

Adelene

exclusively prepared for **Epicurean**
OCEAN CLUB

Starters

CRAB AND CORN CHOWDER Blue Crab in a fresh Sweet Corn Cream Sauce * (GF)	Cup 7/Bowl 12
SPINACH & ARTICHOKE DIP Creamy Fresh Spinach and Cheese served with Baguettes	14
BURRATA SPHERE Golden Deep Fried Burrata Cheese served with Warm Marinara Sauce	12
CORAL REEF NACHOS w/BABY SHRIMP Cheddar Cheese Sauce, Old Bay Tortilla strips	16
ULA LOBSTER WITH LAVA SAUCE Lobster Tail Lightly Fried served with Lava Sauce	19
SICILIAN STYLE FRIED SMELT with Remoulade Sauce * (GF)	Single Order 13 For The Table 25
CHEESE BOX for the Table with Chef's choice of 3 Cheeses, Almons, Olives. Dried Fruits	28

Salads

GREEK SALAD Mixed Greens , Kalamata Olives, Tomatoes, Cucumbers, Pepperoncini, Anchovies, Dolma, Fresh Oregano, Olive Oil and Red Wine Vinegar	14
CAESAR SALAD w/Homemade Caesar Salad	7
JERSEY SUMMER INSALATA for the Table with Burrata Cheese, Sliced Jersey Tomatoes, Basil, Olives, Prosciutto Ham, Cracked Black Pepper, Sea Salt, and Extra Virgin Olive Oil	17
HOUSE SALAD with Romaine, Cucumbers, Red Onion, and Tomatoes	7
BEEF SALAD Sliced Red Beets with Goat Cheese on a bed of Mixed Greens and Lemon Vinaigrette	13

Entrées

SHRIMP FRA DIAVOLO Jumbo Shrimp in a Spicy Marinara Sauce over Linguini	31
THAI SHRIMP Spicy Coconut Curry Sauce with Jasmine Rice	33
JUMBO LUMP MARYLAND STYLE CRAB CAKE Lightly Fried or Broiled to perfection!	38
JERSEY JUMBO SCALLOPS Sautéed in Lemon Butter and Chardonnay over Linguini	36
MARYLAND CRAB RAVIOLI with a rich Jersey Sweet Corn and an Old Bay Butter Sauce	40
SPANISH PAELLA w/ Shrimp, Clams, Calamari, Mussels, Chorizo, Green Beans and Saffron Rice	38
DAILY FISH SPECIAL – please ask your Server about today's Special	MARKET PRICE
STEAMED SEAFOOD PLATTER (1) Petite Lobster Tail, (3) Shrimp, (4) Clams and (6) Mussels Served with Drawn Butter	45
LOS CABOS FISH TACOS Fish of the Day, Cilantro, Lime, Red Onion, and Red Cabbage	32
CHICKEN ALFREDO Blackened Chicken Breast in a Classic Cream Sauce over Linguini	30
VEAL CHOP SALTIMBOCCA 14 oz Grilled and topped with Aged Provolone, Prosciutto, Fresh Sage and finished with a Veal Demi-Glace	50
PRIME RIB Pecan Smoked and Slow Roasted served with Au Jus and Horseradish Cream Sauce	46
GRILLED CHICKEN TUSCANY 8 oz Grilled Chicken with Tomatoes, Kalamata Olives, Capers, Garlic, EVOO	32

Sides

MASHED POTATOES Yukon Gold, JASMINE RICE , Hand Cut FRENCH FRIES , Sautéed GREEN BEANS and Sautéed RED CABBAGE	8
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Dessert: Please see our Specials Menu for this Week's Creations **10**

ESPRESSO with a Twist of Lemon	Single 5
ESPRESSO double shot with a Twist of Lemon	Double 7
Coffee/Tea/Decaf	4

GF NEXT TO MENU ITEMS INDICATES GLUTEN-FREE