The Manhattan Ocean Club
Shellfish Bouquet

Little Neck Clam  1.75
Blue Point Oyster  2.00
Pacific Oyster  Little Skookum  2.00
  Atlantic Oyster  Fisher’s Island  2.00
N.Z. Green-lipped Mussel
Shrimp  3.75
Sea Urchin
Stone Crab Claw
Lump Crabmeat  6.50
Whole Dungeness Crab
1 lb. Lobster  12.50

Wines by the Glass

Champagne, Taittinger Brut  9.75
Chardonnay, William Hill, 1994  9.75
Chardonnay, Colby, 1991  7.75
Sauvignon Blanc, Saxenburg, 1996  7.75
Merlot, La Carignano, 1995  7.75
**Selection from Our Shellfish Bouquet**

**Soups**
- Ocean Club Clam Chowder 7.75
- Purée of Butternut Squash with Rock Shrimp & Porcini Mushrooms 7.75

**Appetizers**
- Chilled Artichoke with Smoked Salmon & a Chive Walnut Oil Vinaigrette 11.50
- Marinated Sardines Escabeche 8.50
- Ceviche of Sea Scallops & Crabmeat 11.50
- Lobster Salad with Couscous, Parsley & Extra Virgin Olive Oil 14.50
- Seared Tuna, Lattice Potatoes & Salsa Verde’ 11.50
- Trio of Salmon: Smoked, Spiced & Gravlax with Cucumber Salad 12.50
- Warm Potato & Smoked Salmon Tart 11.75
- Maine Shrimp with Gnocchi & Garlic Butter 13.50
- Baked Oysters with Morel Cream 12.50
- Sea Scallops with Spaghetti Squash, Oyster Mushrooms & Black Truffle Vinaigrette 13.50

**Salads**
- Salad of Seasonal Greens 8.50
- Salad of Haricots Verts & Marinated Shiitake Mushrooms 9.75

**Main Courses**
- Red Snapper with Rosemary Crust & Balsamic Vinaigrette 29.75
- Salmon Sandwich with Yukon Gold Purée, Oyster Mushrooms & a Red Wine Sauce 28.75
- Roasted Snapper with Shiitake Mushrooms & Penne 27.75
- Swordfish au Poivre 29.75
- Post House Filet Mignon, Sauce Béarnaise 29.50
- Vegetarian Couscous with Harissa 22.50

**Vegetables**
- Asparagus 9.75
- Sugar Snap Peas with Pine Nuts 8.50
- Spinach Steamed in Sesame Broth 7.50
- Shoestring Potatoes 7.75
- California New Potatoes 6.75

Executive Chef Jonathan B. Parker
The Manhattan Ocean Club

- **Lobster**
  - 2 lb
  - Live Maine Lobster
  - Steamed or Broiled
  - 18.75 per pound

- **Crab**
  - 29.75
  - Ocean Club Crab paleks

- **Swordfish**
  - 29.75
  - Grilled with a Curried Creamol, Lentils, and Crisp Onions

- **Mahi-Mahi**
  - 27.50
  - Marinated in Moroccan Spices with Eggplant, Garlic, and Parsley-Infused Olive Oil

- **Red Snapper**
  - 29.50
  - Sautéed with Salsify, Red Wine, and Thyme

- **Farm Raised Striped Bass**

- **Skate**
  - 24.50
  - Sautéed with Brown Butter and Capers

- **Dover Sole**

- **Tuna**
  - 29.75
  - Seared with Grapefruit and Deep Fried Leeks

- **Grouper**

- **Salmon**
  - 28.75
  - Marinated with Tandoori Spices, Grilled Scallions, and Cilantro Sauce

- **Soft Shell Crabs**
  - 27.50
  - Sautéed with Garam Masala Spices and a Tomato Saffron Coulis

- **Halibut**

- **Blackfish**

- **Shrimp**