

APPETIZERS

- Shrimp Cocktail
- Dungeness Crab Cocktail
- Lobster Cocktail
- Snow Crab Claws
- Chilled Alaskan King Crab Legs
- Alaskan Red King Crab Claws
- Caviar*
- Ahi Tuna Tartare*
- Oysters on Half Shell*
- Smoked Salmon
- Beef Carpaccio*
- Escargot
- Fried Calamari
- Seared Ahi Tuna*
- Steamed Mussels
- Oysters Rockefeller*
- Vanilla Battered Shrimp
- Sautéed Shrimp
- Sautéed Sea Scallops*
- Ocean Club Crab Cakes
- Mastro's Signature Seafood Tower
- Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

SUSHI SELECTION

Developed exclusively for Mastro's Steakhouse
by Chef Angel Carbajal of Nick-San Cabo San Lucas

- Ahi Tuna Tostada
- Big eye tuna with fresh avocado, spicy onion salsa, and ponzu chili sauce.
- Maguro Lime Roll
- California chile tempura with big eye tuna, fresh avocado, ponzu sauce and curry oil.

- Seared Albacore with Black Truffles
- Seared albacore sliced sashimi style. Topped with ponzu, fresh shaved black truffle and fried crushed garlic chips.
- Clear Lobster Roll
- Spiny lobster tempura, mango, avocado, spicy mayo and masago (flying fish roe) rolled with fresh greens. Served with Chef Angel's signature lobster sauce and curry oil.
- Hamachi with Crispy Onions
- Hamachi sliced sashimi style. Served with fried thinly sliced Mexican green onions. Topped with ponzu truffle oil and truffle salt.
- Veggie Roll
- Tempura fried asparagus rolled with rice, cucumber, spicy mayo, yamagobo, avocado, red lettuce & sesame seeds. Served with spicy mayo.
- Jalapeno Tuna Sashimi
- Ahi Tuna sliced sashimi style, topped with fresh squeezed key lime juice, thinly sliced jalapenos, and ponzu chili sauce.

SOUPS & SALADS

- Boston Clam Chowder
- Lobster Bisque
- Caesar Salad
- Ocean Club House Salad
- Spicy Mambo Salad
- Chopped Salad
- Ocean Club Iceberg Wedge
- Heirloom Tomato & Burrata
- Beefsteak Tomato & Onion

STEAKS & CHOPS

- Petite Filet*8oz
- Filet*12oz

- Bone-In Filet* *12oz*
- Bone-In Filet* *18oz*
- New York strip* *16oz*
- “Chef’s Cut” New York Strip* *20oz*
- Bone-In Ribeye*
- Bone-In Kansas City Strip*
- “Chef’s Cut” Ribeye Chop* *33oz*
- Porterhouse*
- Double Cut Porterhouse*
- Herb Roasted Chicken*
- Rack of Lamb*

SEAFOOD

- Chilean Sea Bass*
- Ahi Tuna Sashimi Style*
- Scottish Salmon Fillet*
- Pacific Swordfish*
- Fillet of Arctic Char “Oregonata”*
- Sautéed Sea Scallops*
- Hawaiian Big Eye Tuna*
- Florida Grouper*
- Vanilla Battered Sole*
- Mahi Mahi*
- Lemon Sole*
- Alaskan King Crab Legs
- Twin Lobster Tails*
- Vanilla Battered Twin Lobster Tails*
- Broiled Live Maine Lobster*

POTATOES & FRESH VEGETABLES

- Lobster Mashed Potatoes
- Gorgonzola Mac & Cheese

- Sweet Potato Fries
- 1 lb. Baked Potato
- Twice Baked Potato
- Garlic Mashed Potatoes
- Scalloped Potatoes
- French-Fried Potatoes
- Sea Salt & Vinegar Fries
- Alaskan King Crab Black Truffle Gnocchi
- Green Beans with Sliced Almonds
- Roasted Brussels Sprouts
- Creamed Spinach
- Creamed Corn
- Sautéed Sugar Snap Peas
- Spinach - Steamed or Sautéed
- Broccoli - Steamed or Sautéed
- Asparagus - Steamed or Sautéed
- Sautéed Mushrooms