



OCEANA

SANDPIPER DINNER MENU

4:00PM - 9:00PM DAILY

OCEANA'S SIGNATURE POPOVERS

Lavender butter, served warm

TO START

TUNA TARTAR

Ahi tuna, crushed avocado, wonton chips with ginger sesame soy, shallots

SHISITO PEPPERS

Fried peppers, ponzu sauce

TRIO OF MEATBALLS

Housemade meatballs, marinara, parmesan garlic bread,

CHICKEN NOODLE SOUP

Organic chicken broth, noodles, carrots, celery, herbs

SALADS

SEASIDE CAESAR

Organic greens, heirloom tomato, house croutons, parmigiano, white anchovy caesar dressing

SALAD NICOISE

Ahi tuna, little gem, haricot verts, heirloom cherry tomato, hard boiled egg, nicoise olives, fingerling potatoes, radish

GREEK SALAD

Organic greens, heirloom cherry tomato, cucumber, red onion, feta, kalamata olives, lemon vinaigrette

TUSCAN KALE SALAD

Roasted sweet potato, cranberries, almonds, parmesan cheese, side of vinaigrette

ARTISANAL PASTAS AND PIZZAS

SPAGHETTI AND MEATBALLS

Beef meatballs, house made tomato sauce

PESTO LINGUINI

Homemade pesto, cherry tomatoes, mozzarella, basil

CLASSIC CHEESE PIZZA

Housemade pizza, san marzano tomato sauce, mozzarella- add pepperoni, mushrooms, onions, peppers. Add meatballs

MAINS

JIM'S NY STRIP STEAK

10 oz. prime new york steak, roasted fingerling potatoes, asparagus

ROASTED HALF ORGANIC CHICKEN

Pumpkin puree, broccolini, whole grain mustard chicken velouté

BRANZINO

Lemon butter sauce, cauliflower puree, broccolini

CHICKEN MILANESE

Breaded chicken breast, arugula salad, tomatoes, onions, lemon vinaigrette, shaved parmesan

SEARED SALMON FILLET

Pan-seared Ora King Salmon, jasmine rice

SHAREABLE SIDES

HAND CUT TRUFFLE FRIES

ORIGINAL FRENCH FRIES

CAULIFLOWER PUREE

DESSERT

CHEF'S CHOCOLATE DECADENCE

Molten chocolate cake, berry compote, whipped cream

FRESH BAKED COOKIES

Chef's selection- add a scoop of gelato

SORBET/GELATO

Seasonal flavors