



## Ocean Terrace Dinner Menu

### Starters

#### Native Mussels† | \$16

Linguica, Tomato Garlic Broth, Grilled Crostini

#### Georges Bank Scallops† | \$22

Roasted Piquillo Peppers, Pork Belly, Chili Oil

#### Tuna Tartare\*† | \$19

Avocado Spread, Scallion, Soy Glaze, Won Ton Chips

#### Crab Cake | \$22

Chilled Corn Salad, Avocado Remoulade

#### Rhode Island Calamari Fritte | \$14

Rings and Tentacles, Banana Peppers, Lemon Aioli

#### Local Oysters† | \$18

Half Dozen, Mignonette, Cocktail Sauce, Lemon

#### Mezze Plate† | \$14

Seasonal Hummus, Cucumber, Radish, Olives, Roasted Carrots, Asparagus, Crispy Chickpeas, Olive Oil, Pita Chips

#### Cheese & Charcuterie Board† | \$24

New England Farmstand Cheeses, Cashews, Native Cranberry Chutney, Cured and Grilled Sausages, Grain Mustard, Cornichon, Crostini

#### Duck Confit Potato Skins | \$16

Bacon Jam, Great Hill Blue Cheese

#### Swordfish Tacos† | \$19

Chipotle Mayo, Pickled Vegetables, Cotija Cheese

### Soup and Salad

#### New England Clam Chowder | \$7/\$10

#### Spring Salad† | \$7/\$12

Artisanal Lettuces, Pea Tendrils, Lemon Dill Vinaigrette, First Dug Potatoes, Asparagus Tips, Radish, Toasted Walnuts

#### Terrace Wedge† | \$14

Smoked Pork Belly, Baby Tomatoes, Red Onion, Great Hill Blue Cheese, House Ranch

### Proteins

#### 8oz. Beef Tenderloin\*† | \$40

Beer Battered Onion Ring, House Steak Sauce

#### Swordfish Steak† | \$36

Shaved Fennel and Citrus Salad

#### East Coast Halibut† | \$38

Honey Truffle Beurre Blanc

#### 36oz. Angus Porterhouse† | \$136

Horseradish Cream, Steak Sauce

### Starch Sides

#### Rosemary Parmesan Fries | \$7

#### Mashed Golden Potatoes† | \$7

#### Lobster Mashed Potatoes† | \$12

#### Crispy Potato Salad† | \$7

#### Smoked Cheddar Mac | \$9

#### Spring Pea Risotto† | \$9

### Vegetable Sides

#### Grilled Asparagus† | \$7

#### Roasted Baby Carrots† | \$6

#### Sauteed Mushrooms† | \$6

#### Garlic Green Beans† | \$6

### Large Plates

#### Roasted Native Haddock† | \$42

Crispy Lobster and Potato Salad, Green Beans, Dill Butter

#### Brick Chicken | \$35

Smoked Cheddar Mac-n-Cheese, Grilled Asparagus, Cape Beach Plum BBQ Sauce

#### Dayboat Scallops† | \$42

Mushroom Risotto, Green Beans, Baby Carrots, Roasted Tomato, Arugula Puree

#### Stuffed Portobello† | \$34

Bean and Quinoa Stuffing, Burrata, Roasted Tomatoes, Arugula Pesto

#### Searred Duck Breast† | \$38

Duck Confit, Whipped Golden Potatoes, Grilled Asparagus, Dill Buttered Baby Carrots, Balsamic Plum Compote

#### Bucatini 'Carbonara' | \$34

Sweet Corn Puree, Asparagus Tips, Crispy Chickpeas, Pea Tendrils, Peppercorn

\* Item is Gluten Free or may be prepared Gluten Free  
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne Illness  
Before placing your order, please inform your server if you or anyone in your party has a Food Allergy

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