



## Small Plates & Soup

Ocean One New England Clam Chowder  
Double Smoked Bacon & Herb Oil Cup 6. Bowl 8.

Soup du Jour Cup 6. Bowl 8.

Pan Seared Lemon Thyme Shrimp  
over Parmesan Risotto Cake with Garlic Butter Sauce 12.

Austin's Jumbo Lump Blue Crab Cake  
Smokey Bacon, Corn, Lima Bean Succotash & Lemon Caper Tartar Sauce 12.

Sundried Tomato & Burrata Bruschettas (4)  
with Sweet Basil Oil & Kalamata Olives 10.

Pan Seared Scallops  
with Sushi Rice, Soy Ginger, Lemongrass Sauce 12.

Angry Mac & Cheese  
Jalapeno Mac & Cheese with Blackened Shrimp 14.

Fried Green Tomato Tower  
Stacked with Goats Cheese, Sauteed Spinach, Roasted Tomato Vinaigrette 10.

Angus Short Rib & Wild Mushroom Risotto  
with Red Wine Roasted Garlic Demi & Red Onion, Tomato Jam 12.

Seafood & Vegetable Fritto Misto  
Delicately Tempura Battered & Fried Shrimp,  
Scallops & Veggies with Charred Lemon, Dill & Caper Sauce 14.

## Green Plates

### **Brussels Sprouts Caesar Salad**

Shredded Brussels Sprouts with Roasted Red Pepper, Imported Parmesan & Herb Crouton\* 9.  
Romaine Lettuce Caesar Salad also available

### **Spinach Salad with Warm Dressing**

Crimini Mushrooms, Tomatoes, Warm Bacon Vinaigrette 9.

### **Steakhouse Iceberg with Bill's Blue Cheese Dressing,**

Bacon, Tomatoes, Blue Cheese Crumbles and Chives 9.

### **Grilled Seafood Salad**

Shrimp, Scallops & Crab over Baby Greens  
with Avocado, Roasted Tomatoes and Lemon Herb Vinaigrette Dressing Small 15. Large 28.

## Main Plates

*All Main Plates are served with a small Ocean One Caesar Salad*

### **Austin's Low Country Chicken**

Crispy oven roasted Boneless Half Chicken with  
Mashed Potatoes, Mixed Seasonal Vegetables, Tarragon Pan Gravy\* 27.

### **Pan Seared Long Island Duck Breast**

Port Pomegranate Sauce, Whipped Potatoes and Broccolini\* 28.

### **Pan Fried Lobster Milanese**

Parmesan Crumb Crusted Lobster Tail,  
Angel Hair Pasta with Lemon Butter, Baby Arugula Greens 34.

### **Grilled Faroe Island Salmon Filet**

Lemon Caper Butter Sauce, Fall Herbs, Arugula Pesto,  
Lemon Risotto, Grilled Vegetables\* 30.

### **Pistachio & Ginger Crusted Grouper**

Thai Basil & Blue Crab Sauce, Risotto & Baby Beans 34.

### **"Ring of Fire" Pan Seared Sea Scallops & Shrimp**

with Shiitake Crab Fried Rice,  
Coconut Milk, Basil, Spinach and Sriracha 30.

### **Grilled Baby Lamb Chops**

Dijon, Herb, Black Pepper Crust, Rich Lamb Dijon Jus,  
Garlic Mashed Potatoes and Grilled Asparagus\* 32.

### **Prime Angus Ribeye**

Country Style Fingerling Potatoes with Bacon, Shallots & Veal Glace,  
Fried Onion Ring and Creamy Parmesan Spinach\* 42.

### **Grilled Beef Tenderloin**

8 oz. Filet Mignon, Garlic Whipped Potatoes  
and Bacon, Onion, Spinach Saute\* 34.

### **Additional Sides**

Pan Seared Brussels Sprouts with Bacon & Onions 8.  
Country Fingerling Potatoes 6. Vegetable du Jour 7.

Add a **Lobster Tail** to any entree + \$22.

### **Ocean One**

Tues.-Sat. Dinner 5-9 PM

Wine Wednesdays at Ocean One -  
All Bottles 1/2 Price

### **Cabana Cafe & Beach Bar**

Tues.-Sat. 11:30-9 PM

Sun.-Mon. 11:30-8 PM

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*