



OCEANA
LUNCH & DINNER ROOM SERVICE MENU
11:30AM - 9:00PM
TO START

CHEF'S CHEESEBOARD | 30

Chef's choice of cheeses, honey comb, marcona almonds, olives,
crackers, dried fruit

TUNA TARTAR | 28

Ahi tuna, crushed avocado, wonton chips, soy vinaigrette

GUACAMOLE | 24

Mashed avocado, salsa roja, tortilla chips

CHICKEN NOODLE SOUP | 22

Organic chicken broth, noodles, carrots, celery, herbs

HAND CUT TRUFFLE FRIES | 16

OR

ORIGINAL FRENCH FRIES | 12

SALADS

CHOP IT UP | 26

Zucchini, corn, watermelon radish, broccolini, asparagus, onion, tomato,
avocado, little gem greens, champagne herb vinaigrette

SEASIDE CAESAR | 26

Organic greens, cherry tomato, house croutons, parmigiano
anchovy caesar dressing

o - add chicken +14 - Ora King salmon +16 - grilled prawns +20

SANDWICHES

BUTTERMILK FRIED CHICKEN SANDWICH | 32

Buttermilk fried jidori chicken breast, heirloom tomato, house slaw,
jalapeño-herb aioli, brioche bun, hand-cut kennebec fries -add fried
egg +\$3 - add bacon +\$3 -add avocado +\$6

TUNA SALAD SANDWICH | 28

Gjusta sourdough bread, lettuce, tomato, daikon sprouts,
house arugula salad

OCEANA LOBSTER ROLL | 44

Butter poached Maine lobster, brioche bun, Sicilian caper
remoulade

CHEF'S TURKEY SANDWICH | 29

Sliced thin organic turkey breast, bacon, heirloom tomato, lettuce,
avocado, gjusta sourdough, cranberry mayo



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MAIN

VEGAN QUINOA BOWL | 32

Red and white quinoa, garlic, shallots, zucchini, broccolini, tomato, carrots and avocado, mushrooms

FISH TACOS | 34

Seared Branzino, cabbage, radish, chipotle crema, avocado, cilantro, pickled jalapeno, corn tortilla, Two Tacos Per Order

WAGYU BURGER | 35

American wagyu beef patty, red pickled onion, white cheddar, heirloom tomato, lettuce, marie rose sauce, served with hand-cut kennebec fries -add fried egg +\$3 - add bacon +\$3 - add avocado +\$6

NEW ZEALAND LAMB RAGU | 40

Rigatoni pasta, Parmesan cheese, Pine Nut Crumble

SPAGHETTI & MEATBALLS | 35

All beef meatballs, San Marzano tomato sauce, Parmesan cheese

PRIME NEW YORK STEAK | 70

black garlic cream

PAN SEARED ORA KING SALMON | 45

beurre blanc

HALF ROASTED ORGANIC BRICK CHICKEN | 42

Truffled chicken jus

CHOOSE 2 SIDES

Sauteed Spinach, Broccolini, Asparagus, Baby Carrots, Mushrooms
Pomme Puree, Roasted Fingerling Potatoes, Jasmine Rice
each additional side +6

DESSERT

BROWNIE SUNDAE | 18

Salted Fudge Brownie, Vanilla Gelato, Whipped Cream, Chocolate Drizzle

FRESH BAKED COOKIES | 14

White Chocolate Macadamia, Chocolate Chip, Oatmeal Raisin

SORBET & GELATO | 14

Madagascar Vanilla Bean Gelato, Dark Chocolate Gelato
Raspberry sorbet, Mango sorbet