

APPETIZERS

Edgewater Nachos \$13.00

Our famous mountain of corn tortilla chips piled with fresh ingredients. Olives, pico de gallo, black beans, scallions, jalapeños, chili, queso sauce, sour cream, and guacamole.

Classic Quesadilla \$11.00

Shredded southwest chicken, roasted corn, black beans, and cheddar jack cheese in a flour tortilla grilled and served with lettuce, pico de gallo, sour cream, and guacamole.

Cheese Fries \$11.00

Ocean's favorite crispy fries smothered with queso, cheddar jack cheese, bacon, and sliced scallions. *Add Chili \$2.00*

Palapa Straws \$10.00

Straw cut strips of kosher dill pickles hand breaded and deep fried. Served with sweet calypso dressing.

Add Palapa Straws as a topping for any sandwich for \$1.50.

Blue Crab Claws \$18.00

A local favorite! Fresh crab claws served fried or sautéed.

Ocean's Chili Lime Shrimp \$12.00

Fried popcorn shrimp tossed in our sweet chili lime sauce made with fresh key lime juice and cilantro. Then piled high and drizzled with wasabi cucumber dressing.

Bimini Wings \$13.00

Original bone-in chicken wings tossed in your choice of sauce (mild, hot, or BBQ).

Beach Wings \$13.00

Boneless chicken wings tossed in our spicy sweet beach sauce. Available in mild, hot or BBQ.

Smoked Tuna Dip \$15.00

Local tuna slow smoked then blended with fresh vegetables and cream cheese. Served chilled topped with jalapeños and a side of house-made tortilla chips.

Pan Handle Hummus \$12.00

Southern twist on a Mediterranean classic. Black eyed peas, garlic parsley and house seasonings recreate this iconic dip. Served with fried pita bread and veggie sticks of carrots and celery.

SPECIALTY DINNER ENTREES

Served after 5:00 p.m.

Seafood Bucatini \$22.00

Gulf shrimp, lobster and scallops sautéed with garlic, olive oil, crushed pepper and white wine with a lite pesto sauce then tossed with Bucatini pasta and fresh basil. Garnished with shaved parmesan and garlic bread. Comes with side salad with choice of dressing.

Panhandle Snapper \$25.00

Local favorite fish prepared with our house made blackened seasoning then topped with white shrimp sautéed in our New Orleans style BBQ shrimp sauce and fresh scallions over jasmine rice. Served with a side salad and your choice of one side.

Santa Rosa Chicken \$20.00

Two Chicken breasts grilled and basted in spicy ginger garlic marinade with fresh cilantro. Comes with side salad and your choice of one side.

Bimini Filet \$26.00

6oz Bacon wrapped beef filet topped with creamy lobster béarnaise sauce. Served with side salad and your choice of one side.

Ocean's Shrimp and Grits \$22.00

Our classic southern dish of piping hot cheese grits, topped with fresh baby spinach & portabella mushrooms sautéed with gulf shrimp in our New Orleans style BBQ sauce. Served with side salad and garlic bread.

Mango Habanero Grilled Chicken \$26.00

A healthy portion of Locally caught fresh grouper prepared to order. Blackened, Fried, Grilled, or Jerked. Served with side salad and your choice of one side.

Palapa Bowl \$18.00

A bowl of steaming hot jasmine rice topped with roasted vegetables of Portabella, broccolini, red peppers and onions with a sweet hoisin glaze, fresh scallions and wonton crisps. Served with side salad.

Add: Grilled Shrimp \$6 Grouper Filet \$8 Grilled Steak \$5

Grilled Chicken \$4 Fried Oysters \$6

Oceans Dinner Sides:

Jasmin Rice, Garlic Mashed Potatoes, Cheese Grits, Roasted Broccolini, Baby Carrots & Green Bean Sautéed, Lobster Mac, Diced Fruit, Cottage Cheese, Sweet Potato Fries, French Fries, Side Salad

SALADS

House Salad \$11.00

Fresh blend of romaine and lettuce with Arcadian greens tossed with grape tomato, sliced cucumber, diced egg, smoked bacon, shredded cheese, and croutons.

Blue Lagoon Salad \$13.00

Fresh baby spinach and sprouts drizzled with a lite balsamic vinaigrette then topped with tomato, red onion, thinly sliced celery and shredded carrots, chilled blackened chicken and blue cheese crumbles.

House Caesar \$10.00

Chopped romaine hearts tossed in creamy Caesar dressing with red onions, garlic croutons, grape tomatoes, and shredded parmesan.

Add-ons To Any Salad

Grilled Shrimp \$6 Grouper Filet \$8 Grilled Steak \$5.50
Grilled Chicken \$4 Oysters \$6

SANDWICHES & MORE

All sandwiches served with a choice of one side

Chicken Caprese \$12.00

Seasoned Chicken breast, grilled and served with fresh tomato, basil, smoked mozzarella and a sweet balsamic reduction. Served on a toasted Ciabatta with fresh arugula.

Buffalo Chicken Burger \$12.00

Seasoned ground chicken patty, housemade buffalo aioli, bleu cheese crumbles, thinly sliced celery and tomato on a toasted onion roll

Steak Burger \$11.00

8-oz. steak burger lightly seasoned and topped with your choice of cheese. Served on a toasted Kaiser roll with lettuce, tomato, and onions.

The Edgeburger \$13.00

8-oz. steak burger smothered in BBQ sauce, then topped with thick strips of applewood smoked bacon and sliced cheddar cheese. Served on an onion Kaiser roll with lettuce, tomato, and a pile of fried palapa straws.

Fish Tacos \$15.00

Four flour tortillas filled with your choice of grilled, fried, or blackened mahi-mahi, topped with cilantro lime slaw, scallions, and chipotle aioli. Served with sour cream guacamole, shredded lettuce, & pico de gallo.

Grouper Sandwich \$18.00

Gulf fresh grouper prepared fried, grilled, or blackened, and served on ciabatta with lettuce and tomato.

Garden Stack \$11.00

House made southern hummus spread over whole grain bread with roasted Portobello and red onion, fresh sprouts, sweet tomato, feta cheese and light drizzle of Greek dressing.

Beach Dog \$8.00

Jumbo all beef hot dog smothered with chili, shredded cheese and scallions

Philly Cheese Steak \$13.00

Grilled ribeye steak served on a toasted hoagie roll with sautéed peppers, onions, and melted provolone cheese.

Fried Chicken Platter \$12.00

Country-style fried chicken tenders served with choice of dipping sauce.

Gulf Snapper Platter \$15.00

Local favorite best served blackened

Grouper Platter \$16.00

Gulf grouper prepared your way and served with house-made tartar sauce and fresh lemon wedge.

Shrimp Platter \$15.00

Tail off Gulf shrimp hand breaded and deep fried. Served with spicy cocktail sauce and lemon wedge.

Oyster Platter \$16.00

Select Oysters served deep fried with a side of Cajun remoulade.

Combo Platter \$20.00

Any 2 platter items (chicken, grouper, snapper, shrimp or oyster).

Oceans Lunch Sides:

French Fries, Sweet Potato Fries, Cottage Cheese, Side Salad, Diced Fruit, Mango Jalapeño Slaw

 Ocean's Bar & Grill signature dish.

A 10% service charge will be added to all to-go orders.

An 18% gratuity will be added to parties of 6 or more.