

MITCHELL'S  
**OCEAN CLUB**

FISH • STEAKS • COCKTAILS

**SOUPS**

FRENCH ONION	8
BRANDY & AGED SWISS	
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LOBSTER BISQUE	11
SWEET CORN FRITTER	

**RAW BAR**

COLOSSAL SHRIMP COCKTAIL	14
OYSTERS ON THE HALF SHELL *	16
CHILLED CRAB MEAT COCKTAIL*	17
DUTCH HARBOR KING CRAB LEGS	20
“SMOKING” SHELL FISH TOWER*	MKT
SERVED W/HORSERADISH COCKTAIL SAUCE	

**APPETIZERS**

WHITE TRUFFLE CAVIAR DEVEILED EGGS	9
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS	10
SWEET CHILI POINT JUDITH CALAMARI	13
AHI TUNA TARTAR, AVOCADO, GINGER PONZU*	15
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE	12
“SURF N TURF,” SEA SCALLOPS, SLOW BRAISED SHORT RIBS	14
CLASSIC OYSTERS ROCKEFELLER	14
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE	15

**SIGNATURE APPETIZER**

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM	15
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**SALADS**

OCEAN CLUB HOUSE SALAD, ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE, WALNUTS, SHERRY MUSTARD VINAIGRETTE	9
CRISP WEDGE OF ICEBERG, RED ONION, SMOKED BACON, GRAPE TOMATOES, BLEU CHEESE, CABERNET BUTTERMILK DRESSING	9
CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS	9
CHOP CHOP SALAD, HARD COOKED EGG, SALAMI, FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING	10
HEIRLOOM TOMATO SALAD, RED WINE VINAIGRETTE, HUMBOLDT FOG GOAT CHEESE, RED ONION, WILD ARUGULA	12

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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**CHEF'S SPECIALTIES**

GINGER SALMON, STIR-FRIED SNAP PEAS, SOY BUTTER SAUCE	27
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	29
10 OZ KOBE CHEESEBURGER, BBQ, HOUSE MADE PICKLES, FRENCH FRIES	18
PORK PORTERHOUSE, FRENCH BEANS, POMMERY MUSTARD JUS	25
GERBER FARMS AMISH CHICKEN, ASPARAGUS, LEMON PAN JUS	21
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	29
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	31
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	34
CHILEAN SEA BASS, GLAZED CARROTS, CHAMPAGNE TRUFFLE SAUCE	36

**PRIME FEATURE**

CRAB CRUSTED BLUE TILAPIA, FRENCH BEANS, FINGERLING POTATOES	26
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**FRESH FISH\***

**PRIME STEAKS\***

ALL PRIME CUTS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

10 OZ BLUE TILAPIA	19	7 OZ PETITE FILET MIGNON	31
10 OZ SCOTTISH SALMON	25	10 OZ FILET MIGNON	37
8 OZ SEA SCALLOPS	26	12 OZ BONE-IN FILET	42
10 OZ FLORIDA SNAPPER	29	14 OZ NEW YORK STRIP	38
9 OZ TWIN LOBSTER TAILS	32	16 OZ KANSAS CITY STRIP	37
10 OZ CHILEAN SEA BASS	34	18 OZ RIBEYE	40
10 OZ ALASKAN HALIBUT	34	12 OZ RACK OF LAMB	39

**SAUCES, BUTTERS & TOPPINGS**

BÉARNAISE SAUCE	2
GREEN PEPPERCORN & COGNAC SAUCE	2
BLACK TRUFFLE BUTTER	3
MAYTAG BLEU CHEESE CRUST	4
MUSHROOM BORDELAISE	4
"OSCAR" STYLE W/JUMBO LUMP CRABMEAT & BEARNAISE SAUCE	7

GENERAL MANAGER JEFF SHUPE  
EXECUTIVE CHEF JARED YAZVAC

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**POTATOES**

JALAPENO AU GRATIN, AGED SWISS CHEESE	9
PARMESAN TRUFFLE FRENCH FRIES	9
CREAMY WHIPPED POTATOES	8
SCALLION TWICE BAKED WITH CHEDDAR CHEESE & BACON	9
ROASTED GARLIC MASHED	9
CANDIED YAMS WITH MARSHMALLOW BRULEE	8
SEA SALT BAKED POTATO, BUTTER & SOUR CREAM	8
SWEET POTATO FRENCH FRIES, MANGO KETCHUP	8

**SUPPER CLUB SIDES**

CREAMED SPINACH	9
FRENCH BEAN AMANDINE	9
SAUTÉED WILD MUSHROOMS	8
CHOPHOUSE CORN	8
STEAMED BROCCOLI	9
GLAZED CARROTS, BROWN SUGAR BUTTER	8
SESAME STIR-FRIED SNAP PEAS	8
WILD RICE PILAF	9
JUMBO ASPARAGUS WITH HOLLANDAISE	10
BLACK TRUFFLE MACARONI & CHEESE	10

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE AND USE SIMPLE, PURE, LOCAL AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. SEAFOOD IS SELECTED DAILY FOR FRESHNESS AND WE FEATURE WILD AND NATURALLY HARVESTED FISH RECOMMENDED BY THE MONTEREY BAY AQUARIUM'S SEAFOOD WATCH. OUR STEAKS INCLUDE USDA PRIME CUTS AND ARE AGED FOR MAXIMUM TENDERNESS AND FLAVOR.