

OCEAN CLUB BUSINESS LUNCH \$14.95
(PROMOTIONAL OFFERS OR DISCOUNTS ARE NOT AVAILABLE ON BUSINESS LUNCH)

Go Fish House Salad ~or~ Soup of the Day
Fresh from the Grill
Fresh Catch, Salmon Fillet, or Chicken Breast
Served with seasonal vegetables
House made Sorbet or Gelato

STARTERS

<i>Pink Pepper Dusted Calamari Strips</i>	10
Sweet and Spicy Chili Sauce	
<i>Pan- Fried Crab Cake</i>	10
Over Mesclun green, Saffron Aioli, and caper Dijon sauce	
Lobster Bisque	6
A Creamy Lobster broth with a touch of sherry and cream	
<i>Soup of the Day</i>	4
<i>Go Fish Salad</i>	6
mixed greens, candied spicy walnuts, apples, cherry tomatoes, blue cheese and honey whole grain mustard dressing	
<i>Caesar Salad</i>	6
Romaine hearts, Pecorino, crisp green tomato croutons	
<i>Add Chicken \$4 Grilled Shrimp or Salmon \$6</i>	

ENTRÉE SALADS

<i>Pecan Crusted Salmon Salad</i>	15
Mixed greens, dried berries, oranges, candied walnuts and honey balsamic vinaigrette	
<i>Chicken Paillard Salad</i>	13
Greens, tomatoes, shaved Pecorino cheese, lemon-tyme vinaigrette	
<i>Louis Salad Crab</i>	14
Layered salad of avocado, tomato, cucumber, chopped egg and Louis dressing on the side	
<i>Shrimp and Veggie Cobb Salad</i>	13
Broccolini, tomatoes, grilled eggplant, cucumber, avocado, eggs, Champagne vinaigrette	

RAW BAR

<i>Go Fish Sashimi Sampler</i>	12	<i>Rainbow Tower</i>	10
Assortment of Sashimi Tuna, King Salmon, Fluke & Hamachi		Salmon, Tuna, Crab & Hamachi over sushi rice. Served with wasabi crème, seaweed salad & Masago	
<i>California "King Crab" Roll</i>	10	<i>Spicy Tuna "Tataki" Roll</i>	12
King Crab, cucumber, & avocado		Seared "Tataki" Tuna over crunchy Spicy Tuna Roll. Topped with pickled Jalapeno and Ponzu sauce	
<i>Oysters</i>	<i>Market Price</i>		

SPRING FAVORITES

<i>Grilled Achiotte Fish Tacos</i>	14
Corn tortillas, pickled red onion, roasted jalapeno salsa & New Mexico Style Rice pilaf	
<i>West Coast Dover Sole</i>	16
Mushrooms, tomatoes, garlic, lemon, baby vegetables	
<i>Go Fish & Chips</i>	14
Tempura battered fish fillets, seasoned fries, spring slaw	
<i>Lake Trout</i>	15
Grilled, Texas creamed corn, basil puree	
<i>Steak Frites</i>	16
Hanger Steak, Chimichurri, frites	

SANDWICHES & BURGERS

<i>BLT</i>	11
Fried green tomato, bacon, lettuce, red onions, Dijonnaise	
<i>Pesto Chicken Panini</i>	12
Oven roasted tomato, provolone, arugula	
<i>Grilled Cheese Sandwich</i>	12
Fontina, prosciutto, basil, cup of chilled tomato confit soup	
<i>Bacon Cheddar Burger</i>	10
Char-broiled and topped with lettuce, tomato, red onion and pickles. Served with Crispy fries	
<i>Thai BBQ Pork Sandwich</i>	13
Asian slaw, crispy fries	
<i>Lamb Burger "Gyro Style"</i>	14
Cucumber yoghurt, tomato, red onions	

SIDES

Texas creamed corn	6
Sauteed spinach	5
Truffles Fries	7

Chef Tiffany Derry will not serve Chilean Sea Bass or Blue Fin Tuna in support of NRDC and Sea Web's education effort to speed the recovery of this endangered species.

20% gratuity will be added for parties of 6 or more. There may be small bones in some fresh fish. we are not responsible for individuals allergic reaction to our food or ingredients used in food items. The consumption of raw or undercooked seafood, meats or eggs may increase your risk of food borne illness.

Executive Chef – Tiffany Derry
General Manager – Manuel de Martino