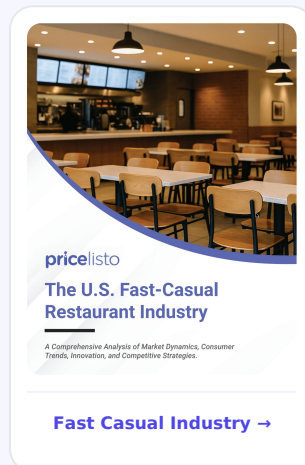




Ocean One Bar and Grille

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



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Omelets (Breakfast)	
ITEM	PRICE
Classic Ham and cheese.	\$8.99
Cheese Combination of cheddar, jack and American cheese.	\$8.99
Spanish Peppers, onion and jack cheese.	\$8.99
Garden Spinach, onion, peppers, mushrooms, and tomatoes.	\$8.99
Tex-Mex Chili and Cheddar Cheese	\$8.99
Egg Selection (Breakfast)	
ITEM	PRICE
Two Eggs Two eggs your way served with house potatoes, toast, and choice of ham, bacon or sausage.	\$5.99
Poached Two poached eggs served with house potatoes, toast, and choice of ham, bacon or sausage.	\$6.99
Egg Florentine Two poached eggs served over house potatoes, topped with creamy spinach, and jack cheese, served with toast.	\$7.99
Steak & Eggs Grilled 8 oz. strip steak served with two eggs any style, house potatoes and toast.	\$12.50
Ocean One Egg Sandwich Two eggs over-hard, ham and American cheese on a croissant served with house potatoes.	\$5.99
Eggs Benedict Two poached eggs served over Canadian bacon and an English muffin drizzled in hollandaise sauce.	\$9.99
Specialties (Breakfast)	
ITEM	PRICE
Pancakes Two buttermilk pancakes served with maple syrup and choice of ham, bacon or sausage.	\$5.99
Waffle Belgian waffle topped with fresh strawberries and whipped cream.	\$7.99
French Toast A toasted plain bagel with cream cheese, mixed greens, tomato, onion, capers, and fresh fruit.	\$7.99
Smoked Salmon Grilled 8 oz. strip steak served with two eggs any style, house potatoes and toast.	\$9.99
Biscuits & Gravy Southern style buttermilk biscuits and two eggs any style topped with sausage gravy.	\$7.99
Healthy Start Your choice of cereal served with 2% milk, plain yogurt and fresh fruit.	\$5.99
Sides (Breakfast)	
ITEM	PRICE

Bacon	\$2.50
Ham	\$2.50
Sausage	\$2.50
Biscuit & Gravy Hash Browns	\$2.50
Slice of French Toast	\$2.50
Pancake	\$2.50
Fruit	\$2.50

Starters (Lunch)

ITEM	PRICE
Spinach & Artichoke Dip Crispy hand fried tortillas chips, fresh tomato salsa and sour cream.	\$4.99
Three Cheese Omelet Cheddar, jack and American cheese served with house potatoes.	\$4.99
Crispy Calamari Wakame and szechuan garlic sauce.	\$4.99
Ocean One Wings Mahogany glazed lollipop wings tossed with scallions and sesame seeds.	\$4.99
Quesadilla Grilled chicken, jack cheese, peppers, and caramelized onions served with tomato salsa and sour cream.	\$4.99

Salads (Lunch)

ITEM	PRICE
Southwest Chicken Salad Romaine, grilled corn, black beans, avocado, jack cheese and chipotle ranch.	\$4.99
Grilled Chicken Caesar Salad Romaine, garlic croutons, Parmesan cheese, and traditional caesar dressing.	\$4.99
Island Salmon Salad Mixed greens, pistachios, orange segments, marinated red onions and mango vinaigrette.	\$4.99
Warm Goat Cheese Salad Mesclun greens, red onions, pine nuts, and sun-dried tomato vinaigrette.	\$4.99
Greek Chicken Salad Baby field greens, feta cheese, olives, tomatoes, cucumbers, and roasted red pepper vinaigrette.	\$4.99

Sandwiches & Wraps (Lunch)

ITEM	PRICE
Portabella Grilled balsamic portabella mushroom, roasted red peppers, arugula, and provolone cheese with chipotle aioli.	\$4.99
Sirloin Burger (Half-Pound) Lettuce, tomato and onion.	\$4.99
Buffalo Chicken Wrap Boneless buffalo chicken, mixed greens, crumbled blue cheese and ranch dressing.	\$4.99
Rare Ahi Tuna Wrap Ahi tuna, Asian slaw and wasabi aioli.	\$4.99

ITEM	PRICE
Grilled Chicken Club Apple wood smoked bacon, lettuce, tomato, onion, Swiss cheese, and honey Dijon mayo.	\$4.99
Caribbean Mahi Lettuce, tomato, onion, avocado, and mango habanero aioli.	\$4.99
Tacos (Lunch)	
ITEM	PRICE
Grilled Chicken Avocado, pico de gallo, cabbage, and chipotle sauce inside soft corn tortillas.	\$4.99
Fish Avocado, pico de gallo, cabbage, and chipotle sauce inside soft corn tortillas.	\$4.99
Raymundo's Burrito Your choice of beef or chicken with black beans and rice, jack and cheddar cheese wrapped in a flour tortilla.	\$4.99
Chef's Specialties (Lunch)	
ITEM	PRICE
Herb Crusted Chicken Chop Served with mashed potatoes, house vegetables and natural au jus.	\$4.99
Grilled Salmon Served with mashed potatoes, house vegetables and lemon herb sauce.	\$4.99
Marinated Flank Steak Served with mashed potatoes, house vegetables and cabernet sauce.	\$4.99
Orecchiette Pasta Rock shrimp, artichoke hearts, spinach, onions, tomatoes, lemon garlic sauce.	\$4.99
Penne Pasta Chicken, mushrooms, tomatoes, caramelized onions, pomodoro sauce and Parmesan cheese.	\$4.99
Beginnings (Dinner)	
ITEM	PRICE
Shrimp Cocktail Jerk marinated grilled shrimp served with tropical fruit salsa and mango habanero sauce.	\$11.95
Crispy Calamari (Beginnings (Dinner)) Basil, fresh tomato sauce and Parmesan cheese.	\$9.99
Ocean One Wings (Beginnings (Dinner)) Mahogany glazed 'lollipop' wings tossed with scallions, sesame seeds.	\$8.99
Spinach & Artichoke Dip (Beginnings (Dinner)) Served with hand fried tortilla chips, sour cream and tomato salsa.	\$10.99
Three Cheese Quesadilla Cheddar, mozzarella, and jack cheese with scallions, sour cream, and tomato salsa.	\$8.99
Sesame Seared Tuna Seared tuna, wasabi, eel sauce, and pickled ginger.	\$10.99
Jumbo Lump Crab Cake Lump crab meat served with citrus remoulade.	\$11.95
Cajun Rock Shrimp Eggrolls Jasmine rice, onions, red peppers, cilantro, scallions and celery served with black and red bean salsa and sweet chili s...	\$9.99

From the Garden (Dinner)

ITEM	PRICE
House Salad Baby greens, cucumber, tomato, onion, and a balsamic vinaigrette.	\$7.99
Caesar Salad Romaine lettuce, Parmesan cheese, garlic croutons, and traditional caesar dressing.	\$7.99
Warm Goat Cheese Salad (From the Garden (Dinner)) Goat cheese blended with fresh herbs, baby greens, red onions, pine nuts, tomatoes and sun-dried tomato vinaigrette.	\$10.99
Greek Chicken Salad (From the Garden (Dinner)) Grilled chicken, baby greens, feta cheese, olives, tomatoes, cucumbers, and roasted red pepper vinaigrette.	\$10.99
Island Salmon Salad (From the Garden (Dinner)) Salmon filet, baby greens, pistachios. Marinated onions, orange segments and a mango.	\$11.99
Caprese Salad Vine ripe beefsteak tomatoes, fresh mozzarella, basil, arugula, balsamic reduction, and olive oil.	\$11.99

Sandwiches (Dinner)

ITEM	PRICE
Grilled Chicken Club (Sandwiches (Dinner)) Apple Wood Smoked Bacon, Swiss Cheese and Honey Dijon Aioli	\$9.99
Grilled Salmon BLT Fresh Pacific Salmon, Bacon, Lettuce, Tomato and Lemon Lime Aioli	\$11.99
Caribbean Mahi (Sandwiches (Dinner)) Seasonal Avocado, Onions and Mango Habanero aioli	\$9.99
Lump Crab Cake Lump Crab Meat, Coleslaw and Citrus Tartar Sauce	\$12.99
Sirloin Burger Special (Half-Pound) Lettuce, tomato and onion.	\$6.99

Brick Oven Pizzas (Dinner)

ITEM	PRICE
Margherita Pizza Plum Tomato Sauce, Sliced Tomatoes, Mozzarella Cheese and Fresh Basil	\$9.99
Italian Shrimp Pizza Plum Tomato Sauce, Portabella Mushrooms, Arugula, Roasted Red Peppers, Artichoke Hearts and Mozzarella Cheese	\$12.99
Barbeque Chicken Pizza Barbecue Sauce, Jack Cheese, Scallions, Onions, Cilantro and Smoked Bacon	\$12.99
Wild Mushroom Pepperoni Pizza Plum Tomato Sauce, Mozzarella Cheese, Sauteed Mushrooms and Sliced Pepperoni	\$11.99

Pastas (Dinner)

ITEM	PRICE
Cajun Chicken Alfredo Penne pasta, peppers, onions, tomatoes, Cajun cream sauce and Parmesan cheese.	\$13.99
Roasted Chicken & Mushrooms Orecchiette pasta, crimini mushrooms, onions, porcini broth, and Parmesan cheese.	\$12.99

ITEM	PRICE
Shrimp Fra Diablo Penne pasta, zucchini, squash, carrots, housemade tomato sauce, crushed red pepper and Parmesan cheese.	\$13.99
Pasta Primavera Orecchiette pasta, artichoke hearts, spinach, onions, lemon garlic sauce and Parmesan cheese.	\$11.99
House Specialties (Dinner)	
ITEM	PRICE
Miso Glazed Salmon Stir fried bok choy, shiitake mushrooms, broccoli, and a black bean vinaigrette.	\$19.99
Simple Salmon Grilled salmon served with jasmine rice, asparagus and lemon caper jus.	\$19.99
Teriyaki Seared Tuna Stir fried rice, oriental vegetables, eel sauce and pickled ginger.	\$19.99
Blackened Mahi Red beans, jasmine rice, tomato, hearts of palm relish and mango vinaigrette.	\$18.99
Striped Bass Pan seared over mashed potatoes, sautéed spinach and lemon herb sauce.	\$18.99
Filet Mignon Mashed potatoes, house vegetables, sun-dried tomato butter and cabernet sauce.	\$21.99
Marinated New York Strip Mashed potatoes, grilled tomatoes, red onions, zucchini and cabernet sauce.	\$20.99
Double Cut Pork Chop Mashed potatoes, apple chutney, green beans, and a natural demi-glace.	\$18.99
Southwest Roasted Chicken Spiced half chicken drizzled with a black bean garlic sauce served with black beans and rice and fresh corn succotash.	\$16.99
Classic Surf & Turf Filet mignon with cabernet sauce paired with a lobster tail topped with scampi butter served with mashed potatoes and br...	\$27.77
Grilled Ribeye Choice 12 oz. ribeye served with mashed potatoes, asparagus and cabernet sauce.	\$24.99
Kid's Menu	
ITEM	PRICE
Grilled Cheese	\$6.99
Chicken Fingers	\$6.99
Kids Burger	\$6.99
Penne Pasta with Butter	\$6.99
Penne Pasta with Red Sauce	\$6.99
Desserts	
ITEM	PRICE
New York Cheesecake Served with strawberry coulis, fresh strawberries and whip cream.	\$6.99
Bittersweet Chocolate Lava Cake A rich molten center served with vanilla ice cream.	\$6.99

Granny Smith Apple Tartlet

\$6.99

Tart and sweet served with cinnamon ice cream and a caramel drizzle.