

# 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.

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## SIGNATURE COCKTAILS

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\$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

### If You Like Piña Colada

ORC Papa's Pilar Sherry Barrel Rum,  
Coconut Cream, Pineapple Juice,  
Angostura Bitters, Pineapple Leaf

### 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

### Reef Lounge 75

Empress 1908 Elderflower Rose Gin,  
Lemon Juice, Simple Syrup, Prosecco, Orange

### Purple Rain

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

### Cucumber Gimlet

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

### 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

### Peachy Lychee

Grey Goose Vodka, Jf Hayden's Lychee Liqueur,  
Peach Liqueur, Lemon Juice,  
Simple Syrup, Flower

### Reef Lounge Paloma

Aldez Reposado Tequila, Grapefruit Juice, Lemon  
Juice, Agave Nectar, Orange Bitters, Orange Twist

### Robert Desmond's Strawberry Mojito

Bacardi Superior Rum, Strawberry Purée,  
Lime Juice, Agave Nectar, Mint

### Pecan Infused Old Fashioned

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ORC Private Selection Pinhook 7 Year Bourbon, Toasted Pecans,  
Madagascar Vanilla Bean, Maple Syrup, Orange, Candied Bacon

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## DESSERT COCKTAILS

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15 Each

### Espresso Martini

Smirnoff Vanilla Vodka,  
Kahlua Liqueur, Espresso,  
Coffee Bean

### Buttered Toffee

Amaretto Disaronno Liqueur,  
Baileys Liqueur, Kahlua Liqueur,  
Heavy Cream

### Peanut Butter Cup Martini

Skrewball Peanut Butter Whiskey,  
Crème de Cacao Liqueur, Godiva  
White Chocolate Liqueur, Cream,  
Peanut Butter,  
Reese's Shavings, Chocolate

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## BEER SELECTION

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### Domestic

5.50

Athletic Brewing Company (N.A.) • Bud Light  
Coors Light • Funky Buddha Vibin' Groovable Lager

### Import

6.50

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

### ORC "THE POINT" IPA

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## CHAMPAGNE & SPARKLING

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		Glass	Bottle
029	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
014	Moët & Chandon Imperial Brut, Champagne, France		105
025	Veuve Clicquot "Yellow Label", Champagne, France		120
012	Dom Pérignon, Champagne, France		475

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## CHARDONNAY

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145	Ocean Reef "Private Reserve", California	5	26
114	Francis Coppola "Diamond Collection", California	10	35
095	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
069	Domaine Talmard Mâcon-Chardonnay, Mâconnais, France	17	51
159	Joseph Drouhin, Chablis, France		60
088	Frank Family, Carneros, California	20	60
125	Flowers, Sonoma Coast, California		76
092	Rombauer, Carneros, California	25	89
171	Domaine De Montille, Le Clos Du Château, Burgundy, France		99
144	Calera "Mount Harlan", Mount Harlan, California		105
071	Paul Hobbs, Russian River Valley, California		115
080	Albert Bichot, "Vaillons", Premier Cru, Chablis, France	40	120
072	Far Niente, Napa Valley, California		125
169	Thierry et Pascale Matrot, Meursault, France	44	132
140	La Sirena, Calistoga, California		160
084	Paul Hobbs, "Menini Estate", Russian River Valley, California		175
175	Joseph Drouhin, Puligny-Montrachet, France		205
157	Albert Bichot, "Les Blanchots", Grand Cru, Chablis, France		275

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## SAUVIGNON BLANC & OTHER INTERESTING WHITES

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231	Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261	Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
258	San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
270	Momo, Sauvignon Blanc, Marlborough, New Zealand	13	48
325	Albariño, Marqués De Cáceres "Duesa Nai", Rías Baixas, Spain	15	48
 267	Long Meadow Ranch, Sauvignon Blanc, Napa Valley, California	15	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	51
182	Domaine Cherrier, Sancerre, France	21	63
309	Ayler Kupp "Kabinett", Riesling, Saar, Germany	23	69
259	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	23	69
265	Cakebread, Sauvignon Blanc, Napa Valley, California	25	75
262	Sinegal "Estate", Sauvignon Blanc, Sonoma/Napa, California	25	75

732	Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Chateau D'esclans Whispering Angel, Provence, France	13	48

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## PINOT NOIR

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669	Oyster Bay, Marlborough, New Zealand	5	26
699	Highlands Forty One, Monterey, California	10	35
659	King Estate "Inscription", Willamette Valley, Oregon	13	40
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
405	Albert Bichot "Passetougrain", Burgundy, France	22	66
687	Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
709	Paul Hobbs "Crossbarn", Sonoma Coast, California		78
642	Patz & Hall, Sonoma Coast, California		80
646	Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
654	Domaine Faiveley Mercurey "Vieilles Vignes", Burgundy France	32	96
662	Goldeneye, Anderson Valley, California	35	105
702	Paul Hobbs, Russian River Valley, California		126
407	Albert Bichot "Clos de L' Hermitage", Beaune, France		130
636	Kosta Browne, Santa Rita Hills, California		240
1213	Williams Selyem "Westside Road", Russian River Valley, California		273

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## CABERNET SAUVIGNON


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461	Ocean Reef "Private Reserve", California	5	26
443	Quest "By Austin Hope", Paso Robles, California	10	35
441	Hess "Maverick Ranches", Paso Robles, California	15	48
503	Foley Johnson, Rutherford, California		75
440	Daou Reserve, Paso Robles, California	25	75
451	Far Niente "Post & Beam", Napa Valley, California	30	90
447	Duckhorn, Napa Valley, California		120
458	Jordan, Alexander Valley, California		135
445	Caymus, Napa Valley, California		192
495	Joseph Phelps, Napa Valley, California		225
484	Ocean Reef Club "Checkerboard", Napa Valley, California		225

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## OTHER INTERESTING REDS

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577	Ocean Reef "Private Reserve", Red Blend, California	5	26
766	Malbec, Bramare, Mendoza, Argentina	20	60
 467	Orin Swift "Abstract", Red Blend, California	25	75
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	33	99

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## SALADS & SHARABLES

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<b>EDAMAME (GF) (VG)</b> steamed, Maldon sea salt	9
<b>LEMONGRASS SOUP (VG)</b> mushroom, bok choy, herb oil	11
<b>LOBSTER BISQUE</b> winter squash, sherry, coconut milk	11
<b>PORK POT STICKERS</b> cabbage, ginger, truffle ponzu	13
<b>THAI VEGETABLE DIM SUM</b> spinach & basil gyoza, water chestnut, lemongrass, sesame-chili oil	13
<b>CHEESE BOARD</b> rotating premium cheeses, apricot chutney, bread crisp	30
<b>CALAMARI</b> sweet chili glaze, bean sprouts, roasted peanuts, green onions, fresno pepper, red watercress	21
<b>OCEAN ROOM CASHEW CAESAR (GF) (VG)</b> hearts of romaine, cashew "parmesan", hemp seed, lemon-cashew dressing, crispy chickpeas	13
<b>BEETS (GF)</b> goat cheese crema, fuji apple, raspberry, pistachio, ginger-apple vinaigrette	14
<b>BURRATA (GF)</b> tomato, watermelon, aromatic herbs, tomato water, vanilla-citrus oil	19
<b>OCEAN ROOM HOUSE SALAD (DF)</b> artisanal lettuces, quinoa, hearts of palm, Marcona almond, tangerine vinaigrette	14
<b>SEAWEED SALAD</b> cultivated seaweed, carrots, watermelon radish, sesame seed	13

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## ENTRÉES

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<b>SEABASS</b>	56
miso marinated, crab fried rice, soy glazed, nori furikake, shoga	
<b>PAD THAI (GF) (DF)</b>	34
Key West pink shrimp, rice noodles, egg, roasted peanut, tamarind, lime	
<b>SHORT RIB</b>	40
potato purée, napa cabbage kimchi	
<b>8OZ FILET MIGNON</b>	52
potato purée, grilled asparagus, local mushrooms, bordelaise	
<b>FIVE SPICED DUCK BREAST</b>	34
hoisin fig glaze, miso sweet potatoes, gai choy, crispy shiitake	
<b>20OZ BERKSHIRE FARMS PORK CHOP</b>	38
apple cider glaze, kabocha purée, peach, Brussels sprouts	
<b>WOK-CHARRED UDON NOODLES</b>	20
yo choy, shiitake mushrooms, carrots, baby corn, red pepper, shoga, yakisoba sauce	



# 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.*

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## SUSHI BAR

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<b>PACIFIC BLUEFIN TUNA*</b> (GF)	58
bluefin tuna, scallions, truffle citrus soy, jalapeño	
<b>TUNA PIZZA*</b>	16
tuna, flour tortilla, spicy aioli, avocado, tomatoes, sea salt, cilantro and truffle oil	
<b>MELANIE*</b>	28
tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes	
<b>BLUE DRAGON ROLL*</b> (GF)	38
bluefin tuna, shiso, scallions, toro, caviar, fresh wasabi	
<b>CALIFORNIA</b> (GF)	15
Alaskan snow crab mix, avocado, cucumber	
<b>RAINBOW ROLL*</b> (GF)	22
California roll topped with yellowfin tuna, salmon, hamachi, wahoo, avocado	
<b>SPICY TUNA*</b> (GF)	14
chopped yellowfin tuna tossed in chili garlic, spicy sesame, sriracha	
<b>DAIMYO*</b> (GF)	32
tuna, wahoo, salmon, scallions, asparagus, avocado, red tobiko	
<b>HAMACHI NEGI*</b> (GF)	15
hamachi, jalapeño, scallion	

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## RICELESS ROLLS

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<b>NARUTO</b> (GF)	11
spinach, carrot, asparagus, avocado, scallion, rolled in cucumber, rice vinaigrette	
<b>FIRECRACKER*</b> (GF)	19
tuna, avocado, asparagus, scallions, rolled in cucumber, kimchee vinaigrette	

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## NIGIRI & SASHIMI\*

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### SELECTION

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

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