

THE LOUNGE

AT OCEAN CLUB

HAPPY HOUR IN OUR LOUNGE

MONDAY – FRIDAY 4 – 6:30

SMALL PLATES

6

BRAISED SHORT RIB SLIDERS
Horseradish Cream,
Caramelized Onions, Swiss Cheese

LOBSTER CORN FRITTERS
Louie Sauce

TUNA TARTARE* TACOS
Guacamole, Pickled Ginger,
Sour Cream

CHEESE PLATE
Chef's Selection of Cheeses and Fruit

POINT JUDITH CALAMARI
Sweet Chili Sauce, Candied Cashews

SUSHI

10

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio

LOBSTER ROLL
Poached Lobster Tail, Kiwi, Pickled
Serrano, Masago, Spicy Mango Purée

TUNA ROLL*
Spicy Tuna, Avocado, Cucumber

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette

DYNAMITE ROLL Tempura
Shrimp, Spicy Mayo, Sesame Seeds

RAW BAR

OYSTERS ON THE HALF SHELL* 19

CHILLED CRAB MEAT
COCKTAIL 20

CHILLED WHOLE
MAINE LOBSTER 32

SHRIMP COCKTAIL 19

DUTCH HARBOR
KING CRAB LEGS 30

"SMOKING" SHELLFISH
TOWER* Custom Built *Mkt*

WINES BY THE GLASS

7

DOMAINE CARNEROS Brut

KING ESTATE Pinot Grigio

GIRARD Sauvignon Blanc

FRANCISCAN Chardonnay

CHALONE Pinot Noir

WELLINGTON Merlot

TERRAZAS Malbec

HESS SELECT Cabernet

BEER

DOMESTIC 3

IMPORTED 4

COCKTAILS

7

CLUB MARGARITA Don Julio Blanco
Tequila, St. Germain Elderflower Liqueur,
Hand Squeezed Ruby Red Grapefruit,
Lime Juice and House Made Grenadine

CUCUMBER GIMLET
Bombay Sapphire Gin, Muddled Fresh
Cucumber, Hand Squeezed Lime

PINE FIN MARTINI
Golden Pineapple Infused Finlandia Vodka

BLACK ORCHID Absolut Raspberri
Vodka, St. Germain Elderflower Liqueur, Hand
Squeezed Lemon & White Cranberry Juice

PEAR GRAPEFRUIT FIZZ
Asian Pear Infused Finlandia Grapefruit Vodka,
Hand Squeezed Lime & Grapefruit Soda