


The Atlantic Room
At The Ocean Course

APPETIZERS

DAILY CHEF'S SOUP SELECTION

\$11

PAN-SEARED CRAB CAKE

Lump and Back Fin Crab,
Roasted Corn-Black Bean-Poblano Relish,
Red Pepper Coulis, Cilantro Sauce
\$15

CRISPY FRIED SHRIMP

Wild-Caught American White Shrimp,
Sweet Chili Sauce, Napa Cabbage
\$14

MEDITERRANEAN SEA BASS

Asparagus, Grape Tomato, Leek, Rocket,
Citrus-Rosemary Vinaigrette,
Three Onion Soubise
\$16

SEARED Tournedos of Beef

Manchego, Grilled Baguette,
Crispy Spinach, Sauce Ratatouille,
Served Medium
\$18

TASTE OF THE SEASON

DAY BOAT SCALLOPS

Oyster Mushrooms, Spring Peas,
Madeira Butter Sauce
\$18

PAELLA

Saffron Rice, Tomato, Bell Pepper,
Chorizo, Mussels, Shrimp
\$14

MEZE

Salumi, Marinated Olives, Hummus,
Baba Ghanoush, House Made Grilled Pita
\$12

KUROBUTA "CHORIZO" PORK BELLY

Cannellini Beans, Piquillo Peppers,
Wilted Mustard Greens
\$15

GREY GOOSE Ceviche

Scallop, Grey Goose Citron,
Passion Fruit, Cilantro,
Lime, Lychee Nut
\$14

SALADS

YELLOW FIN TUNA

Seasonal Greens, Cashews,
Mandarin Oranges, Carrots,
Ginger-Soy Vinaigrette
\$18

HEARTS OF ROMAINE

Chopped Romaine, Hearts of Palm,
Kalamata Olives, Croutons,
Oven Cured Tomatoes, Caesar Dressing
\$11

MIXED GREENS SALAD

Seasonal Mixed Greens, Tomato, Red Onion, Cucumber, Carrot and Choice of Dressing;
Boursin Cheese Dressing or Roasted Pepper Balsamic
\$10