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Chips, Salsa & Guacamole	11
Herb Garlic Fries <i>herb salted garlic parmesan french fries & spicy aioli</i>	11
Nachos <i>black bean sauce, melted cheese pico de gallo, scallions, pickled jalapeños</i>	12
<i>Add: jerk chicken \$7 / pulled roasted pernil \$7 chimichurri grilled churrasco \$10 / sauteed shrimp \$12</i>	

EMPANADAS

Veggie & Cheese <i>chimichurri & spicy aioli</i>	15
Beef or Chicken <i>chimichurri & spicy aioli</i>	16
Lobster <i>chimichurri & spicy aioli</i>	17

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Crab Cake <i>green mango slaw, onions, peppers, cilantro avocado sauce</i>	15
Smoked Jerk Chicken Wings <i>½ dozen spicy honey-tamarind glaze</i>	12
Yellowfin Tuna Tartar Tostada <i>citrus ginger dressing, avocado, cilantro sesame, chipotle aioli</i>	17
Puerto Rican Seafood Salad <i>calamari, shrimp, octopus, onion peppers, olive oil</i>	19
Coconut Shrimp <i>grilled pineapple, sweet chili sauce lemon aioli</i>	20
Catch of the Day Ceviche <i>pico de gallo, cucumber, avocado, root chips</i>	18
Three Cheese Quesadillas <i>whole wheat tortilla, pico de gallo, guacamole sour cream</i>	12
<i>Add: jerk chicken \$7/ pulled roasted pernil \$7 chimichurri grilled churrasco \$10 / sauteed shrimp \$12</i>	

SIGNATURE DISHES

Jerk Grilled ½ Chicken <i>mango raising chutney, yucca al mojo</i>	26
Tuna Steak Blackened <i>pineapple relish, quinoa & sautéed vegetables</i>	32
Caribbean Seafood Paella <i>aioli & roasted peppers</i>	24
Papaya Marinated Grilled Churrasco <i>tostones, rice & pigeon peas</i>	26
Grill Snapper with Fried Garlic Butter Sauce <i>tostones, rice & pigeon peas</i>	26

Churrasco Steak Salad <i>grilled churrasco, blue cheese, tomatoe red potatoe, grilled onion, avocado chimichurri dressing</i>	22
OBG Salad <i>spinach, bib, goat cheese, strawberries apple, caramelized walnuts, avocado & balsamic vinaigrette</i>	18
Watermelon Salad <i>feta cheese, cucumber, arugula, spinach, croutons herbs, roasted pistachios, smoked tomato vinaigrette</i>	18
Quinoa Bowl <i>avocado, tomato salsa, black bean, roasted pepper almonds, fresh cheese, yogurt-mango vinaigrette</i>	18
Caesar Salad <i>romaine hearts, croutons, parmesan cheese</i>	16
<i>Add: jerk chicken \$7/ blackened mahi \$10 chimichurri grilled churrasco \$10 / sautéed shrimp \$12</i>	

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Open Face Smoked Salmon Sandwich <i>sour bread, cottage cheese, arugula pickled onions, peppers, avocado & side mix salad or fruit</i>	21
Roasted Poblano Pepper & Portobello Wrap <i>grilled cheese, zucchini, and sweet corn, side mix salad or fruit</i>	17
Grilled Churrasco Tacos <i>tomatillo relish, black beans, grilled onions, cilantro, avocado, grilled jalapeño & side potato chips or corn chips</i>	20
Jerk Chicken Pita Wrap <i>lettuce, cucumber, tomato, onions, mango chutney, yogurt sauce & side potato chips or corn chips</i>	17
Roasted Lechon Sandwich <i>local roasted pulled pork, criollo bread, sweet potato, pickled red onions, aji amarillo aioli & fries or chips</i>	17
Blackened Fish Tacos <i>mahi, avocado & cilantro sauce, coleslaw, side potato chips or corn chips</i>	20
Turkey Stack Sandwich <i>bacon, fried egg, tomato, pepper jack cheese, arugula, avocado aioli, fries or potato chips</i>	17
Angus Burger <i>green leaf lettuce, tomato, onions, pickles, american, swiss, pepper jack, cheddar or blue cheese, fries or potato chips</i>	19



ocean
BAR & GRILL

20% gratuity added to parties of six or larger
 Kindly note that we are no longer accepting cash transactions.
 Credit card or room charge payments only. Thank you for your patronage.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase