



DINNER

STARTERS

CLAM CHOWDER	9
New England Style, Potato, Garlic, Cream, Chive	
MISO (GF)	9
Tofu, Wakame, Scallion	
EDAMAME (GF) (VG)	9
Yuzu Scented Sea Salt	
PORK POTSTICKERS	13
Scallion, Ginger, Truffle Ponzu	
CHICKEN WINGS	(6) 15 (12) 22
Choice of: Buffalo, Korean BBQ, Tangy Tso, Orange Glaze	
CRISPY SPRING ROLLS (VG)	10
Cabbage, Vermicelli, Scallion, Sweet Thai Chili	
LOTUS ROCK SHRIMP (GF)	24
Crispy Rock Shrimp, Yuzu Aioli, Gochujang, Spicy Mayo, Bean Sprout Crunch Salad	

SALADS

All salads are mindfully made using gluten free and vegetarian dressings

Add Grilled or Blackened Chicken (+15), Salmon (+25)

CAESAR SALAD	14
Hearts of Romaine, Aged Parmigiano, Anchovy, Sourdough Croutons, Caesar Dressing	
ZEN GARDEN GREENS (VG)	13
Mixed Asian Greens, Cucumber, Tomato, Carrots, Daikon, Edamame, Ninja Radish, Japanese Carrot-Ginger Dressing	
GREEN PAPAYA SALAD (GF)	19
Green Papaya, Mango, Nuoc Cham, Asian Herbs, Crushed Peanuts	

(GF) = Gluten-free (VG) = Vegan

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES

All sandwiches are accompanied with shoestring fries

CLUB SANDWICH	18
Turkey, Ham, Bacon, Swiss, Cheddar, Lettuce, Tomato, Herb Aioli	
CHICKEN SANDWICH	20
Blackened or Grilled, Lettuce, Tomato, Onion, Herb Aioli	
CHEESE BURGER	20
8oz Brisket & Short Rib Patty, Caramelized Onion, Aged Cheddar	
GROUPEL SANDWICH	40
Blackened or Grilled, Lettuce, Tomato, Onion, Tartar Sauce, Lemon	

ENTRÉES

FRIED RICE (GF) (VG)	18
Carrot, Mushroom, Soy Glaze, Green	
WAGYU RIBEYE FRIED RICE (GF)	36
XO Sauce	
ROASTED HALF CHICKEN	36
Citrus-Soy Marinade, Vegetable Fried Rice, Aji Verde Sauce	
KUNG PAO CHICKEN	30
Peanuts, Bell Peppers, Sichuan Chili, Shaoxing Wine, Scallion	
ORANGE CHICKEN	30
Wok Tossed Orange Glazed Chicken, Sesame, Green Onion	
GENERAL TSO	30
Crispy Chicken, Hoisin, Sambal Oelek Chili, Ginger, Garlic, Sesame	
PAN SEARED GROUPEL (GF)	45
Thai Coconut Curry, Galangal, Mint, Crisp Thai Salad, Jasmine Rice	
BEEF LO-MEIN	42
Wagyu Beef, Peppers, Cabbage, Carrots, Soy Reduction, Scallion	
STEAK FRITES (GF)	60
8oz. Westholme Wagyu Eye of Ribeye, Fries, Peppercorn-Garlic Compound Butter	

PIZZA SELECTIONS

Choice between 10" or 16" pizza

CLASSIC CHEESE 14/18

Mozzarella Cheese, Pomodoro Sauce

MARGHERITA

Roma Tomatoes, Fresh Mozzarella, Sweet Basil,
Extra Virgin Olive Oil

BUILD YOUR OWN PIZZA

(UNLIMITED TOPPINGS)

Pepperoni, Italian Sausage, Ham, Bacon, Mushrooms,
Caramelized Onions, Red Peppers, Roma Tomatoes,
Black Olives, Jalapeños, Pineapple

SUBSTITUTE CAULIFLOWER CRUST 10" (GF)

14/18

18/24

SUSHI OFFERINGS

CALIFORNIA ROLL (GF)

Blue Crab Mix, Avocado, Cucumber

SPICY TUNA* (GF)

Chopped Tuna Tossed In Chili-Garlic, Spicy Sesame, Sriracha

MELANIE*

Tempura Shrimp, Spicy Tuna, Avocado, Sweet Soy,
Spicy Aioli, Tempura Flakes

15

14

28

DESSERT SELECTIONS

OCEAN REEF'S CLASSIC KEY LIME PIE

Whipped Cream, Graham Cracker, Lime

COOKIE BROWNIE PIE

Giant Cookie, Vanilla Ice Cream,
Chocolate Sauce, Rainbow Sprinkles

HAAGEN DAZS PINT

Chocolate, Vanilla, Strawberry, Dulce de Leche

9

15

10

KIDS DINNER

PASTA WITH GRILLED CHICKEN

Tomato Sauce, Butter, or Cheese Sauce

PIZZA

Mozzarella Cheese, Pomodoro Sauce

CRISPY CHICKEN

French Fries or Fresh Fruit

CHEESEBURGER SLIDERS

American Cheese, Hawaiian Bun,
Choice of Shoestring Fries or Fresh Fruit

14

14

14

14

BEVERAGES



Alcohol Must Be Signed For By Individual 21 Years Of Age Or Older

SODAS/MIXERS/JUICES

SODA	4
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water	
6OZ. JUICES	4
Cranberry, Pineapple, Tomato, V-8, Grapefruit	
ICED TEA, LEMONADE OR HALF-N-HALF	3

MINERAL WATER

PERRIER (11 OZ.)	4
FIJI (1 LITER)	9

BEERS

ORC "THE POINT" IPA	9
DOMESTIC	6
Budweiser, Bud Light, Miller Lite,	
IMPORTED	7
Heineken, Amstel Light, Corona, Heineken Zero (non-alcoholic)	

HALF BOTTLES SELECTION

WHITEHAVEN, SAUVIGNON BLANC	30
Marlborough, New Zealand	
HONIG, SAUVIGNON BLANC	30
Napa Valley, California	
SONOMA-CUTRER "RUSSIAN RIVER RANCHES", CHARDONNAY	30
Sonoma Coast, California	
CAKEBREAD, CHARDONNAY	55
Napa Valley, California	
"J" VINEYARDS, PINOT NOIR	30
Sonoma, Monterey, Santa Barbara, California	
DUCKHORN, MERLOT	55
Napa Valley, California	
ALEXANDER VALLEY, CABERNET SAUVIGNON	30
Sonoma County, California	

SPARKLING WINE & CHAMPAGNE

DOMAINE CHANDON	48
California	
MOËT ET CHANDON "IMPERIAL"	115
France	
VEUVE CLICQUOT "YELLOW LABEL"	130
France	
NICOLAS FEUILLETE ROSÉ	125
France	
DOM PERIGNON	500
France	

WHITE WINE

RODNEY STRONG, SAUVIGNON BLANC	30
Sonoma County, California	
VICOLO, PINOT GRIGIO	30
Delle Venezie, Italy	
SANTA MARGHERITA, PINOT GRIGIO	55
Alto Adige, Italy	
SONOMA-CUTRER, CHARDONNAY	55
Russian River Ranches, Sonoma Coast, California	
JORDAN, CHARDONNAY	75
Russian River Valley, California	
FAR NIENTE, CHARDONNAY	135
Napa Valley, California	

RED WINE

"J" VINEYARDS, PINOT NOIR	55
Sonoma, Monterey, Santa Barbara, California	
BELLE GLOS "LAS ALTURAS", PINOT NOIR	85
Santa Lucia Highlands, California	
HESS "MAVERICK RANCHES"	55
Paso Robles, California	
JORDAN, CABERNET SAUVIGNON	140
Alexander Valley, California	

LIQUORS BY THE BOTTLE (750 ML)

SCOTCH

DEWARS	95
DEWARS 12 YEARS	130

VODKA

TITO'S	95
KETEL ONE	130
GREY GOOSE	130

RUM

CAPTAIN MORGAN	95
BACARDI SILVER	95
MOUNT GAY	130

BLENDED WHISKEY

CROWN ROYAL	130
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TANQUERAY	95
BOMBAY SAPPHIRE	130

BOURBON/WHISKY

JACK DANIELS	110
MAKERS MARK	140

TEQUILA

JOSÉ CUERVO GOLD	95
PATRON SILVER	150

CORDIALS, COGNACS AND APERITIFS ARE AVAILABLE UPON REQUEST