


The Atlantic Room
At The Ocean Course

APPETIZERS

SPINACH & ARTICHOKE DIP

Sliced Batard

\$9

FIRE & ICE SHRIMP COCKTAIL

Three Colossal Shrimp, Fiery Sauce, Cool Tomato Gazpacho

\$17

CHEF'S FEATURED SOUP

\$9

SPICY CRAB BISQUE

Bluefin Crab, Sherry, Chives

\$10

SALADS

THE "WEDGE"

Cool Iceberg Wedge, Chopped Tomato, Smoked Bacon, Diced Cucumber,
Bermuda Onion, Crumbled Egg, Gorgonzola Vinaigrette

\$9

FRIED OYSTER SALAD

Baby Spinach, Bermuda Red Onions, Grated Egg, Roma Tomato,
Crisp Applewood Smoked Bacon Lardons, Creamy Bacon Vinaigrette

\$15

BLACK & BLUE TUNA SALAD

Blackened Rare Tuna, Pt. Reyes Blue, Arugula, Crispy Prosciutto, Grape Tomatoes,
Pesto Ranch Dressing

\$15

SANDWICHES

THE BAGGER BURGER

Grilled Black Angus Beef, Smoked Cheddar, Balsamic Grilled Onions,
Pepper Bacon, Cornmeal Kaiser
\$15

GRILLED VEGETABLES SANDWICH

Eggplant, Zucchini, Red Pepper, Red Onion, Asparagus, Chickpea Hummus
\$11

FISH & CHIPS

Palmetto Ale Battered Grouper, choice of French Fries or Onion Rings
\$13

AHI TUNA SANDWICH

Seared Ahi Tuna, Haricot Verts, Crispy Capers, Romaine Hearts, Hard Cooked Egg,
Kalamata Olives and Dijon Sherry Vinaigrette, served over Baguette
\$16

CRISPY DUCK

Shaved Duck Breast, Smoked Cheddar, Crisp Pear, Baby Greens, Citrus Dressing
\$15

AVOCADO SHRIMP WRAP

Whole Wheat Lavosh, Tomato, Radish, Sprouts, Peppered Bacon, Cucumbers,
Creamy Sundried Tomato Dressing
\$13

MANGO CURRIED CHICKEN CROISSANT

Poached Chicken Breast, Mango Chutney, Red Onions, Raisins, Baby Greens
\$12

MOLASSES CURED SMOKED PORK TENDERLOIN

Manchego Cheese, Spinach, Red Onion, Creole Mustard Mayo, Artisanal Bread
\$13

THE CLASSIC DELI

Smoked Turkey Breast and Swiss or Sugared Ham and Cheddar
Choice of Wheat or Sourdough, Lettuce and Tomato
\$12

Make it a Classic Club
\$13

SIDES

Hand Cut French Fries, Angel Hair Slaw, Beer Battered Onion Rings, Fresh Fruit Skewer