

OCEAN GRILL'S  
SUMMER RESTAURANT WEEK 2009  
LUNCH

o APPETIZERS o

Chilled Chickpea-Tomato Soup  
greek feta, pita croutons

Grilled Calamari Salad  
gigante beans, caperberries, sun dried tomato  
vinaigrette

Big Eye Tuna & Shrimp Maki Roll  
avocado, red plums

o ENTREES o

Free Range Chicken Milanese  
heirloom tomatoes, shaved grana padano, aged  
balsamic

Grilled Jumbo Shrimp Skewers  
cauliflower salad, pickled onions, lemon  
emulsion

Pan Seared Atlantic Swordfish  
baby arugula, pearl couscous, stone fruit  
relish

o DESSERTS o

Watermelon Granita  
fluffy vanilla meringue, strawberries

Chocolate Truffle Bar  
nutella pretzel crunch ice cream

\$24.07 PRIX FIXE MENU

○ RESTAURANT WEEK WINE SPECIALS ○

WHITE

Ca Donini Pinot Grigio, Italy 2007

Schloss Koblenz Riesling, Nahe, Germany 2006

RED

Vinmark Merlot, California 2005

Los Cardos Cabernet Sauvignon, Argentina 2007

ALL BOTTLES \$ 24.07

OCEAN GRILL'S  
SUMMER RESTAURANT WEEK 2009  
DINNER

o APPETIZERS o

Chilled Chickpea-Tomato Soup  
greek feta, pita croutons

Grilled Calamari Salad  
gigante beans, caperberries, sun dried tomato  
vinaigrette

Big Eye Tuna & Shrimp Maki Roll  
avocado, red plums

o ENTREES o

Grilled Atlantic Swordfish  
baby arugula, pearl couscous, stone fruit  
relish

Peppercorn Crusted Rib Eye  
grilled portobello salad & maytag blue cheese,  
balsamic jus

Pan Seared Hake  
sesame sticky rice, long bean salad, lobster  
curry broth

o DESSERTS o

Watermelon Granita  
fluffy vanilla meringue, strawberries

Chocolate Truffle Bar  
nutella pretzel crunch ice cream

\$35 PRIX FIXE MENU

o RESTAURANT WEEK WINE SPECIALS o

WHITE

Chateau de Chatelard Chardonnay, Beaujolais  
2007

Perrin & Fils Côtes du Rhône Blanc, Rhône 2006

Jean Aubron Muscadet, Loire 2007

RED

Millbrook Pinot Noir, Hudson Valley, New York  
2006

Qupe Syrah, Central Coast 2006

ALL BOTTLES \$35