

NORTH OCEAN GRILLE AN AMERICAN BISTRO

DINNER MENU

SMALL PLATES

MUSSELS & CLAMS

ROASTED RED PEPPER COULIS, JULIENNE SCALLIONS AND GARLIC & BASIL
ACCOMPANIED BY BREAD STICKS
\$12.50

DUCK QUESADILLA

GARNISHED WITH BLACK BEAN CORN SALSA, FRESH GUACAMOLE & PICO DE GALLO
\$12.50

STARTERS FOR TWO

SMOKED SALMON ANTIPASTI

NORWEGIAN PASTRAMI SMOKED SALMON SLICED WITH PICKLED ONIONS,
CAPERS, HEIRLOOM TOMATOES, BABY ARGULA & CITRUS VINAIGRETTE
\$15.00

BAKED ST. ANDRES

DOUBLE CREAM BRIE WITH TOASTED ALMOND CRUST ACCOMPANIED WITH A TRIO OF
RASPBERRY, FIG AND APRICOT COMPOTES WITH BABY APPLES &
TOASTED FRENCH BAGUETTE POINTS
\$15.50

NORTH OCEAN GRILLE INFORMS YOU CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR
EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.

A 20% GRATUITY IS AUTOMATICALLY INCLUDED ON PARTIES OF 6 OR MORE GUESTS

SOUPS

CUCUMBER & AVOCADO GAZPACHO

SOUP DE JOUR

\$6.00

SALADS

NORTH OCEAN GRILL CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN OUR HOMEMADE CAESAR DRESSING
SPRINKLED WITH GARLIC CROUTONS
GARNISHED WITH PARMESAN CHEESE & OLIVE TAPENADE CROUSTINI
\$9.00

WITH GRILLED CHICKEN BREAST
\$12.00

WITH GRILLED JUMBO SHRIMP
\$14.00

NOG GREENS

MIXED BABY FIELD GREENS WITH SLICED CUCUMBER, TOMATO WEDGES,
MATCHSTICK CARROTS, SLICED RED ONION, GARLIC CROUTONS
& SPRINKLED WITH FETA CHEESE
\$9.00

SPRING SALAD

MIXED BABY FIELD GREENS WITH CANDIED PECANS, SUN DRIED CRANBERRIES,
GRANNY SMITH APPLES AND BLEU CHEESE TOSSED IN A WHITE WINE VINAIGRETTE
\$11.00

HEIRLOOM TOMATO & MOZZARELLA

HEIRLOOM TOMATOES & FRESH MOZZARELLA SLICED WITH CRUSHED PINK SEA SALT &
BASIL VINAIGRETTE DRIZZLED OVER TOP WITH BABY ARUGULA
\$13.00

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SEAFOOD

PAELLA

VALENCIA FAVORITE WITH FRESH PRINCE EDWARD MUSSELS, LITTLE NECK CLAMS,
SEA SCALLOPS, SHRIMP, CHORIZO, ROASTED CHICKEN, RED PEPPERS & PEAS
OVER SAFFRON INFUSED RICE
\$39.00

ROASTED POMPANO

WHOLE ROASTED POMPANO STUFFED WITH FRESH HERBS & CITRUS SEGMENTS
ACCOMPANIED WITH A CITRUS VELOUTE BROTH
\$25.00

SURF & TURF

5 OZ. BROILED FLORIDA LOBSTER TAIL AND GRILLED PETITE FILET
ACCOMPANIED WITH A THAI SWEET CHILI SAUCE
\$34.50

SHRIMP & LOBSTER PASTA

LOBSTER & SHRIMP SAUTÉED IN A CREAMY SHERRY SAUCE
SERVED OVER A BED OF ANGEL HAIR PASTA WITH ASPARAGUS & ROASTED RED PEPPER
SPRINKLED WITH SHAVED PARMESAN CHEESE & FRESH BASIL
\$32.50

SHRIMP & PANCETTA RISOTTO

SAUTÉED PANCETTA, GULF SHRIMP, GARLIC, ENGLISH PEAS, SHALLOTS & WHITE WINE
TOSSED IN OUR HOMEMADE RISOTTO
FINISHED WITH A DRIZZLE OF WHITE TRUFFLE OIL
\$25.00

HERB MARINATED SEA BASS

PAN SEARED 7 OZ. FILET OF SEA BASS TOPPED WITH FRESH HERBS
AND FINISHED WITH A GRAND MARNIER SAFFRON BUTTER REDUCTION
\$32.00

POULTRY

HERB ROASTED HALF DUCKLING

DRIZZLED WITH A HONEY GARLIC THYME BUTTER SAUCE
\$30.00

MACADAMIA CRUSTED CHICKEN

PAN SEARED CHICKEN BREAST CRUSTED WITH MACADAMIA NUTS
DRIZZLED WITH A COCONUT RUM GLAZE
\$21.00

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MINI TURKEY MEATLOAF CUPCAKES

LEAN GROUND TURKEY & SWEET ITALIAN SAUSAGE WITH A WILD MUSHROOM RAGOUT
CENTER FINISHED WITH A ROASTED TOMATO COULIS
\$18.00

BRAISED BEEF SHORTRIBS

“FALL OFF THE BONE” BEEF SHORT RIBS BRAISED IN PORT WINE & NATURAL JUICES
ACCENTED WITH ROASTED BABY ONIONS & BABY CARROTS
\$24.95

KANSAS CITY STEAK

14 OZ. CHAIRMAN’S RESERVE CUT, BONE-IN STRIP STEAK
CRUSTED IN MAYTAG BLEU CHEESE
\$35.75

DELMONICO STEAK

12 OZ. CHAIRMAN’S RESERVE DELMONICO STEAK
SPRINKLED WITH HERB DE PROVENCE
\$29.00

FILET MIGNON

8OZ. CHAIRMAN’S RESERVE FILET MIGNON
GRILLED & DRIZZLED WITH ESPRESSO
\$30.00

BUTTERFLY PORK CHOP

GRILLED THICK BONE-IN PORK CHOP
APRICOT & GRANNY SMITH COMPOTE
\$21.00

SIDES

SHALLOT & CHIVE SMASHED POTATOES	\$2.50
TRUFFLE & FONTINA MAC & CHEESE CASSEROLE	\$4.75
WILD MUSHROOM RISOTTO	\$5.50
BRUSSEL SPROUTS SAUTÉED WITH GRANNY SMITH APPLES, APPLE CIDER VINEGAR & APPLEWOOD BACON	\$4.75
SAUTEED SPINACH WITH MICROGREENS	\$4.00
TEMPURA JUMBO ASPARAGUS DRIZZLED WITH LEMON BUTTER	\$6.50

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