

LUNCH

OCEAN CLUB
MONTAUK

MONTAUK RAW BAR

1/2 DOZEN —24

OYSTERS*

CLAMS*

SHRIMP

1/2 LOBSTER —42

PETROSSIAN CAVIAR

Blini, chives, hard boiled egg white & yolk, crème fraîche

ROYAL OSSETRA

50g —350

125g — 850

CLASSIC BAIKA

50g —200

125g —500

TUNA TARTARE*—32

Shirodashi, yuzu kosho, croutons, avocado

CURED SHRIMP*—25

watermelon gazpacho, avocado

SCALLOP CRUDO*—32

Olive oil, lemon, her

FOR THE TABLE

OC BREAD—18

Housemade oils + more

BUTTERMILK CHICKEN—32

House ranch, oat crumb, lime

LOBSTER ROLL—38

Herbs, lobster broth

FISH & CHIPS—36

Beer battered, smashed peas, tartar sauce

CAESAR SALAD—23

Baby gem lettuce, caesar dressing, pickled red onion, parmesan, croutons, bacon lardons

OC SALAD—24

Red watercress, lollipop kale, house vinaigrette, nuts & seeds

ADD: CHICKEN 16 | SHRIMP 18

LOCAL FISH - MARKET PRICE

BRAAI

BAVETTE SANDWICH*—22

Grilled sourdough, chimichurri, onion

WAGYU BURGER*—34

Bacon jam, cheddar, iceberg lettuce

NY STRIP* —78

Smoked Beet Ketchup, chive oil and sourdough croutons

PIZZA

CACIO—26

Pecorino romano, black pepper, garlic cream, lemon

DIAVOLA—28

Hot Calabria soppressata, San Marzano tomatoes, Calabro fresh mozzarella and stracciatella, hot honey – DOP

BURRATA—32

San Marzano tomatoes DOP, basil, extra virgin olive oil

MARGHERITA—24

Calabro fresco mozzarella and San Marzano tomatoes DOP, basil

VEGETARIAN—27

Wild mushrooms, red onions, artichoke, fresh garlic, mozzarella

SIDES

HAND CUT FRIES—13

Triple-cooked

ZUCCHINI—12

Basil, cherry tomato, parmesan

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a food allergy, please notify us.