



**THE OCEAN CLUB**  
KEY BISCAYNE

fresco

## SHARED PLATES

### Ahi Tuna Tartare 15

*Sushi Grade Yellowfin Tuna Marinated in Sesame, Scallions, Lemon & Soy Sauce with Avocado Puree and Fried Wontons*

### Spanish Octopus 17

*Braised, Flash-Fried then Grilled Octopus with Bell Pepper Potato Hash and Olive Aioli*

### Artichoke Carpaccio 15

*Marinated in Olive Oil and Savory Herbs, Sliced Thin and Topped with Lemon, Olive Oil, Arugula and Shaved Grana Padano*

### Fried Green Tomatoes 14

*Breaded Green Tomatoes with Burrata Cheese, Balsamic Glaze and Dressed Arugula Salad*

### Steak Tartare 17

*Beef Tenderloin with Capers, Shallots, Truffle Mustard, Quail Egg, and Granary Toast*

### Calamari 14

*Lightly Dusted Tender Calamari, Calabria Pepper Aioli, Crispy Zucchini, Sundried Tomato and Pomodoro Sauce*

### Mexican Quesadilla 13

*Pepper Jack Cheese, Grilled Chicken, Guacamole, Pico de Gallo, and Sour Cream*

## SALADS

*Additions: Grilled Free-Range Chicken Breast 6 | Tiger Shrimp 8 | Pan-Seared Salmon 8 | Seared Tuna 8*

### Quinoa Arugula 15

*Organic Quinoa and Baby Arugula Topped with Hearts of Palm, Avocado, Baby Heirloom Tomatoes, Scallions, Feta Cheese and Lemon Vinaigrette*

### Ocean Club 18

*Artisanal Mixed Greens, Tomato, Avocado, Hard Boiled Egg, Tiger Shrimp, Blue Crab and Bacon with Roasted Garlic Vinaigrette*

### Beet and Goat Cheese 14

*Red and Golden Beets with Boston Bibb Lettuce, Apricot, Toasted Pistachio, Truffle Tremmor Goat Cheese and Cranberry Vinaigrette*

### Classic Caesar 10

*House-made Anchovy, Lemon and Caper Dressing Tossed in Crisp Romaine and Asiago Croutons and Shaved Parmesan*

### Panzanella 12

*Italian Granary Bread, Baby Heirloom Tomatoes, Fresh basil, Toasted Pine Nuts, Prosciutto, Cold Pressed Olive Oil and Balsamic*

## PASTAS

### Rigatoni Bolognese 24

*Simmered San Marzano Tomatoes and Butcher Block Beef, Fresh Basil, Truffle and Pecorino Romano*

### Linguine Vongole 28

*Florida Little Neck Clams Stewed in White Wine Broth and Dried Chili, Provencal Herbs and Blistered Baby Tomatoes*

### Spaghetti Aglio e Olio 22

*Toasted Garlic Chips, Extra Virgin Olive Oil, Baby Tomatoes, Roasted Mushrooms, Baby Spinach, and Chili flakes topped with Pecorino Romano*

### Penne Alla Vodka 24

*Italian Sausage, Broccolini, Vodka Sauce And Buffalo Mozzarella*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Sales tax & 18% gratuity will be added to your bill.**

# HANDHELDS

*Choice of Side: Potato Fries, Sweet Potato Fries, Onion Rings, Yuca Fries, Cole Slaw*

*Cheese: Cheddar, American, Swiss | Fresh Fruit Cup | 2.50*

## The Prime Burger 15

*8 oz. Prime Steak-Cut Burger Patty with Shredded Lettuce, Tomato and Red Onion on Brioche*

## Impossible Burger 15

*Vegan Blend Patty with Shredded Lettuce, Tomato and Red Onion on Brioche*

## Ahi Tuna Burger 16

*Pan-Seared Yellowfin Tuna, Wakame Salad, Pickled Ginger and Wasabi Aioli on Brioche*

## Smoked Salmon Burrata 16

*Sliced Smoked Salmon with Burrata Cheese, Arugula, Tomato and Red Onion on Italian Granary Bread*

## Carnitas Tacos 16

*Pulled Pork with Cilantro, Spanish Onion, Cojita Cheese, Radish and Lime with Guajillo Habanero Sauce and Corn Tortillas*

## Chicken Paillard 16

*Swiss Cheese, Shredded Lettuce, Tomato and Red Onion, Bacon, Cilantro Aioli on Brioche*

# ENTREES

## Duck Two Ways 29

*Seared Duck Breast, Duck Leg Confit, Roasted Parsnips and Carrots, Charred Scallion, Hasselback Potato and Blood Orange Gastrique*

## Seared Branzino 32

*Mushroom Risotto and Broccolini with Lemon Beurre Blanc*

## Teriyaki Glazed Salmon 28

*Organic Quinoa, Baby Bok Choy, Sesame, Crispy Lotus Root and Shitake Mushrooms*

## Lomo Saltado 26

*Beef Tenderloin Tips Sautéed with Red Onion, Garlic, Tomato, Cilantro, Soy Vinegar, Served with White Rice and Potato Fries*

## Grilled Ribeye 55

*Served with Pommes Frites and Chimichurri*

# PIZZAS

Thin Crust

## Cheese Pizza 12

## Pepperoni Pizza 12

# DESSERTS

## Key Lime Pie 8

*Key Lime Custard with Graham Cracker Crust and Italian Merengue*

## Bread Pudding 8

*Warm Pudding with Vanilla Anglaise and Whipped Cream*

## Chocolate Cake 10

*Mint Sauce and Hazelnut Chocolate Ganache*

## Coconut Flan 8

*Toasted Coconut and Caramel*

# KIDS MENU

*Sides: Rice, Fries, Broccoli, Fruit Cup*

## Kids Burger and Side 9

## Chicken Fingers and Side 9

## Salmon and Side 9

## Penne Pasta with Choice of Sauce 9

## Kids Petite Steak and Side 10