

The Ocean House

102 Sussex Avenue, Spring Lake, NJ 07762

(732) 449-9090

www.theoceanhouse.net

Cold Lunch Menu

\$25.95 per person

Starters- Choose 1

Beet Hummus- Roasted beets, garlic, and chickpea blended with a hint of cinnamon served sugared pita chips

Cowboy Caviar – Mix of black beans, pinto beans, fire roasted corn, tomato, chopped shallots, and avocado, with red wine vinegar and lime zest served with crispy tortilla chips

Spinach Dip- Spinach, water chestnuts, sweet onion blended with sour cream and soft cheese served with baked pita chips

Goat Cheese Log- Pressed goat cheese log rolled in roasted candied walnuts, drizzled with honey and topped with stone fruit

Lunch

Assorted Bread Basket – Freshly baked Italian or French bread

Assorted Lunch Platter - Build Your Own – Choose Four

Egg Salad - Tuna Salad – Ham – Turkey - Roast Beef

Swiss - American - Provolone – Cheddar

Shredded Carrots – Cucumber Slices – Bib Lettuce – Broccoli Slaw

White – Wheat – Hard Roll – Wraps – Pumpernickel – Rye Breads

Mustard – Mayo – Chipotle Ranch – Balsamic – Thousand Island

Salad – Choose One

Green Salad – Mescaline Greens, Romaine or Spring Mix with your choice of goat cheese, feta, walnuts, crasins, and mandarin oranges

Waldorf Salad- Mescaline Greens tossed with goat cheese, apples, walnuts, and crasins served with balsamic vinaigrette

Caesar Salad- Romaine Lettuce tossed in our traditional homemade dressing, topped with croutons and a dusting of parmesan cheese

Cucumber Salad- Cucumbers, tomatoes, and red onion marinated in a rice wine vinaigrette, topped with feta cheese and fresh parsley

Vegetable

Sauté Fresh Vegetables- A mix of peppers, broccoli, and string beans sautéed in garlic and lemon

Choose One

Pasta Salad- Penne Pasta with Sautéed Tomatoes, Fresh Basil, and Parmesan Reggiano Cheese

Potato Salad- Red Potato Salad with onions, chives, and a hint of Dijon mustard

Spinach Tortellini Salad – Tortellini, Spinach, Kale, Roasted Red Peppers and Mozzarella

Sesame Ginger Slaw – Red Cabbage, Shredded Carrots, Onion, with a Sweet and Tangy Sesame Ginger Sauce, Topped with Black & White Sesame Seeds

Dessert

Fruit platter- Seasonal picks of the locally grown fruit served on a platter or as a salad

Fudge Brownies- Gooey chocolate chip brownies topped with a dusting of powdered sugar

Cookies- Platter of oatmeal chocolate chip, cranberry coconut, or butterscotch cookies served warm

Coffee and an Assortment of Teas

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Hot Lunch Menu

\$27.95 per person

Starters- Choose One

Beet Hummus- Roasted beets, garlic, and chickpea blended with a hint of cinnamon served sugared pita chips

Cowboy Caviar – Mix of black beans, pinto beans, fire roasted corn, tomato, chopped shallots, and avocado, with red wine vinegar and lime zest served with crispy tortilla chips

Spinach Dip- Spinach, water chestnuts, sweet onion blended with sour cream and soft cheese served with baked pita chips

Goat Cheese Log- Pressed goat cheese log rolled in roasted candied walnuts, drizzled with honey and topped with stone fruit

Bread

Assorted Bread Basket – Freshly baked Italian or French bread

Salads- Choose One

Green Salad – Mescaline Greens, Romaine or Spring Mix with your choice of goat cheese, feta, walnuts, crasins, and mandarin oranges

Waldorf Salad- Mescaline Greens tossed with goat cheese, apples, walnuts, and crasins served with balsamic vinaigrette

Caesar Salad- Romaine Lettuce tossed in our traditional homemade dressing, topped with croutons and a dusting of parmesan cheese

Cucumber Salad- Cucumbers, tomatoes, and red onion marinated in a rice wine vinaigrette, topped with feta cheese and fresh parsley

Sesame Ginger Slaw – Red Cabbage, Shredded Carrots, Onion, with a Sweet and Tangy Ginger Sauce, with Black & White Sesame Seeds

Sides- Choose Two

Rice Pilaf- Creamy rice sautéed and steamed in Middle Eastern spices, topped with fresh parsley and roasted pine nuts

Pasta – Served al dente with homemade Vodka, Pesto, or Parmigiana sauce served with shaved Parmigiana

Potatoes Au Gratin – Thin sliced baked with Havarti Dill Béchamel

Sauté Fresh Vegetables- A mix of peppers, broccoli, and string beans sautéed in garlic and lemon

Spinach Tortellini Salad – Spinach, Roasted Red Peppers and Mozzarella

Home-style Macaroni and Cheese – Smoked Gouda & Vermont Cheddar Béchamel, Crumbled Bacon with Breadcrumb topping

Main Dish- Choose One

Chicken Marsala- Sautéed chicken served with Marsala scented pan sauce studded with mushrooms and enriched with cream

Chicken Piccata – Sautéed chicken in a tart sauce, with traditional additions of lemon juice, white wine and capers

Chicken Florentine- Egg-battered boneless chicken breast with sautéed fresh spinach

Country Glazed Ham – Virginia Ham baked in its own juices, glazed with a homemade honey mustard

Pork Scaloppini – Roasted pork loin with red roasted peppers, Fresh mushrooms, scallions, and fresh basil

Shrimp Scampi- Jumbo shrimp sautéed in a lemon garlic wine sauce, served over linguine or orzo pasta. Add 5.95 pp

Dessert

Fruit platter- Seasonal picks of the locally grown fruit served on a platter or as a salad

Fudge Brownies- Goopy chocolate chip brownies topped with a dusting of powdered sugar

Cookies- Platter of oatmeal chocolate chip, cranberry coconut, or butterscotch cookies served warm

Coffee and an Assortment of Teas