APPETIZERS

OYSTERS FROM THE EAST COAST GH
Ask server for today's selection $5 each
Served with Cocktail Sauce, Mignonette

OYSTERS ROCKEFELLER G
Saute Spinach, Fennel, Pernod Hollandaise $5 each

CLAMS CASINO
Apple Smoked Bacon, Peppers, Garlic Butter, Crispy Herb Crumb $19

MIXED SEAFOOD COCKTAIL GH
Lobster, Crab, Shrimp, Apple $21
Served with your choice of Marie Rose or Cocktail Sauce

SHRIMP COCKTAIL GH
Steamed Jumbo Prawns, Old Bay Seasoning $19
Served with your choice of Marie Rose or Cocktail Sauce

LOBSTER COCKTAIL GH
Maine Lobster, Avocado, Iceburg Lettuce $24
Served with your choice of Marie Rose or Cocktail Sauce

FROM THE FRYER
Choice of Sauces - Roasted Tomato, Lemon Aioli or Piquillo Mayo
FIRE CRACKER CALAMARI $15 · CONCH FRITTERS $14
BEER BATTERED SHRIMPS $16 · CLAMS FRIES $14

BERMUDA TUNA TARTAR
Harissa Spice, Mango and Avocado, Toasted Flatbread $18

SUSHI OF THE DAY
Leo's Signature Rolls of the Day 6-$14 · 12-$24

BERMUDA WAHOO CEVICHE GH
Marinated in Lime with Tomato, Jalapeno, Cucumber, Jicama Salad $16

TOMATOES AND AVOCADO ON TOAST V
Toasted Baguettes, Shaved Parmesan Cheese, Extra Virgin Olive Oil $15

HUMMUS AND TABOULEH HV
Toasted Focaccia, Marinated Olives $15

GRILLED FISH TACOS
Tomato Salsa, Pickled Cucumber, Avocado, Sour Cream $16

BERMUDA FISH CAKE BLT
Bacon, Lettuce, Tomato, Old Bay Tartar Sauce $21

STEAMED MUSSELS
Garlic White Wine Sauce, Garlic Bread $20

SOUPS AND SALADS

LOBSTER BISQUE
Lobster Meat, Herb Shrimp Croutons, Lemon Creme Fraiche $14

SEAFOOD CORN CHOWDER
Corn Veloute, Mussels, Fish, Shrimps, Smoked Bacon, Potato $15

FUJI APPLE SALAD V
Butter Lettuce, Celery, Micro Croutons, Cherry Tomato, Feta Crumble,
Pistachio, Honey Mustard Dressing $14

HEIRLOOM TOMATO SALAD GV
Goat Cheese Cream, Heirloom Tomato, Avocado, Arugula, Balsamic Dressing $16

TENDER BABY SPINACH SALAD GV
Roasted Beets, Peppered Pecans, Bermuda Onion, Grape Tomato, White Balsamic Dressing $15

CAESAR SALAD
Romaine Lettuce, Croutons, Parmesan, Caesar Dressing $14
with Grilled Shrimp $21 · with Blackened Chicken $19

ENTREES

PAN ROASTED ROCK FISH BERMUDA STYLE G
Banana, Roasted Almond, Garlic Butter $32

OCEAN CLUB SIGNATURE FISH AND CHIPS
Tartar Sauce, Malt Ketchup $28

GRILLED SOUTH SHORE SEAFOOD PLATTER G
catch of the day, shrimp, scallops, calamari, tarter sauce $30

APPLE SMOKED BACON WRAPPED SCALLOPS GH
Crushed Potatoes, Mustard Sauce $34

SEAFOOD CIOPPINO
Shrimps, Mussels, Clams, Fish, Tomato Lobster Sauce $32

ROASTED HALF CHICKEN G
Garlic and Herb Rub Chicken, Roasted Local Corn $29

NEW YORK STRIP G
USDA 10 Ounce Strip, Garlic Mushroom, Grilled Asparagus $36

ASPARAGUS AND TOMATO LINGUINI V
Olive Oil, Chili, Garlic, Baby Spinach, White Wine $28

FRESH LOCAL AND OVERSEAS CATCH
Fish can be served Blackened, Pan Seared, or Grilled
BERMUDA WAHOO $29 · BERMUDA TUNA $30 · SWORDFISH $32
RED SNAPPER $31 · MAHI MAHI $30 · STEELHEAD TROUT $28
ATLANTIC SALMON $29 · GARLIC TIGER SHRIMPS $34 · TRIO FISH TASTING $35

CHOOSE YOUR OWN SAUCE $2
Mango Salsa · Corn Salsa · Salsa Roja · Cucumber Guacamole · Old Bay Tartar · Piquillo Pepper Aioli
Caper Tomato Relish · Kaffir Lime Sauce · Cajun Garlic Butter · Lemon Butter Sauce

ADD ON
MINI CRAB CAKE $8 · SCALLOP $7 · LOBSTER TAIL $18
3 OZ BEEF TENDERLOIN $16 · BEER BATTER SOFT SHELL CRAB $12

SIDE DISHES

GRILLED ASPARAGUS $9

RICE PILAF $9

GARLIC MASH $9

CHIMICHURRI CARROTS $9

CRUSHED POTATO $9

HUSH PUPPIES $9

GARLIC WILD MUSHROOMS $9

OLD BAY FRIES $9

SUMMER GREEN VEGETABLES $9

The Ocean Club prides itself on using the freshest fish available. Our Restaurant Chef has a close working relationship with several Bermudian fishermen and 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. Fish are delivered directly to The Ocean Club the day they are 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.

G - Gluten Free · H - Heart Healthy · V - Vegetarian