



Ocean Lodge

Rooftop Terrace & Restaurant

Appetizers

Shrimp Scampi \$8

Sauteed Shrimp tossed in a Citrus Butter Sauce.

Curry Chicken Sate \$7

Skewers with a Coconut Peanut Sauce.

Shrimp Spectacular \$8

Deep fried Shrimp topped with a Spicy Aioli Sauce.

Artisan Cheese Plate \$15

Vegetable Spring Roll \$7

Served with a Lime Aioli and Red Pepper Coulis.

Fried Okra \$6

Crispy Fried Whole Okra with Cajun remoulade and a spicy Jalapeno Vinaigrette.

Southern Ahi Tuna \$8

Tuna wrapped in a Collard Leaf and lightly seared. Served with Pickled Vegetable, Wasabi, and Soy Sauce.

Oysters On The Half Shell

Steamed or Raw \$12 or With Collard Rockefeller \$14

Fried Green Tomato & Crab Napoleon \$10

Shingled, topped with Cajun Remoulade & Red Pepper Coulis.

Soups

Vidalia Onion Soup \$5

Caramelized Onion blend, with croutons and Gruyere Cheese.

Soup du Jour \$6

Ask about Chef's Soup of the Day.

Salads

Caesar Salad Tower \$6

Hearts of Romaine bundled in Crostini Round with Anchovies, Artichokes, and Creamy Caesar Dressing.

Spinach Salad \$6

Baby Spinach, with a Bacon & Mushroom Sherry Vinaigrette.

The Lodge Salad \$6

A mix of Artisan Greens with Vidalia Onions, Tomatoes and Mango Relish served with a side of Balsamic Vinaigrette.

Entrees

Veal Osso Bucco \$28

Slow Cooked until Tender & finished with a Veal reduction.

Braised Short Rib \$22

Slow cooked to perfection. Finished with a Beef reduction.

Braised Lamb Shank Stew \$23

Slow cooked, served with Carrots and Mashed Potatoes.

Chicken Picatta \$15

Pan-seared, topped with Prosciutto, Sage & Capers.

Linguini Marinara \$9

Blackburn family recipe.

Chicken Parmesan \$15

Pan-fried and topped with Marinara and Mozzarella.

Scampi Butter Pasta \$12

Linguini in a light citrus butter sauce, with your choice of Chicken, Shrimp or Sauteed Vegetables.

Wild Mushroom Ravioli Triage \$20

Tossed with a rich Veal sauce.

Filet Mignon \$27

8 oz. Center Cut, with a Bordelaise sauce & crispy Onion curls.

Chicken Your Way \$15

Blackened, Pecan Crusted, Pan-Seared, Lemon Peppered, or Deep Fried.

Coastal Catch of the Day \$MKT

Selection changes daily.

Mahi Your Way \$20

Blackened, Pecan Crusted, Pan-Seared, or Lemon Peppered.

Flank Steak \$16

Marinated with a Balsamic Soy Sauce.

Desserts

Apple Torta \$8

Chef's Choice Cheesecake \$7

Vanilla Bean Creme Brulee \$5

Housemade Key Lime Pie \$6

Bananas Foster Spring Roll \$6

St. Simons Island

935 Beachview Drive | St. Simons Island, GA

912.291.4300

www.oceanlodgessi.com