



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*

***Spinach Dip-** Spinach, water chestnuts, sweet onion blended with sour cream and soft cheese for an instant classic*

***Goat Cheese Log-** Goat cheese log rolled in roasted candied walnuts, drizzled with honey and topped with blueberries*

Lunch

***Assorted Bread Basket** – Freshly baked Italian or French bread*

***Assorted Lunch Platter Includes-** Egg Salad, Tuna Salad, Ham, Turkey, Roast Beef, Swiss, American and Provolone Cheese*

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



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*

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



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*

Spinach Dip- *Spinach, water chestnuts, sweet onion blended with sour cream and soft cheese for an instant classic*

Goat Cheese Log- *Goat cheese log rolled in candied walnuts, drizzled with honey and blueberries*

Lunch

Assorted Bread Basket – *Freshly baked Italian or French bread*

Salads- Choose One

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*



Sides- Choose Two

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

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

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

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

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

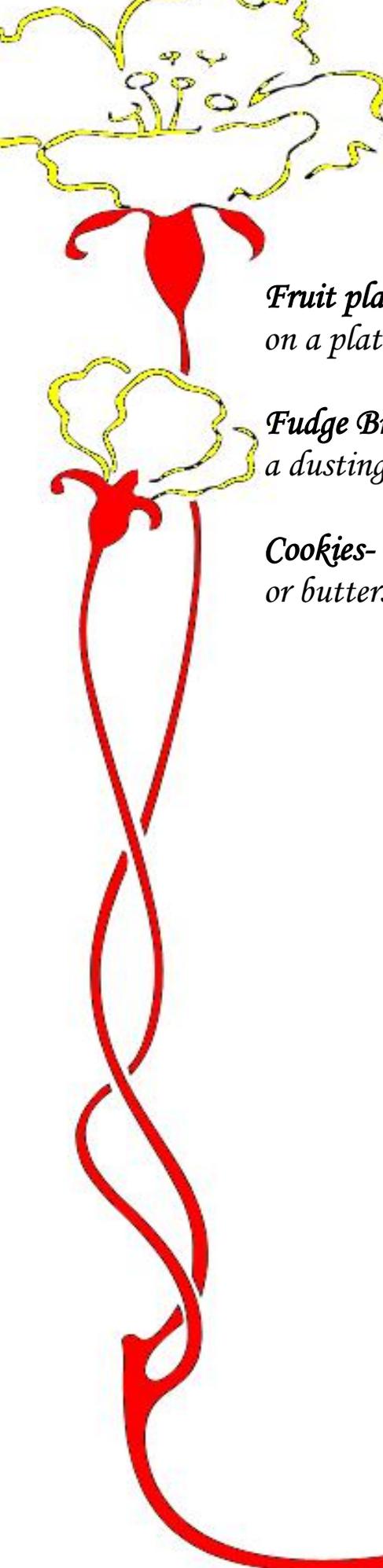
Main Dish- Choose One

***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*

***Pork Scaloppini –** Roasted pork loin with red roasted peppers, Fresh mushrooms, scallions, and fresh basil
Add 4.95pp*

***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- 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

