardonnay Butter sauce, garlic bread — $15

Raw and Chilled Seafood

Seafood Cocktail
Lobster, Crab and Shrimp, Apple and Tomato Louie Dressing — $21

Bermuda Tuna Tartar
Harrissa Spiced, Mango and Avocado, Toasted Flatbread — $18

Bermuda Wahoo Ceviche
Marinated in Lime with Tomato, Jalapeño, Cucumber, Jicama Salad — $17

Shrimp Cocktail
Steamed Jumbo Prawns, Old Bay Seasoning — $19

Appetizers

Beer Battered Shrimp
Sweet and Sour Chutney, Avocado — $17

Grilled Fish Tacos
Tomato Salsa, Pickled Cucumber, Sour Cream — $16

Steamed Mussels
Garlic White Wine Sauce, Garlic Bread — $15

Calamari
Roasted Tomato Sauce, Lemon Aioli — $15

Soups, Sandwiches and Salads

Crab Cake Sandwich
Old Bay Remoulade, Coleslaw — $23

Seared Tuna Club,
Avocado, Lettuce, Tomato, Bacon, Sweet Potato Fries — $19

New England Lobster Roll
Maine Lobster, Celery, Mayonnaise, Coleslaw, French Fries — $24

Grilled Chicken Sandwich
Marinated Chicken, Lettuce, Tomato, Garlic Aioli, Coleslaw — $15

Caesar Salad
Romaine Lettuce, Croutons, Parmesan, Caesar Dressing — $13
With Grilled Shrimp $18 With Blackened Salmon $21

Cobb Salad
Chicken, Tomatoes, Bacon, Avocado, Cheddar, Buttermilk Dressing — $18

Newport to Bermuda Chowder Race
Duo of Newport Clam Chowder and Bermuda Fish Chowder — $13

LIFESTYLE CUISINE *Plus*

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.

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

OCEAN CLUB
BERMUDA

Main Course

Blackened Swordfish
Heirloom Tomato and Melon Relish, Extra Virgin Olive Oil — $29

Ocean Club Signature Fish and Chips
Tartar Sauce, Malt Ketchup — $24

Grilled South Shore Seafood Platter
Catch of the Day, Shrimp, Scallops, Tartar sauce, Calamari — $29

Cioppino
Shrimps, Mussels and Tomato Pepper Broth — $30

Bermuda Spiced Red Snapper
Mango Salsa — $30

Pan roasted Rockfish
Banana and Almonds…A Bermudian Favorite — $32

Bacon Wrapped Scallops
Crushed Potatoes, Mustard Sauce — $30

Angel Hair Pasta
White Wine and Oven Dried Tomato, Fresh Basil — $22
Add Shrimp — $27

Buttermilk Fried Chicken
Garlic Mashed Potatoes and Gravy, Corn Succotash — $25

Grilled Rib-Eye Steak
USDA 10 Ounce ribeye, Tossed Salad, French Fries — $34
Add South African Lobster Tail — $52

Fresh Local Line Caught
Chef's Fish of the Day — Market Price

Sides

Broccolini $9 Sweet Potato Fries $7 Rice Pilaf $7 French Fries $8
Hush Puppies $8 Roast Garlic Mashed Potatoes $9
Summer Vegetables $8 Mac and cheese $11

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 to The Ocean Club directly the same day it was 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 question you may have.

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