



Soups

Bahamian Conch Chowder or Soup of the Day 6

Appetizers

Shrimp Cocktail 14

Chilled jumbo shrimp served with cocktail sauce and fresh lemon

Ahi Tuna 14

Dusted with wasabi spice, seared, sliced and served sashimi style over a jicama slaw, ponzu soy dipping sauce

Coconut Shrimp 12

Shrimp dusted with shredded coconut flakes, fried and served with a pina colada rum dipping sauce

Family Style Starters

Calamari 12

Lightly fried and served with a spicy-sweet chili glaze and wakame salad

Artichoke Spinach Dip 10

Artichoke hearts sautéed with fresh baby spinach, shallots, garlic, parmesan cheese, and a splash of cream served with baked pita and tri-colored tortilla chips

Bruschetta Crostinis 9

Toasted focaccia with fresh mozzarella, plum tomatoes, fresh basil and balsamic vinaigrette

North Ocean Grille informs you consuming raw or undercooked meats, poultry, seafood or eggs, may increase risk of food borne illness

Please note a 20 % gratuity on parties of 6 or more is added



Salads

Caesar 8

Romaine lettuce, aged parmesan cheese, homemade garlic croutons, tossed with classic Caesar dressing

Mixed Garden Salad 7

Mixed baby greens, cucumber, vine ripened tomatoes, carrots and choice of dressing

Tomato Tower 12

Slices of vine ripened beefsteak red tomatoes stacked with fresh mozzarella, served with baby field greens and balsamic vinaigrette

Spring Salad 9

A mix of baby field greens with candied pecans, sun dried cranberries, granny smith apples, Bleu cheese and tossed in white balsamic dijon vinaigrette

Light Fare

Chopped Salad 10

Hearts of Romaine, chopped with avocado, bacon bits, tomato, red onion, hard boiled eggs and Bleu cheese tossed in white balsamic vinaigrette

Cobb Salad 13

Mixed salad greens, diced chicken, vine-ripened cherry tomatoes, carrots, avocado, mango, onions, eggs, topped with crumbled bacon and Bleu cheese with your choice of dressing

Mahi Mahi Sandwich 12

Grilled or blackened, served with lettuce, vine ripe tomato, red onion and lemon aioli

Angel Hair Primavera 19

Fresh matchstick vegetables sautéed with garlic, roasted red peppers, fresh basil, tomatoes and sprinkled with parmesan cheese

Add chicken 4 Add shrimp 5

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Entrees

From the Sea

Jumbo Sea Scallops & Shrimp 29

Sautéed in fresh garlic, shallots, red pepper flakes, and pineapple in a coconut rum cream sauce over a bed of Caribbean rice, garnished with tropical relish

Fresh Atlantic Salmon 27

Grilled with a molasses balsamic glaze, Over a bed of boniato root mashed potatoes and fresh baby vegetables

Fresh Fish Feature Mkt

From the Land

Bruschetta Chicken 24

Julienne chicken sautéed in white wine, garlic, shallots, balsamic vinegar, topped with diced mozzarella, fresh Roma tomatoes and basil over penne pasta, sprinkled with parmesan cheese and balsamic glaze

12oz NY Strip 32

Served with smashed Yukon Gold Potatoes, With a baby vegetable medley

8oz Grilled Filet Mignon 37

Served with parmesan crusted tomatoes, and a Portobello Madeira demi-glaze

8oz Skirt Steak 14

Served on bed of Caribbean rice, grilled vine ripe tomatoes, topped with a Chimichurri sauce

A little of both

Maine Lobster Tail and Petite Filet Mkt

Served with smashed Yukon gold potatoes, With a baby vegetable medley

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