

# THE OCEAN ROOM

From the Pacific coast to our local Atlantic waters, coastal cuisine is characterized by fresh, bright flavors that allow the simplicity of the ingredients to shine through. The focus is on high quality, fresh ingredients, including seafood, seasonal produce, grains and nuts, all of which are sustainably sourced.

## SIGNATURE COCKTAILS

15 Each

### YOLO "All Charities Name Your Cocktail"

Empress Cucumber Lemon Gin, Simple Syrup, Lemon Juice, Sparkling Water, Cucumber Ribbon

### Raspberry Beret

Empress Elderflower Rose Gin, Raspberry Syrup, Lime Juice, Fee Foam, Raspberry

### Paper Plane

Pinhook ORC Private Selection 7yr Bourbon, Aperol Aperitif, Amaro Nonino, Simple Syrup, Lemon and Grapefruit Juice, Lemon Twist

### Wasabi Martini

Grey Goose Vodka, Yuzu Liqueur, Wasabi, Lemon and Lime Juice, Basil

### Strawberry Lemon Drop

Grey Goose Le Citron Vodka, Strawberry Purée, Lemon Juice, Sugar Rim

### Empresses Last Kiss

Islamorada Hibiscus Gin, St. Germain Liqueur, Honey Syrup, Lemon Juice, Flower

### Heart of the Ocean

Titos Vodka, Violet Liqueur, Lavender Syrup, Lemon Juice, Flower

### Smoked Old Fashioned

ORC Knob Creek Rye Whiskey, Demerara Syrup, Bitters, Luxardo Cherry, Orange

### If You Like Piña Colada

ORC Papa's Pilar Sherry Barrel Rum, Coconut Cream, Pineapple Juice, Angostura Bitters, Pineapple Leaf

### Mojito

Bacardi Superior Rum, Agave Nectar, Mint, Lime Juice

### Passion Fruit Martini

X-Rated Vodka, Passion Fruit Syrup, Lemon Juice, Lemon Twist

### Reef Lounge 75

Empress 1908 Elderflower Rose Gin, Lemon Juice, Simple Syrup, Prosecco, Orange

### Purple Rain

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, White Cranberry Juice, Lemon Juice, Hibiscus Water, Lemon Twist

### Mango Chili Pepper Margarita

Cazadores Tequila, Cointreau Liqueur, Mango Purée, Agave Nectar, Lime Juice, Tajin & Black Salt Rim, Dried Chili

### Pineapple Mezcalita

Illegal Mezcal, Coconut Cream, Lemon Juice, Pineapple Juice, Cayenne Pepper Rim, Pineapple Leaf

### Peachy Lychee

Grey Goose Vodka, JF Hayden's Lychee Liqueur, Peach Liqueur, Lemon Juice, Simple Syrup, Flower

### Reef Lounge Paloma

Aldez Reposado Tequila, Grapefruit Juice, Lemon Juice, Agave Nectar, Orange Bitters, Orange Twist

### Cos-No-Politan (N/A)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry Juice, Lemon Twist

### Mindful Martini (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

### Something's Missing (N/A)

Lyre's Agave Blanco, Lime Juice, Jalapeño Simple Syrup, Orange Juice, Club Soda, Tajin

## PECAN INFUSED OLD FASHIONED

25

ORC Private Selection Pinhook 7 Year Bourbon, Toasted Pecans, Madagascar Vanilla Bean, Maple Syrup, Orange, Candied Bacon

## DESSERT COCKTAILS

15 Each

### ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua Liqueur, Espresso, Coffee Bean

### BUTTERED TOFFEE

Amaretto Disaronno Liqueur, Baileys Liqueur, Kahlua Liqueur, Heavy Cream

### CRÈME BRÛLÉE MARTINI

Smirnoff Vanilla Vodka, Madagascar Vanilla Syrup, Heavy Cream, Caramel Topping

## BEER SELECTION

### DOMESTIC

5.50

Athletic Brewing Company (N.A.) • Bud Light  
Coors Light • Funky Buddha Vibin' Groovable Lager

### Import

6.50

Amstel Light • Corona • Corona Light • Guinness • Heineken • Heineken Light • Stella

## ORC "The Point" IPA

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## CHAMPAGNE & SPARKLING

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		Glass	Bottle
029	Valdo, Prosecco, Italy, 187 ml		12
904	Moët & Chandon Imperial Brut, Champagne, France, 187 ml		30
023	Nicolas Feuillatte Rosé, Champagne, France, 187 ml		32
058	Piper-Sonoma, Brut Rosé, Sonoma, California		48
014	Moët & Chandon Imperial Brut, Champagne, France		105
025	Veuve Clicquot "Yellow Label", Champagne, France		120
012	Dom Pérignon, Champagne, France		475

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## CHARDONNAY

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145	Ocean Reef "Private Reserve", California	5	26
114	Francis Coppola "Diamond Collection", California	10	35
095	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
159	Joseph Drouhin, Chablis, France		60
088	Frank Family, Carneros, California	20	60
160	J. Moreau & Fils, Chablis, France	25	75
081	"Ocean Reef Selection", Burgundy, France	25	75
125	Flowers, Sonoma Coast, California		76
092	Rombauer, Carneros, California	25	89
171	Domaine De Montille, Le Clos Du Château, Burgundy, France		99
144	Calera "Mount Harlan", Mount Harlan, California		105
071	Paul Hobbs, Russian River Valley, California		115
072	Far Niente, Napa Valley, California		125
080	Albert Bichot, "Les Vaucopins", Premier Cru, Chablis, France	45	135
140	La Sirena, Calistoga, California		160
084	Paul Hobbs, "Menini Estate", Russian River Valley, California		175
175	Joseph Drouhin, Puligny-Montrachet, France		205
157	Albert Bichot, "Les Blanchots", Grand Cru, Chablis, France		275

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## SAUVIGNON BLANC & OTHER INTERESTING WHITES

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231	Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261	Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
258	San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
270	Frenzy, Sauvignon Blanc, Marlborough, New Zealand	13	48
325	Albariño, Marqués De Cáceres "Duesa Nai", Rías Baixas, Spain	15	48
051	Missing Thorn, White Blend "N/A", California	15	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	51
267	Sauvignon Blanc, Rombauer, Napa Valley, California	20	60
309	Ayler Kupp "Kabinett", Riesling, Saar, Germany		69
259	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	23	69
271	"Ocean Reef Selection", Sauvignon Blanc, Loire Valley, France	25	75
265	Cakebread, Sauvignon Blanc, Napa Valley, California	25	75
262	Sinegal "Estate", Sauvignon Blanc, Sonoma/Napa, California	25	75

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## ROSÉ

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		Glass	Bottle
732	Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Chateau D'esclans Whispering Angel, Provence, France	13	48

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## PINOT NOIR

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669	Oyster Bay, Marlborough, New Zealand	5	26
699	Highlands Forty One, Monterey, California	10	35
659	King Estate "Inscription", Willamette Valley, Oregon	13	40
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
687	Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
709	Paul Hobbs "Crossbarn", Sonoma Coast, California		78
642	Patz & Hall, Sonoma Coast, California		80
646	Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
700	Joseph Faiveley, Burgundy, France	30	90
654	Domaine Faiveley Mercurey "Vieilles Vignes", Burgundy France	32	96
662	Goldeneye, Anderson Valley, California	35	105
702	Paul Hobbs, Russian River Valley, California		126
407	Albert Bichot "Clos de L' Hermitage", Beaune, France		130
636	Kosta Browne, Santa Rita Hills, California		240
1213	Williams Selyem "Westside Road", Russian River Valley, California		273

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## CABERNET SAUVIGNON

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461	Ocean Reef "Private Reserve", California	5	26
443	Quest "By Austin Hope", Paso Robles, California	10	35
441	Hess "Maverick Ranches", Paso Robles, California	15	48
503	Foley Johnson, Rutherford, California		75
440	Daou Reserve, Paso Robles, California	25	75
451	Far Niente "Post & Beam", Napa Valley, California	30	90
447	Duckhorn, Napa Valley, California		120
458	Jordan, Alexander Valley, California		135
445	Caymus, Napa Valley, California		192
495	Joseph Phelps, Napa Valley, California		225
450	DANA "VASO" "Ocean Reef Selection", Napa Valley, California		300

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## OTHER INTERESTING REDS

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577	Ocean Reef "Private Reserve", Red Blend, California	5	26
052	Missing Thorn, Red Blend "N/A", California	15	48
766	Malbec, Bramare, Mendoza, Argentina	20	60
 467	Red Blend, Beringer "Q", Napa Valley, California	25	75
956	Orin Swift "8 Years In The Desert", Zinfandel Blend, California		82
412	Faustino "Gran Reserva", Tempranillo, Rioja, Spain	28	86
625	Lion Tamer, Red Blend, Napa Valley, California	30	90
567	Duckhorn, Merlot, Napa Valley, California		99

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## SALADS & SHARABLES

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<b>EDAMAME (GF) (VG)</b> steamed, sea salt	9
<b>WARM POTATO LEEK SOUP</b> crispy leeks, sherry	9
<b>PORK POT STICKERS</b> scallion, ginger, truffle ponzu	13
<b>SHRIMP &amp; GRITS</b> Key West pink shrimp, goat cheese grits, green tomato jam, chorizo	26
<b>BURRATA TOAST</b> grilled sourdough, mission figs, pistachio pesto, pomegranate molasses	19
<b>OCEAN ROOM CASHEW CAESAR (GF) (VG)</b> hearts of romaine, cashew "parmesan", hemp seed, lemon-cashew dressing, crispy chickpeas	13
<b>OCEAN ROOM HOUSE SALAD (DF)</b> artisanal lettuces, quinoa, hearts of palm, Marcona almond, tangerine vinaigrette	14
<b>CHOPPED KALE</b> roasted beets, pink lady apples, cilantro, Lamb Chopper goat cheese, peanut dressing	16
<b>"BUFFALO" CAULIFLOWER</b> crispy cauliflower, honey harissa sauce, buttermilk herb dressing	16
<b>GRILLED OCTOPUS</b> herbed labneh, eggplant, sumac onion	19
<b>CHEESE BOARD</b> rotating premium cheeses, seasonal chutney, honeycomb, lavash	30
<b>CHARCUTERIE BOARD</b> seasonal terrine, three cured meats, three artisanal cheeses, traditional accompaniments, grilled sourdough	52

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## ENTRÉES

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<b>BONE-IN BERKSHIRE PORK CHOP</b> ancient grains, apricot, Brussels leaves, sweet potato, apple cider glaze	36
<b>JOSEPH FARMS DUCK BREAST</b> whipped sunchokes, broccolini, garlic confit, quince jam	42
<b>CHICKEN SCHNITZEL</b> brown butter potato purée, sticky red cabbage, green apple mostarda	31
<b>GRILLED 8OZ FILET MIGNON</b> roasted garlic mashed potato, asparagus, au poivre	60
<b>WAGYU STRIP</b> cocoa nib chili rub, salsify, charred Brussels sprouts, black garlic steak sauce	72
<b>TRUFFLE GNOCCHI (VG)</b> French onion crème, hot honey, parmesan pangrattato	24

*(DF) = Dairy Free (VG) = Vegan (GF) = Gluten-free\**

*\*Prepared in our kitchen that commonly handles wheat product and other grains.*

*Gluten-free available upon request.*

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## SUSHI BAR

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<b>MELANIE*</b>	28
tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes	
<b>NINJA ROLL*</b>	38
bluefin tuna, scallions, cucumber, shiso, toro tataki, japanese aioli, Golden Osetra caviar	
<b>DANCING EEL ROLL</b>	28
freshwater eel, snow crab, cucumber, avocado, sweet soy	
<b>OCEAN ROOM ROLL</b>	28
shrimp tempura, wahoo ceviche, aji aioli, avocado, crispy shallot, eel sauce	
<b>SPICY TUNA* (GF)</b>	14
chopped yellowfin tuna tossed in chili garlic, spicy sesame, sriracha	
<b>CALIFORNIA (GF)</b>	15
Alaskan snow crab mix, avocado, cucumber	
<b>TUNA PIZZA*</b>	16
tuna, flour tortilla, spicy aioli, avocado, tomatoes, sea salt, cilantro, truffle oil	

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## RICELESS ROLLS

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<b>NARUTO (GF)</b>	11
spinach, carrot, asparagus, avocado, scallion, rolled in cucumber, rice vinaigrette	
<b>FIRECRACKER* (GF)</b>	19
tuna, avocado, asparagus, scallions, rolled in cucumber, kimchee vinaigrette	

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## NIGIRI & SASHIMI\*

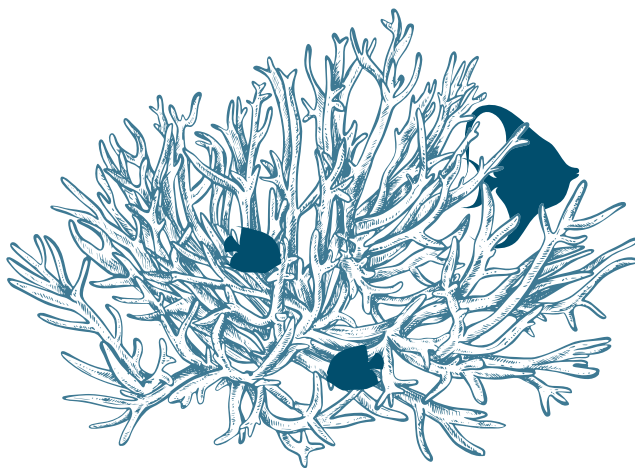
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### SELECTION

yellowfin tuna	8	uni	22
salmon	8	bluefin tuna	12
hamachi	8	toro	22
unagi	8		

<b>SUSHI AND SASHIMI PLATTER FOR TWO</b>	125
8pc nigiri, 12pc sashimi, spicy rainbow roll, California roll, 6 East & West Coast Oysters with Champagne Mignonette	

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
If unsure of your risk, consult a physician.*



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