



Lunch at the Ocean House

SEASONAL SOUPS, SALADS, AND SMALL PLATES

ADDITION OF MARINATED GRILLED CHICKEN BREAST TO ANY SALAD.8

DAILY SOUP

INSPIRED BY THE SEASON
12

NEW ENGLAND CLAM CHOWDER

PANCETTA, CHIVES
12

SPINACH AND SALT ROASTED BEET SALAD

CARAMELIZED CHÈVRE, CANDIED
WALNUTS, RADISH, SHERRY
VINAIGRETTE
14

CAESAR SALAD

HEARTS OF ROMAINE LETTUCE,
GRILLED PAIN DE MIE, MARINATED
SHALLOTS, WHITE ANCHOVY LEMON
DRESSING
12

SALAD OF NATIVE HEAD LETTUCES

FENNEL SEED CRACKER BREAD,
MARCONA ALMOND, GREEN APPLE,
MEYER LEMON VINAIGRETTE
12

ENDIVE SALAD

MIXED GREENS, SPICED PEARS, GREAT
HILL BLUE CHEESE, CRISPY
PROSCIUTTO, WHITE BALSAMIC
VINAIGRETTE
14

PRIME BEEF CARPACCIO

ARUGULA, CRISPY POTATO,
CAPERBERRY, TRUFFLE OIL, PARMESAN
18

HANDMADE DELICATA RAVIOLI

SHAVED PARMESAN, PIGNOLI NUTS,
DUCK PROSCIUTTO, BROWN BUTTER
16

NATIVE WATERS AND LOCAL FARMS

BEEF SHORT RIB

CREAMY PARMESAN POLENTA AND ROASTED ROOT VEGETABLES
22

SEARED CHATHAM COD

BACON BRAISED SWISS CHARD, POTATO PUREE, POMEGRANATE
24

RHODE ISLAND SEAFOOD POT PIE

COD, MUSSELS, SCALLOPS, WHITE WINE, LEMON, RITZ CRUMB
26

ROASTED CHICKEN BREAST

FRENCH LENTILS, CELERY ROOT, PRESERVED LEMON, THYME
18

SANDWICHES AND LIGHTER FARE

SERVED WITH FRENCH FRIES

DAILY QUICHE

NATIVE FIELD GREENS, MEYER LEMON VINAIGRETTE
14

CHICKEN SALAD

PULLED CHICKEN, CRANBERRY RELISH, CRÈME FRAÎCHE DRESSING, CROISSANT
16

OCEAN HOUSE CLUB

BLACK FOREST HAM, SMOKED TURKEY, APPLEWOOD SMOKED BACON, SWISS CHEESE,
BASIL AIOLI
16

OCEAN HOUSE HEREFORD BEEF BURGER

SAN MARZANO TOMATO JAM, RED ONION, GEM LETTUCE, APPLEWOOD SMOKED BACON
SELECTION OF CHEESE: CHEDDAR, SWISS, PROVOLONE, GORGONZOLA
18

HOUSE CURED HAM TARTINE

CLOTHBOUND CHEDDAR, TOMATO JAM, ARUGULA, WHITE BALSAMIC VINAIGRETTE
14

SKATE WING SANDWICH

CABBAGE, HOUSE MADE PICKLES, REMOULADE
17

HALF SANDWICH AND DAILY SOUP

INSPIRED BY THE SEASON
16

Season's
AT THE OCEAN HOUSE