

THE OCEAN ROOM

From the Pacific coast to our local Atlantic waters, coastal cuisine is characterized by fresh, bright flavors that allow the simplicity of the ingredients to shine through. The focus is on high quality, fresh ingredients, including seafood, seasonal produce, grains and nuts, all of which are sustainably sourced.

SIGNATURE COCKTAILS

\$15 Each

STRAWBERRY LEMON DROP

Grey Goose Le Citron Vodka,
Strawberry Purée, Lemon Juice, Sugar Rim

EMPRESSES LAST KISS

Islamorada Hibiscus Gin, St. Germain Liqueur,
Honey Syrup, Lemon Juice, Flower

HEART OF THE OCEAN

Titos Vodka, Violet Liqueur,
Lavender Syrup, Lemon Juice, Flower

SMOKED OLD FASHIONED

ORC Knob Creek Rye Whiskey,
Demerara Syrup, Bitters, Luxardo
Cherry, Orange

REEF LOUNGE G&T

Bombay Sapphire Gin,
Geranium Flavor Edible Paint,
Fever Tree Tonic, Lime Wheel

MOJITO

Havana Club Añejo Blanco Rum,
Agave Nectar, Mint, Lime Juice

GIN ELDER BASIL SOUR

Islamorada Hibiscus Gin, St. Germain Elderflower
Liqueur, Basil Syrup, Lemon Juice, Flower

PASSION FRUIT MARTINI

X-Rated Vodka, Passion Fruit Syrup,
Lemon Juice, Lemon Twist

HUMO DE FRESA

Illegal Mezcal, Grand Marnier,
Strawberry Purée, Lime Juice,
Black Sea Salt Rim, Dehydrated Lime

PURPLE RAIN

Islamorada Hibiscus Gin, St. Germain Elderflower
Liqueur, White Cranberry Juice, Lemon Juice,
Hibiscus Water, Lemon Twist

CUCUMBER-CILANTRO GIMLET

Hendrick's Gin, Lemon Juice, Lime Juice,
Simple Syrup, Muddled Cucumber & Cilantro

MANGO CHILI PEPPER MARGARITA

Cazadores Tequila, Cointreau Liqueur,
Mango Purée, Agave Nectar, Lime Juice,
Tajin & Black Salt Rim, Dried Chili

PINEAPPLE MEZCALITA

Illegal Mezcal, Coconut Cream, Lemon Juice,
Pineapple Juice, Cayenne Pepper Rim, Pineapple
Leaf

KIWI SMASH

Bombay Sapphire Gin, Kiwi Puree, Lemon Juice,
Simple Syrup, Mint

THOMPSON REEF CRUSH

Grey Goose L'Orange Vodka, Triple Sec, Sprite,
Orange Juice

SACRED MIDNIGHT

Scapegrace Gin, Rosemary Syrup, Lemon Juice,
Prosecco, Burning Rosemary

BEER SELECTION

DOMESTIC

Athletic Brewing Company (N.A.) • Omission (GF) • Bud Light
Sandbar Sunday Wheat Ale • Funky Buddha Vibin' Groovable Lager

IMPORT

Amstel Light • Stella • Corona • Corona Light • Guinness • Heineken • Heineken Light

ORC "THE POINT" IPA



CHAMPAGNE & SPARKLING

		Glass	Bottle
29	Valdo, Prosecco, Italy, 187 ml		12
904	Moët & Chandon Imperial Brut, Champagne, France, 187 ml		30
023	Nicolas Feuillatte Rosé, Champagne, France, 187 ml		32
058	Piper-Sonoma, Brut Rosé, Sonoma, California		48
14	Moët & Chandon Imperial Brut, Champagne, France		95
25	Veuve Clicquot "Yellow Label", Champagne, France		110
12	Dom Pérignon, Champagne, France		350

CHARDONNAY

145	Ocean Reef "Private Reserve", California	5	26
95	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	15	48
159	Joseph Drouhin, Chablis, France		60
88	Frank Family, Carneros, California	20	60
167	Thierry et Pascale Matrot, Burgundy, France	20	60
125	Flowers, Sonoma Coast, California		76
92	Rombauer, Carneros, California	29	89
067	Mayacamas, Mount Veeder - Napa Valley, California	30	90
71	Paul Hobbs, Russian River Valley, California		96
168	J. Moreau & Fils Mont de Milieu, Premier Cru, Chablis, France	36	110
72	Far Niente, Napa Valley, California		125
169	Thierry et Pascale Matrot, Meursault, France	44	132

SAUVIGNON BLANC & OTHER INTERESTING WHITES

231	Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261	Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
270	Momo, Sauvignon Blanc, Marlborough, New Zealand	13	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	48
325	Fillaboa, Albariño, Rías Baixas, Spain	15	48
182	Patient Cottat, Sancerre, France	19	57
267	Grgich Hills Sauvignon Blanc, Napa Valley, California	20	60
259	Cloudy Bay, Marlborough, New Zealand	20	63
255	Merry Edwards, Sauvignon Blanc, Russian River Valley, California	25	75
265	Cakebread, Sauvignon Blanc, Napa Valley, California	25	75

ROSÉ

732	Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Chateau D'esclans Whispering Angel, Provence, France	15	48
731	Minuty "281", Provence, France	25	75

PINOT NOIR

		Glass	Bottle
669	Oyster Bay, Marlborough, New Zealand	5	26
659	King Estate "Inscription", Willamette Valley, Oregon	13	40
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
709	Paul Hobbs "Crossbarn", Sonoma Coast, California		72
687	Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
642	Patz & Hall, Sonoma Coast, California		80
646	Belle Glos "Las Alturas", Santa Lucia Highlands, California	25	85
715	Les Tourelles de la Crée "Knights Templar Cuvée", Côte de Beaune, France	30	90
662	Goldeneye, Anderson Valley, California	30	90
702	Paul Hobbs, Russian River Valley, California		108

CABERNET SAUVIGNON

461	Ocean Reef "Private Reserve", California	5	26
790	Alexander Valley Vineyards, Alexander Valley, California	15	48
503	Foley Johnson, Rutherford, California	25	75
440	Daou Reserve, Paso Robles, California		75
 467	Hess "Allomi", Napa Valley, California	25	75
451	Far Niente "Post & Beam", Napa Valley, California	30	90
447	Duckhorn, Napa Valley, California		95
458	Jordan, Alexander Valley, California		117
495	Joseph Phelps, Napa Valley, California		195

OTHER INTERESTING REDS

577	Ocean Reef "Private Reserve", Red Blend, California	5	26
765	Catena Alta "Historic Rows", Malbec, Mendoza, Argentina	25	80
956	Orin Swift "8 Years In The Desert", Zinfandel Blend, California		82
412	Faustino "Gran Reserva", Tempranillo, Rioja, Spain	28	86
625	Lion Tamer, Red Blend, Napa Valley, California	30	90
567	Duckhorn, Merlot, Napa Valley, California	30	90

APPETIZERS & SOUP

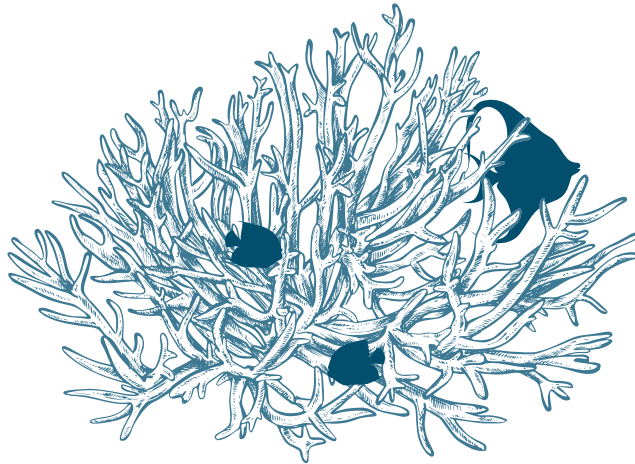
ARTICHOKE (GF) lemon aioli	14
BEETS (GF) crème fraiche, fuji apple, raspberry, pistachio, ginger-apple vinaigrette	14
BURRATA (GF) tomato, watermelon, aromatic herbs, tomato water, vanilla-citrus oil	14
OCEAN ROOM PICKLES (GF) cucumber, daikon, rainbow cauliflower, heirloom carrot, korean chile	12
EDAMAME (GF) (VG) maldon salt, Japanese spice	9
ARTISANAL CHEESE BOARD rotating artisanal cheese, apricot chutney, caperberry, bread crisps	30
HOKKAIDO SCALLOP CRUDO* passion fruit, black garlic, compressed japanese pear, smoked macadamia, hawaiian sea salt	26
BLUEFIN TUNA TARTAR* mango, avocado puree, osetra caviar, wasabi ponzu	40
KING CRAB apricot glaze, green papaya, mango	55
CRAB FRIED RICE tamari, ginger, shiitake mushroom, carrot, egg	28
MISO WONTON SOUP jumbo lump crab, ground pork, kombu	11
LOBSTER SOUP winter squash, brandy	11

SALADS & GRAINS

OR CAESAR (GF) (VG) hearts of romaine, cashew "parmesan", hemp seed, lemon-cashew dressing, crispy chickpeas	13
KALE (GF) (VG) baby kale, farro, avocado, apricot, macadamia nut, blood orange-tamarind vinaigrette	14
OR HOUSE SALAD (GF) (VG) artisanal lettuces, quinoa, hearts of palm, marcona almond, tangerine vinaigrette	14
CRAB & AVOCADO jumbo lump crab, baby gem lettuces, granny smith apple, cured tomatoes, french onion dressing	28
SEAWEED SALAD ogo, rainbow tosaka, kelp, crispy nori, toasted sesame vinaigrette	13

ENTREES

CAULIFLOWER (GF) (VG) charred eggplant, tofu puree, shishito	26
PORK CHOP black mustard glaze, butternut squash, romanesco, pickled currants	36
RIBEYE 24oz, greater Omaha prime, marble potato, roasted heirloom carrot, red wine demi	75
DUCK BREAST pickled cherries, chanterelle, turnip, parsnip puree	32
PAD THAI Key West pink shrimp, rice noodles, egg, roasted peanut, tamarind, lime	30
MISO GLAZED SEABASS jasmine rice, bok choy, eel sauce	45



THE OCEAN ROOM

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

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

*(DF) = Dairy Free (VG) = Vegan (GF) = Gluten-free**

**Prepared in our kitchen that commonly handles wheat product and other grains.
Gluten-free available upon request.*

SUSHI BAR

CRISPY RICE*	32
bluefin tuna belly, avocado, scallion, toasted sesame, honey wasabi aioli, rooster sauce, sweet soy sauce, chili threads	
TUNA PIZZA*	16
tuna, flour tortilla, spicy aioli, avocado, tomatoes, sea salt, cilantro and truffle oil	
BLUEFIN TUNA TARTAR*	40
mango, avocado puree, osetra caviar, wasabi ponzu	
MELANIE*	28
tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes	
T.N.T	42
snow crab, cucumber, avocado, broiled maine lobster, dynamite, sweet soy, scallions, sesame seeds	
DAISY*	28
spicy tuna, shrimp tempura, soft shell crab, avocado, cucumber, masago, cilantro, scallions, spicy aioli, sweet soy, wasabi aioli	
CALIFORNIA	15
Alaskan snow crab mix, avocado, cucumber	
RAINBOW ROLL*	22
California roll topped with yellowfin tuna, salmon, hamachi, wahoo, avocado	
SPICY TUNA*	14
chopped yellowfin tuna tossed in chili garlic, spicy sesame, sriracha	
DAIMYO*	32
tuna, wahoo, salmon, scallions, asparagus, avocado, red tobiko	
HAMACHI NEGI*	15
hamachi, jalapeno, scallion	

RICELESS ROLLS

NARUTO	11
spinach, carrot, asparagus, avocado, scallion, rolled in cucumber, rice vinaigrette	
FIRECRACKER*	19
tuna, avocado, asparagus, scallions, rolled in cucumber, kimchee vinaigrette	

NIGIRI & SASHIMI*

SELECTION

yellow fin tuna	8	masago	8
salmon	8	toro	22
shrimp	8	bluefin tuna	12
wahoo	8	uni	22
hamachi	8		

SUSHI AND SASHIMI PLATTER FOR ONE	42
4pc assorted nigiri, 6pc sashimi, spicy rainbow roll	