



The Ocean Club prides itself on using the freshest fish available. Our chef has a close working relationship with several Bermuda fishermen. Commercial fishing has existed since the first settlers arrived in the early 1600s. Since the commercial fishing fleet is small, the fishermen call us on their return from the banks and they deliver their catch to The Ocean Club on the same day it was caught.

SEAFOOD TOWERS

- NORTHROCK** 58
*Oysters · Shrimp · Wahoo Ceviche · Mussels & Crab Claws
Seaweed Salad · Marie Rose & Cocktail Sauce*
- SOUTHSHORE** 115
*Chilled Half Lobster · Oysters · Shrimp · Wahoo Ceviche · Scallop
Sashimi · Mussels & Crab Claws · Seaweed Salad · Marie Rose &
Cocktail Sauce*

BARELY TOUCHED

- OC SUSHI** 18
Chef's Rolled Maki of the Day
- TUNA TARTAR** 19
*Avocado Mousse · Fried Shallots · Pickled Mustard Seeds
Quail Egg & Sliced Baguette Chips*
- WAHOO CEVICHE** 19
*Sliced Marinated Wahoo · Pineapple · Jalapeno · Cilantro Crème
Pomelo Vinaigrette*
- HALF DOZEN OYSTERS** 32
Daily Selection · Grape Mignonette

LIGHTLY COOKED

- VINE TOMATO TART** 16
Goat Cheese · Carmelized Onion · Aged Balsamic · Arugula
- CRISPY CALAMARI** 18
Old Bay Seasoned · Tomato Sambal · Green Apple & Cabbage Slaw
- SHRIMP CREOLE** 19
Watermelon · Red Chiles · Cilantro · Tomato Sauce · Feta Crostini
- PRINCE EDWARD ISLAND MUSSELS** 19
White Wine Sauce · Pickled Scallions · Fermented Garlic · Baguette

SOUPS AND SALADS

- BERMUDA FISH CHOWDER** 14
Chef Bascome's Award-winning Fish Stew · Johnnie Cakes
- LUMP CRAB AND STRAWBERRY GAZPACHO** 16
Fresh Mint · Grilled Halloumi · Cucumber & Olive Oil
- FARM HOUSE SALAD** 17
*Baby Gem · Carrot Ribbons · Cracked Bulgur Wheat · Extra Virgin
Olive Oil · Beetroot Emulsion*
- HERITAGE SALAD** 17
*Frisee · Whipped Avocado · Goat Cheese Spring Roll
Tomato H₂O · Kalamata Olive Crumb*



OCEAN CLUB SPECIALTIES

- SOUTH SHORE SEAFOOD** 47
*Grilled Wahoo · Shrimp · Scallops · Calamari
Steak Fries · Lemon Butter Sauce*
- WHOLE SNAPPER** 45
*Frisee · Green Grapes & Fennel Salad with
Chardonnay Vinaigrette*
- BERMUDA STYLE ROCK FISH** 43
*Torched Local Banana · Olive Oil Whipped Potatoes
Garlic Emulsion · Toasted Almond Gremolata*
- BACON WRAPPED SCALLOPS** 41
*Salt Roasted Celery Root · Broccoli Florets
Golden Raisin · Broken Caper & Pomegranate
Vinaigrette*
- BLUE COD AND CAJUN PRAWN** 38
*Creamed Corn · Piquillo Chimichurri
Tarragon Butter Brioche Crouton*
- PAN ROASTED ATLANTIC SALMON** 39
*Bulgur Wheat · Fennel Purée · Heirloom Carrots
Pomelo Beurre Blanc*
- PAN ROASTED HALF CHICKEN** 36
*Bermuda Yam Purée · Leeks · Fingerling Potato
Madeira Truffle Sauce*
- RESERVED ANGUS BEEF TENDERLOIN** 46
*Beech Mushrooms · Red Onion Soubise · Celeriac
Purée · Potato Rosti & Aged Balsamic Jus*
- ADD SURF WITH A 5 OZ. GRILLED LOBSTER TAIL** +20
- PRAWN CURRY** 39
Coconut Red Curry Sauce · Kaffir Lime · Jasmine Rice
- CRISPY YAM AND POLENTA CAKE** 32
*Yam Purée · Beetroot Soil · Crispy Potato Basket
with Garden Greens & Lemongrass*

SIDE DISHES

- AGED CHEDDAR FRIES**
Chef Damien's House-Made Hotsauce Aioli
- GLAZED CARROTS**
Chardonnay Vinaigrette
- OLIVE OIL WHIPPED POTATOES**
- GRILLED ASPARAGUS**
Lemon Oil & Lava Salt
- JASMINE RICE**
- SAUTEED SPINACH**
With Toasted Pine Nuts
- CREAMED CORN**
With Sage

*Chef · Damien Griffith
Maitre d' · Michael Maguire*

*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.*