



First

Calamari Caesar Salad

Romaine Hearts, Parmesan Lemon Cracked Pepper Aioli

Spinach Arugula Salad

Goat Cheese, Walnuts, Dried Cherries, Honey Balsamic

Mozzarella Tomato Salad

Arugula, Shallots, Fresh Lemon Juice, Extra Virgin Olive Oil

362 House Salad

Baby Greens, Charred Red Onions, Tomato, Crouton, White Truffle Champagne Vinaigrette

Second

Shrimp and Lobster Ravioli

Goat Cheese, Lobster Cream Sauce

Duck Confit Rolls

Caramelized Onion, Smoked Gouda, Sherry Dijon Aioli

Roquefort Blue Cheesecake

Fig, Apricot, Fried Garlic Paste, Shallots, Balsamic Reduction, Crostini

Third

Fish and Polenta

Grilled Baby Green Beans, Tomato Pomodoro

Lemon Rosemary Chicken

Garlic Mash, Pancetta, Sweet Potato Greens

Muscovy Duck Breast

Wild Mushroom Risotto, Mustard Greens, Champagne Caramel Glaze

Grilled N.Y. Strip Steak (C.A.B)

Hand Cut Fries, Grilled Baby Green Beans, Roasted Tomato Bacon Chutney

Fresh Local Fish

Garlic Mash, Oven Roasted Tomato Vinaigrette, Arugula Green Apple Salad

Executive Chef Paul Trujillo

Please alert your server to any allergies 18 % Gratuity on parties of 5 or more

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