# Meat On Ocean Sample Lunch Menu

## Cocktails

Bacca Fresca

vodka, limoncello, framboise, lemon and fresh raspberries served long and charged with prosecco

$14.00

Broadway

vodka, fresh lemon, strawberries, and Thai basil with rhubarb essence served over ice

$14.00

Accidental Crossing

London dry gin, pink grapefruit cordial, fresh lemon and Cocchi Americano Rosa served up with orange blossom essence

$14.00

Essex Street

London dry gin, cucumber, dill, fresh lime, elderflower cordial with a pinch of sea salt served up

$14.00

Hummingbird

Angostura 7 Year rum, fresh lime, and vanilla bean syrup with a dash of Angostura bitters served up

$14.00

Margarita Verde

silver tequila, agave syrup, fresh lime, cucumber, basil, and jalapeño served over ice with an ancho chile salted rim

$14.00

El Mariachi

silver tequila, Del Maguey Vida mezcal, fresh lemon, strawberries and mint with a touch of Campari over crushed ice

$14.00

Hereford

Straight bourbon whiskey, fresh lemon, tarragon and elderflower cordial served over ice

$14.00

Smoking Gun

Straight rye whiskey, brown sugar, allspice dram and whiskey barrel aged bitters. mesquite smoked and served over block ice

$14.00

Nineteenth Century

Eagle Rare 10 year Single Barrel Bourbon, Bigalet China China, walnut and angostura bitters, hint of cacao served up with scorched orange oil

$14.00

Peruvian Necktie

Pervuvian pisco, fresh lime juice, hibiscus syrup, and egg white with rhubarb essence shaken with vigor and serve up

$14.00

## Cans and bottled beer

Corona

American Adjunct Lager

$7.50

2 Towns Ciderhouse Brightcider

Apple cider

$7.50

Heineken

Europeean Pale Lager

$7.50

Amstel Light

Light Lager

$7.50

St. Pauli Girl

Non Alcoholic

$6.50

## Draughts

Coors Light

Light Lager

$5.00 10 ounce, $6.50 16 ounce, $17.50 pitcher

Stella Artois

European Pale Lager

$6.50 10 ounce, $8.00 16 ounce, $22.00 pitcher

21st Amendment El Sully

Mexican Style Lager

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Anchor Brewing

California Lager

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Ballast Point Longfin

Helles Lager

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Victory Prima Pils

Pilsner

$5.50 10 ounce, $7.00 16 ounce, $19.00 pitcher

Reissdorf

Kolsch

$6.50 10 ounce, $8.00 16 ounce, $22.00 pitcher

Santa Monica Brew Works

Witbier

$8.00 16 ounce, $22.00 pitcher

Allagash White

Belgian Style Wheat

$7.00 10 ounce, $8.50 16 ounce, $23.50 pitcher

Firestone Walker 805

Blonder Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Oskar Blues Dale’s

Pale Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Founders All Day

Session IPA

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Stone Delicious

American IPA

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Ballast Point Sculpin

IPA

$8.00 10 ounce, $9.50 16 ounce, $26.50 pitcher

Green Glash West Coast

Double IPA

$7.50 10 ounce, $9.00 16 ounce, $25.00pitcher

Ommegang Gnomegang

Strong Blonde Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Santa Monica Brew Works XPA

Extra Pale Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Strand Beach House

Amber Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Port Board Meeting

Brown Ale

$6.00 10 ounce, $7.50 16 ounce, $20.50 pitcher

Guinness

Irish Dry Stout

$6.50 10 ounce, $8.00 16 ounce, $22.00 pitcher

## The Charcuterie Bar

### Cheese

Brillat Savarin Triple Cream

$8.00

La Tur Soft Ripened

$7.50

Nicasio Reserve Swiss

$8.00

Tomme De Savoie

$7.50

Red Dragon

$7.75

Beemster Aged Gouda

$7.75

Farmstead Cheddar

$7.75

Manchego El Trigal

$7.75

Smokey Blue Rogue

$7.75

Bayley Hazen Blue

$8.50

### Meat

Chorizo Soria

$6.75

Sobrasada

$7.75

Jamon Iberico De Belotta

$18.00

Mortadella

$6.75

Prosciutto Di Parma

$7.50

Lomo

$6.75

Speck

$6.75

Salami

$7.75

## Appetizers

### Cold

Hummus

Warm pita bread and yucca chips

$13.00

Duck Rillettes

Fig jam and goat cheese

$13.00

Beef Carpaccio

Slow-cooked egg, Japanese mustard, and yuzu

$14.00

### Hot

Steak and Barley Soup

Pearl barley, baby spinach and fresh herbs

$12.00

Charred Shishito Peppers

Edamame, miso and bonito flakes

$10.00

Sauteed Mediterranean Mussels

White wine, garlic, rosemary, and tomatoes

$17.00

Roated Bone Marrow

Bittersweet onion jam

$19.00

Miso Glazed Pork Belly

Lentils and pickled peppers

$15.00

Smoked Kielbasa

Roasted peppers and whole grain mustard

$14.00

Seafood Tempura

Wild Mexican shrimp and calamari toasted garlic ponzu

$18.00

Spanish Octopus

a la plancha, with sauteed sweet peppers, garlic and herbs

$21.00

Jumbo Lump Crab Cake

Fuji apple and radish slaw, grain mustard aioli

$18.00

Meat Balls

Braised in gravy, topped with gouda and fresh herbs, served with toasted ciabatta

$15.00

## Raw Bar

James River

chesapeake bay, virginia

$17.00 half dozen, $33.00 dozen

Carlbad Blonde

carlsbad, california

$17.00 half dozen, $33.00 dozen

Kumamoto

humboldt bay, california

$17.00 half dozen, $33.00 dozen

Oyster Sampler

Two of each/Four of each

$17.00 half dozen, $33.00 dozen

Wild Jumbo Shrimp

mexico

$22.50 half pound, $42.00 one pound

Wild Florida Jumbo Stone Crab Claws

with mustard sauce

$27.00 each, $79.00 one pound

## Salads

Crunchy Iceberg Wedge

Bacon and blue cheese dressing

$14.00

Little Gem

Grilled pear, avocado, buttermilk dressing

$12.00

Warm Roasted Beet Salad

Toasted goat cheese and aged balsamic

$14.00

Mixed Organic Greens

Pickled red onion and beet, radish, avocado, and golden balsamic vinaigrette

$11.00

Double R Ranch Steak Salad

Fingerlings, tomatoes, avocado, olives and arugula

$19.00

Chicken and White Bean Salad

Mary's Natural Chicken, spinach, and corn

$19.00

MOO Chopped Salad

Hearts of palm, avocado, tomatoes, nicoise olives, garbanzo beans, feta, and chorizo

$14.00

## Seafood

Bacon Wrapped Wild Eastern Sea Scallops

Roasted tomato coulis, pine nuts and basil oil

$36.00

Farmed New Zealand Roasted King Salmon

Slow-cooked pork belly, confit potatoes

$29.00

Roasted Wild Ross Sea Chilean Sea Bass

braised cabbage, roasted fingerling potatoes

$37.00

Jumbo Wild Alaskan King Crab Legs

Steamed

$52.00 per pound

Surf & Turf

South African Lobster Tail and 8 oz. Filet Mignon

$62.00

Lobster Tails

Broiled Twin Wild South African Lobster

$64.00

## Sandwiches

Chicken Salad Sandwich

Pulled chicken, arugula, and roasted sweet peppers

$17.00

Croque Monsieur

Imported Cotto ham, aged gouda, Mornay sauce

$17.00

Steak Tacos

Filet tips, salsa, and avocado

$17.00

Wagyu Cheeseburger

Cheddar, slow cooked bacon, chipotle mayo

$18.00

Meatball Sandwich

Braised, spiced tomato sauce, fresh basil

$19.00

Beef Dip

Prime steak, gouda with Au jus

$21.00

## For the Table

French Fries

House Made

$9.00

Mashed Potatoes

Creamed Yukon Gold

$9.00

Grilled Cauliflower

Parmesan, with almonds and breadcrumbs

$9.00

Fire Roasted Broccolini

Feta, tahini, dukkah and pickled radish

$9.00

Roasted Butternut Squash

Spicy cayenne, sage, maple syrup, and toasted pecans

$10.00

Grilled Maitake Mushroom

Balsamic soy glaze and shaved parmesan

$11.00

Grilled Chinese Long Beans

Red chili and Vietnamese fish sauce

$10.00

## Steak and Chops

### Double R Ranch, Washington

#### Wet-aged up to 35 days

Filet Mignon

8 ounces $38.00, 12 ounces $48.00, 14 ounce Bone in $62.00

New York Strip Steak

14 ounces $48.00

Ribeye Steak

16 ounces $51.00

### Snake River Farms, Idaho

#### American Wagyu

Ribeye Steak

12 ounces $68.00

New York Strip Steak

12 ounces $74.00

### Santa Carota Ranch

#### Natural Grass-fed beef

 New York Strip Steak

14 ounces $47.00

Ribeye Steak

14 ounces $49.00

### Japanese Satsuma Wagyu

#### A5 New York Strip Steak

6 ounces $90.00

## House Specials

Country fried rib eye steak

Mashed potatoes with homemade country gravy

$18.00

Sugar cured Baby Back Pork Ribs

$24.00 half rack, $34.00 full rack

Mary’s Naturally Raised Roasted Chicken

$19.00 half bird