



Cold Appetizers

- Smoked Scottish Salmon** - served with garlic dill cream cheese, chopped onions, capers and crostinis **12.95**
- Classic Shrimp Cocktail** **12.95**

Hot Appetizers

- Fried Asparagus** - lightly breaded, deep fried and topped with jumbo lump blue crab and finished with house sauces **12.95**
- Eggplant Ocean Club** - lightly breaded, deep fried and topped with gulf shrimp jumbo lump blue crab and house sauces **11.95**
- Escargot Bourguignon** - escargot baked in a pecan garlic butter **12.95**
- Fried Calamari** - served with a spicy marinara sauce **11.95**

Soups

- Soup Du Jour** **4.95 cup** **6.95 bowl**
- Seafood Gumbo** **4.95 cup** **6.95 bowl**

Salads

- Ocean Club Salad** - mixed greens with choice of house Caesar dressing, balsamic vinegar and olive oil with Bleu Cheese crumbles, or Ranch **3.95**
- Caesar Salad** - with grilled chicken **13.95**
with grilled shrimp **15.95**
- Lettuce Wedge** - served with house made Bleu Cheese dressing, Thousand Island, or Ranch **3.95**

Children's Menu

- Fried Shrimp** served with french fries **11.95**
- Chicken Fingers** served with french fries **11.95**
- Tournedos of Beef with Angel Hair Pasta & house sauces** **11.95**
- Hamburger** served with french fries (cheese \$1.00 extra) **7.95**

Gift Certificates are available.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE FOODBORNE ILLNESS.



Entrees

All of our entrees are served with an Ocean Club salad, vegetables, hot rolls and butter

Grouper Ocean Club - sautéed or grilled and topped with shrimp and crabmeat	30.95
Reduced Portion	24.95
Catch of the Day - sautéed crispy and served in a light lemon butter sauce	28.95
Reduced Portion	22.95
Grouper Almandine - sautéed and topped with toasted almonds in garlic beurre blanc and meuniere sauces	29.95
Reduced Portion	22.95
Soft Shell Crab - a large soft shell crab sautéed and topped with pecans and almonds, served with Fettucini Alfredo	23.95
Crabmeat au Gratin - lump crabmeat baked with 2 cheeses and Alfredo sauce	27.95
Paneed Chicken - served with linguine marinara, capers and house sauces	18.95
Fried Lobster Tail - 9 oz. lobster tail fried and served with french fries and drawn butter. 32.95 6 oz. Lobster Tail	27.95
Veal Picatta - medallions of veal sautéed in a white wine-lemon butter caper sauce and served with Fettucini Alfredo	29.95
Lobster Pomodori - succulent pieces of lobster with fresh tomatoes served over angel hair pasta	29.95
Shrimp Scampi - gulf shrimp seafood in olive oil, garlic and tomatoes over angel hair pasta	26.95
Fried Shrimp - Ocean Club's famous recipe	22.95
Seafood Platter - fried gulf shrimp, oysters, grouper, softshell grab	30.95

From the Grill

All of our grill entrees are served with an Ocean Club salad, vegetables, hot rolls and butter

Tournadoes of Beef - slices of tenderloin served with sautéed shrimp and crabmeat	31.95
Filet - 8 oz. center cut tenderloin	31.95
Ribeye - 14 oz. center cut	34.95
New York Strip - 16 oz. center cut	36.95