

LUNCH AND EVENING MENU

APPETIZER

TODAY'S FOCACCIA & OLIVES | freshly baked focaccia, sea shapes butter, marinated olives | 6

STARTERS

LOCAL CLASSIC QUEENIES | queenies, Manx smoked bacon, garlic butter, lemon | 11.5

MA CUSHLIN MANX CRAB CANNELLONI | smoked salmon 'cannelloni', avocado, pickled cucumber, peppercress | 12.5

SPANISH PRAWNS | chipotle butter, sherry, lime, toast | 10.5

OCEAN SMOKED DUCK | tomato & pomegranate salad, parsley, mint, croutons, pear dressing | 9.5

ARANCINI | funghi, blue cheese, local cauliflower puree, herb oil | 8.5

POTAGE DU JOUR | today's soup, focaccia | 7

MAINS

SALMON FILLET | crispy king prawns, sautéed potatoes, broccoli, romesco sauce | 25

SINBAD-PENANG CURRY | seabass fillet, king prawns, panang-curry, noodles, sugar snap peas | 24.5

HALIBUT STEAK | bean & chorizo cassoulet, tender stem broccoli | 28

WRAPPED MONKFISH | Parma ham, red pepper sauce, courgette, spinach, dried tomato's | 27

OCEAN SURF 'N' TURF | 12oz ribeye steak, King Prawns, crunchy chips, Pepper Sauce | 29.5

SUPREME OF CHICKEN | roast chicken breast, parsnip potato puree, Bry-rad roast beets, sherry green peppercorn sauce | 19.5

ALMOST FAMOUS FISH & CHIPS | battered seabream fillet, crunchy ocean chips, pea puree, tartare sauce | 17

RISOTTO ALLE VERDURE | vegetable risotto, roast onion puree, courgette, peppers, roasted local cauliflower | 17

CHEFS NIARBYL BAY LOBSTER | suivant son humeur "following his mood" | seasonal price & availability

SIDES

CRUNCHY OCEAN CHIPS | 5.5

BRY-RAD ROASTED BEETROOT | goats' cheese dressing | 5.5

OCEAN SALAD | mixed leaf, cucumber, tomatoes, ocean dressing | 5.5

ROAST BROCCOLI | garlic butter | 5.5

DESSERTS

RYE HILL FARM RHUBARB | rhubarb crumble & custard | 7

CAPPUCINO CRÈME BRULEE | Kahlua coffee liqueur, cinnamon doughnuts | 7

STICKY TOFFEE PUDDING | dates, salted caramel ice-cream, toffee sauce | 7

DARK CHOCOLATE TART | almond pastry, ocean's own raspberry sorbet (vegan option available) | 7

MARATHON BAR | peanut butter parfait, caramel sauce, chocolate ice cream | 7

CHEESE BOARD | Manx vintage cheddar, Cropwell Bishops stilton, Cornish brie, Gubbeen, green apple, classic chutney | 10

AFTER DINNER

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DESSERT WINE & PORT

RAMOS PINTO 10-YEAR-OLD PORT

Fresh fruit, mature wood- aged flavour, full and rich berry | 5.20 50ML 68 BOTTLE

SAUTERNES PETIT GUIRAUD

Bordeaux France - apricot & white peach, toasted almond, ginger hints | 8.50 125ML 25 BOTTLE

AFTER DINNER

IRISH COFFEE | Americano, Jameson's, cream top | 6.90

CALYPSO COFFEE | Americano, Tia Maria, cream top | 6.90

BAILEYS COFFEE | Americano, Baileys, cream top | 6.90

FRENCH CAFÉ | Americano, Baron de Sigognac 10yo Armagnac, cream top | 8.90

AMARETTO AFFOGATO | Espresso, vanilla ice cream, Amaretto | 7.70

BRANDY

BARON DE SIGOGNAC 10YO Armagnac | amber colour, floral, woody, spicy, finish of almond & vanilla | 5.50

MAXIME TRIJOL VSOP | full-bodied, rich, orchard fruit, ripe peaches, refined oak | 6.50

LEYRAT XO | a complex nose, nutty aromas, the palate is present initially quite dry, long clean finish | 12.00

WHISKY

CHIVAS REGAL 12YO | sweet honey nose, taste of vanilla and fruit some spice, finish with a bit of smoke | 4.60

BRUICHLADDICH 'CLASSIC LADDIE' | red apples, white grapes, sweet cinnamon, brown sugar, | 5.60

LAPHROAIG 10 YO | full bodied, sweetness a hint of salt amid the seaweedy, peaty long warm finish | 6.00

HIGHLAND PARK 12 YO | smoky, manuka honey, sweet and sherry flavour | 5.80

BULLEIT BOURBON 45% | a rich, oaky aromas with flavours of vanilla, spice and pepper | 4.60

WILLETS RESERVE POT STILL | smooth as silk, caramel toffee vanilla light smoke and char | 9

LIQUORS

LIMONCELLO TOSOLINI | SERVED @ 5 BELOW FREEZING 5

AMARETTO SALIOZA | 4.5

DRAMBRUIE | OVER ICE | 5.5

TIA MARIA | ON THE ROCK | 5.5

BAILEYS | OVER ICE | 6.5

COINTREAU | OVER ICE | 5

OCEAN

EXQUISITE COASTAL DINING

OCEAN ARE PROUD TO OFFER TWO DIFFERENT MENUS THROUGHOUT THE WEEK WITH OUR BRUNCH, & EVENING SERVICES.

BRUNCH

SATURDAYS AND SUNDAYS

SERVED

10.30 AM – 2 PM

LUNCH

TUESDAY TO FRIDAY

SERVED

12.00 PM – 2 PM

EVENING

TUESDAY TO SATURDAY

SERVED

6.00 PM – 9.00 PM

EARLY ARRIVAL

FRIDAY TO SATURDAY

SERVED

5.45 PM – 6.30 PM

OCEAN OFFERS A 15 % DISCOUNT ON EARLY ARRIVALS
PLEASE NOTE THE TABLES CAN ONLY BE OCCUPIED FOR A
MAXIMUM 1 HOUR 30 MINS.

TO BOOK A TABLE www.oceanrestaurant.im

CALL ON 01624 622000 OR WALK-INS ARE WELCOME.

WE ARE PROUD TO SOURCE PRODUCE FROM THE FOLLOWING LOCAL SUPPLIERS DEVEREAU'S & SON, BRYAN RADCLIFFE, ISLE OF MAN CREAMERY, CUSHLIN SEAFOODS, ROBINSON'S FRESH FOOD, HARRISON & GARRETT BUTCHERS

AT OCEAN WE DO OUR BEST TO SUIT ANY DIETARY REQUIREMENTS AND PLEASE FEEL FREE TO SPEAK TO YOUR SERVER IF YOU HAVE ANY NEEDS. HOWEVER PLEASE NOTE THE WHOLE MENU IS PRODUCED IN ONE KITCHEN AND WE CANNOT GUARANTEE OUR FOOD WILL BE SAFE FROM YOUR PARTICULAR ALLERGEN.

ALSO PLEASE NOTE THAT THERE WILL BE A SERVICE CHARGE ADDED TO YOUR BILL AT THE RATE OF 10 %. ALL TIPS & SERVICE ARE SPREAD EQUALLY BETWEEN ALL OF THE OCEAN TEAM.