



Small Plates & Soup

Ocean One New England Clam Chowder
Double Smoked Bacon & Herb Oil Cup 6. Bowl 8.

Soup du Jour Cup 6. Bowl 8.

Pan Seared Lemon Thyme Shrimp
over Parmesan Risotto Cake with Garlic Butter Sauce 12.

Austin's Jumbo Lump Blue Crab Cake
Smokey Bacon, Corn, Lima Bean Succotash & Lemon Caper Tartar Sauce 14.

Sundried Tomato & Burrata Bruschettas (4)
with Sweet Basil Oil & Kalamata Olives 10.

Pan Seared Scallops
with Sushi Rice, Soy Ginger, Lemongrass Sauce 12.

Angry Mac & Cheese
Jalapeno Mac & Cheese with Blackened Shrimp 14.

Fried Green Tomato Tower
Stacked with Goats Cheese, Sauteed Spinach, Roasted Tomato Vinaigrette 10.

Angus Short Rib & Wild Mushroom Risotto
with Red Wine Roasted Garlic Demi & Red Onion, Tomato Jam 12.

Seafood & Vegetable Fritto Misto
Delicately Tempura Battered & Fried Shrimp,
Scallops & Veggies with Charred Lemon, Dill & Caper Sauce 14.

Green Plates

Brussels Sprouts Caesar Salad

Shredded Brussels Sprouts with Roasted Red Pepper, Imported Parmesan & Herb Crouton* 11.
Romaine Lettuce Caesar Salad also available

Spinach Salad with Warm Dressing

Crimini Mushrooms, Tomatoes, Warm Bacon Vinaigrette 11.

Steakhouse Iceberg with Bill's Blue Cheese Dressing,

Bacon, Tomatoes, Blue Cheese Crumbles and Chives 11.

Grilled Seafood Salad

Shrimp, Scallops & Crab over Baby Greens
with Avocado, Roasted Tomatoes and Lemon Herb Vinaigrette Dressing Small 16. Large 28.

Main Plates

All Main Plates are served with a small Ocean One Caesar Salad

Austin's Low Country Chicken

Crispy oven roasted Boneless Half Chicken with
Mashed Potatoes, Mixed Seasonal Vegetables, Tarragon Pan Gravy* 27.

Pan Seared Long Island Duck Breast

Port Pomegranate Sauce, Whipped Potatoes and Broccolini* 28.

Pan Fried Lobster Milanese

Parmesan Crumb Crusted Lobster Tail,
Angel Hair Pasta with Lemon Butter, Baby Arugula Greens 34.

Grilled Faroe Island Salmon Filet

Lemon Caper Butter Sauce, Fall Herbs, Arugula Pesto,
Lemon Risotto, Grilled Vegetables* 30.

Pistachio & Ginger Crusted Grouper

Thai Basil & Blue Crab Sauce, Risotto & Baby Beans 34.

"Ring of Fire" Pan Seared Sea Scallops & Shrimp

with Shiitake Crab Fried Rice,
Coconut Milk, Basil, Spinach and Sriracha 30.

Grilled Baby Lamb Chops

Dijon, Herb, Black Pepper Crust, Rich Lamb Dijon Jus,
Garlic Mashed Potatoes and Grilled Asparagus* 32.

Prime Angus Ribeye

Country Style Fingerling Potatoes with Bacon, Shallots & Veal Glace,
Fried Onion Ring and Creamy Parmesan Spinach* 42.

Grilled Beef Tenderloin

8 oz. Filet Mignon, Garlic Whipped Potatoes
and Bacon, Onion, Spinach Saute* 34.

Additional Sides

Pan Seared Brussels Sprouts with Bacon & Onions 8.
Country Fingerling Potatoes 6. Vegetable du Jour 7.

Add a **Lobster Tail** to any entree + \$22.

Ocean One

Tues.-Sat. Dinner 5-9 PM
Wine Wednesdays at Ocean One -
All Bottles 1/2 Price

Cabana Cafe & Beach Bar

Tues.-Sat. 11:30-9 PM
Sun.-Mon. 11:30-8 PM

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*