

**NORTH OCEAN GRILLE
AN AMERICAN BISTRO**

LUNCH MENU

SOUPS

Cucumber & Avocado Gazpacho
Soup de Jour
\$6.00

STARTERS

Mussels & Clams

Roasted Red Pepper Coulis, Julienne Scallions, Garlic & Basil
served with Bread Sticks
\$12.50

Pulled Pork Quesadilla

Garnished with Black Bean Corn Salsa, Fresh Guacamole & Pico de Gallo
\$11.00

Baked St. Andres

Double Cream Brie with Toasted Almond Crust accompanied with a trio of
Raspberry, Fig & Apricot Compote with Baby Apples &
Toasted French Baguette Points
\$15.00

Skirt Steak Nachos

Mounds of Monterey & Pepper Jack Cheese, Slices of Grilled Skirt Steak,
Black Bean Corn Salsa, Fresh Guacamole, Pico de Gallo,
& Sour Cream served over Tri-Color Nachos
\$15.00

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

SALADS

North Ocean Grille 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

Pecan Crusted Chicken Breast Salad

Pecan Crusted Chicken Breast sliced over Baby Field Greens
Sliced Strawberry, Raspberries & Feta Cheese
Tossed in a Champagne Vinaigrette
\$14.00

Skirt Steak Salad

Sliced Grilled Skirt Steak over a bed of Romaine Lettuce with Avocado,
Crispy Onion Tumbleweed & Artichoke Quarters drizzled with
Roasted Red Pepper Vinaigrette
\$15.00

Cuban Cobb Salad

A bed of Romaine Lettuce with Sliced Chorizo, Egg, Avocado, Black Beans,
Plantain Chips, Roasted Red Peppers, Red Onions, Mojo Shredded Pork
drizzled with a Chimichurri Vinaigrette
\$12.00

Honey Mustard Rosemary Salmon Spinach Salad

Grilled Filet of Salmon with a Honey Mustard Rosemary Glaze
Served over a Bed of Baby Spinach
Haricot Vert & Cherry Tomatoes
\$16.00

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SANDWICHES

All Sandwiches accompanied with your choice of Sweet Potato Fries,
Carrot-Raisin & Almond Slaw, NOG French Fries or Fresh Fruit

Snapper Sandwich

Grilled Red Snapper Marinated with Herbs & Drizzled with
Key Lime Aioli
\$13.95

Create Your Own Sirloin Burger

8 oz Ground Sirloin Burger Made Your Way with your choice of
one of the following combinations:

Cheddar & Bacon
Caramelized Onion & Bleu Cheese
Mushroom & Swiss
\$12.50

Veggie Burger

100% all Veggie Burger with Roasted Eggplant, Portobello Mushrooms,
Alfalfa Sprouts, Vine Ripened Tomatoes, Red Onion & Roasted Red Pepper Mayo
served on a Toasted Whole Wheat Roll
\$11.00

Ultimate Cuban Sandwich

Fresh Buttery Cuban Bread lathered with Mojo Mayo, Drizzled with Dijon Mustard &
Layered with Mojo Marinated Shredded Pork, Honey Baked Sliced Ham,
Pickles, Emmentaler Swiss & Havarti Cheeses
\$13.25

Chipotle Turkey Club

Texas Toasted White Bread with Chipotle Mayo, Oven Roasted Turkey Breast,
Provolone Cheese, Lettuce, Tomato, Avocado & Applewood Smoked Bacon.
\$11.50

Lobster Salad Wrap

Lobster Medallions tossed in a Saffron Chive Aioli with Chopped Red Onions,
Celery, Roasted Red Pepper & Baby Field Greens wrapped
in a Warm Spinach Tortilla
\$15.50

Smoked Salmon Wrap

Smoked Norwegian Salmon in a Warm Spinach Tortilla Wrap with Borsini Cheese,
Capers, Sliced Red Onions, Tomato & Baby Field Greens drizzled with Saffron Aioli
\$14.25

Avocado & Swiss Blackened Chicken Sandwich

Blackened Chicken Breast served with Sautéed Peppers, Onions, Swiss Cheese,
Sliced Avocado, Chipotle Mayo, Baby Field Greens & Sliced Beefsteak
Tomato layered on Herb Focaccia Bread
\$12.00

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ENTREES

Mozzarella & Prosciutto Stuffed Chicken Breast

Served with Shallot & Chive Smashed Potatoes and Haricot Vert
with a Sun Dried Tomato Cream Sauce

\$15.75

Shrimp & Lobster Pasta

Lobster & Shrimp Sautéed in a Sherry Cream Sauce over a bed of Angel Hair Pasta with
Asparagus, Roasted Red Peppers & Green Peas
sprinkled with Shaved Parmesan & Fresh Basil

\$23.75

Spinach & Goat Cheese Wild Mushroom Risotto

Wild Mushrooms Sautéed with Sherry, Garlic Spinach with
Crumbled Goat Cheese melted over top

\$12.75

Fish & Chips

Whole Fried Snapper Filet served with Sweet Potato Fries or Plantain Chips

\$17.95

ADDITIONAL SIDES

Fresh Seasonal Fruit Medallions	\$2.50
Carrot-Raisin & Toasted Almond Slaw	\$3.00
Shallot & Chive Smashed Potatoes	\$2.50
Sautéed Spinach with Zucchini Blossoms	\$4.00
Tempura Jumbo Asparagus drizzled with Lemon Butter	\$6.50
Sweet Potato Fries	\$3.50
NOG French Fries	\$3.25

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