

# OCEAN TERRACE

## SNACKS

<b>CHATHAM MUSSELS</b> CHORIZO, SCALLIONS, TOMATO GARLIC BROTH, GRILLED CROSTINI	15
<b>SCALLOPS</b> PORK BELLY, HABANERO MANGO SAUCE	19
<b>CRAB CAKES</b> HARISSA AIOLI, CHARRED PINEAPPLE	19
<b>SPIRAL POTATO</b> BACON, RED PEPPER AIOLI, ROSEMARY	12
<b>CHEESE &amp; CHARCUTERIE BOARD</b> HONEYCOMB, CASHEWS, STRAWBERRIES, BLACK CHERRY JAM VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA GRAIN MUSTARD, CORNICHON, CROSTINI	20
<b>STEAK TACOS</b> CHARRED TENDERLOIN, ROASTED TOMATO SALSA, PICKLED RED ONIONS	16

## SOUP AND SALAD

<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>GREEN TOMATO AND BASIL SOUP</b> SOURDOUGH CROUTONS, OLIVE OIL	9
<b>CAESAR SALAD*</b> ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA	12
<b>WATERMELON SALAD</b> HONEY-MINT VINAIGRETTE, CUCUMBERS, FETA CHEESE	14

## LARGE PLATES

<b>BEEF TENDERLOIN*</b> MASHED GOLDEN POTATOES, ROASTED CIPOLLINI, ROASTED BETA CARROTS, ZINFANDEL DEMI-GLACE	39
<b>HALIBUT</b> SAFFRON CAROLINA GOLD GRITS, GRILLED ASPARAGUS, HONEY TRUFFLE BEURRE BLANC	38
<b>RAMEN BOWL</b> ROASTED MUSHROOMS, LEEKS, GREEN ONIONS, BABY BOK CHOY, LEMONGRASS BROTH	28
<b>SLOW BRAISED CHICKEN</b> FINGERLING POTATO SALAD, BABY VEGETABLES, MUSHROOM THYME JUS	30
<b>SALMON</b> ROASTED CORN, HEIRLOOM TOMATO, AND ORZO SALAD, BLUEBERRY SAUCE	34

# OCEAN TERRACE

## Wine List

### CHAMPAGNE AND SPARKLING WINE

Brut, Ocean Edge, California	10/40
Prosecco, La Marca, Trevigiana, Italy (187mL)	13 /44
Champagne, Veuve Clicquot, Reims, France	18/95
Rose, Veuve Clicquot, Reims, France	18/100

### PINOT GRIGIO/GRIS

Di Lenardo, 2017 Pinot Grigio, Italy	10/40
--------------------------------------	-------

### SAUVIGNON BLANC

William Hill, 2017, North Coast	11/44
Emmolo, 2016, Napa Valley	14/48
Duckhorn, 2017, Napa Valley	16/72

### CHARDONNAY

Ocean Edge, California	10/40
Chateau St. Jean, Sonoma	13/46
Talbott 'Kali Hart', 2016, Monterey	14/52
Beuhler Vineyards , 2016, Russian River	16/64

### ROSE

Triennes, 2018, Provence, France	12/48
Miraval, 2018, Provence, France	15/54

### PINOT NOIR

Elouan, 2016, Oregon	12/48
Soter Vineyards, Planet Oregon, 2017, Oregon	14/56

### RED BLENDS

Conundrum, 2016, California Ltr <i>Petit Syrah, Cabernet Sauvignon, Zinfandel, among others</i>	13/68
Duckhorn Decoy, 2016, Sonoma County <i>63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot</i>	14/56

### CABERNET SAUVIGNON

Ocean Edge, CA	10/40
Louis Martini, 2016, Alexander Valley	13/48
Rodney Strong, 2016, Estate Vineyards, Knight's Valley	17/68

### BOTTLED BEER

Budweiser, St. Louis	6.5
Bud Light, St. Louis	6.5
Michelob Ultra, St. Louis	6.5
Stella Artois, Belgium	7.5
Corona Extra, Mexico	7.5
O'Doules	7

### OT'S VINTAGE COCKTAILS

Blueberry Lemonade <i>Cold River Blueberry Vodka , Limoncello, Blueberries, Lemon</i>	16
Cape Cod Cranberry Mojito <i>Smirnoff Cranberry , Mint , Cranberries, Soda</i>	16
Cool as a Cucumber <i>Hendricks Gin, St. Germain, Cucumber, Simple Syrup</i>	17
Rum Punch <i>20 Boats Spiced Rum, Real McCoy syr, Pineapple, Lime</i>	17
Tommy Margarita <i>Strawberry Hibiscus Tea Infused Volcan Tequila, Lime, Bitter Agave</i>	18
Sangria <i>Rose, Tanqueray Gin, Lemon, Cherry Fruitations, Citrus Soda</i>	16
Frozen Mudslide <i>Tito's Vodka, Bailey's, Kahlua</i>	17