

## THE OCEAN GRILL STORY

The building you dine in tonight was built over 60 years ago by Waldo Sexton, the eccentric entrepreneur who left his imprint on so many landmarks in Vero Beach. He built not only the Grill, but he also built the road leading to it. In the 1920's Waldo and a strong team of mules cleared the right-of-way for A1A from the south county line to the Sebastian inlet.

It was not until 1941, however, that the restaurant was constructed high on a sand dune 200 yards from the rolling Atlantic. From his many storehouses Waldo gathered pecky cypress, mahogany, wrought iron and Spanish antiques to furnish the new building. The first meal was served, appropriately, on a romantic New Year's Eve.

The main dining room was an open-air patio with a terrazzo floor, and for a brief week, customers dined every evening under the stars. Uninvited sandflies, however, conflicted with the diners and a roof was soon added.

Waldo had not foreseen World War II in his plans for the Grill, but seizing opportunity from misfortune, he turned the building into an officers' club for the naval air base located west of Vero Beach where Dodgertown now stands. The war was literally at our doorsteps when local citizen sailors encountered Nazi submarines just a few hundred yards off Vero's shore.

At the end of the war the officers left and the Grill reopened to the public, this time operated by "Chicago gangsters," we are told. Little seems to be known about this dark period except that it did not last long. A former Illinois sheriff took over the restaurant followed by local residents Harriet Masury and Burt Mansmann.

In 1965, the Replogle family moved from Milwaukee to lease and operate the Grill. The restaurant survived, like the mailman, through wind, rain and even hail. Two storms, one in 1974 and the second in 1984, took away the terrazzo floor but left the roof. Sadly, the great stretch of beach disappeared with the floor. Fortunately, clever engineers were able to replace the concrete with wooden pilings and a plank floor, but the beach is still out to lunch. In 1996 the county constructed an underwater reef in front of the property about 200 feet from shore. This project shows signs of returning the valuable sand stolen by a wrathful Mother Nature.

A second generation of Replogles now runs the restaurant and a third generation is washing dishes and bussing your table. We hope these years of experience, combined with our sincere desire to serve you successfully, will provide a unique dining treat for you at

**The Ocean Grill**  
1050 Sexton Plaza  
Vero Beach, FL  
772-231-5409  
[www.ocean-grill.com](http://www.ocean-grill.com)



## The Ocean Grill



Golden  
Spoon  
Winners

**Five Years in a Row!**

**2005 ~ 2006 ~ 2007 ~ 2008 ~ 2009**

## Dinner Menu

**Dinner served:  
Every Evening  
5:00 - Closing**

## APPETIZERS

<b>Jumbo Shrimp Cocktail</b> .....	12.95
<b>Bubbling Crab Dip</b> .....	8.95
<b>Steamed Clams</b> .....	10.95
<b>Steamed Shrimp with Old Bay Seasoning</b>	
Half order .....	6.95
Full order .....	11.95
<b>Baked Brie in pastry with sweet chili drizzle</b> ....	12.95
<b>Jumbo Lump Crab Stuffed Mushroom Caps</b>	
with Dijon Hollandaise .....	8.95
<b>New England Clam Chowder</b> .....	4.95
<b>Onion Soup au Gratin</b> .....	4.95
<b>Our Marvelous Homemade Onion Rings</b>	
<b>A Mountain</b> .....	8.95
<b>A Hill</b> .....	6.95
<b>A Molehill</b> .....	4.95

## FAMOUS SEAFOOD ENTREES

**FRESH FISH** .....Market Price  
If possible, we offer at least three choices of fresh fish. Our broiled fish is brushed with butter and dill sauce and cooked to order. We also prepare some fish Cajun style, grilled or deep-fried, as you prefer. Your server will tell you which fish we are serving tonight.

<b>SCAMPI MAISON</b> – Baked in butter with herbs and garlic. Served in mustard sauce .....	20.95
<b>FRIED SHRIMP</b> – Lightly breaded and served with cocktail sauce.....	20.95
<b>STUFFED SHRIMP</b> – Butterflied shrimp baked with jumbo lump crab stuffing. Served with Dijon hollandaise.....	23.95

<b>JUMBO LUMP CRAB CAKES</b> .....	25.95
Broiled and served with mango salsa.	
<b>FISHERMAN'S CATCH</b> .....	23.95
For the seafood eater who can't decide! A platter of scallops, shrimp, fish fingers, clam strips, plus a jumbo lump crab cake.	
<b>COQUILLES ST. JACQUES</b> .....	24.95
Our version of this seafood casserole is filled with shrimp, scallops, crab and mushrooms, then baked in a creamy sauce and sprinkled with Parmesan.	
<b>PETITE COQUILLES ST. JACQUES</b> .....	16.95
<b>CRAB AU GRATIN</b> .....	26.95
A casserole of delicious, jumbo lump crabmeat baked in a creamed sherry sauce, topped with Parmesan.	
<b>PETITE CRAB AU GRATIN</b> .....	18.95
<b>FRIED OYSTERS</b> .....	21.95
Lightly breaded and deep-fried. A local favorite. Served with cocktail sauce.	
<b>PESTO PRIMAVERA</b> - Sautéed spinach, asparagus, broccoli, mushrooms and diced tomatoes over multi-grain angel hair pasta. Topped with pesto sauce and fresh Romano cheese.	
<b>VEGETARIAN</b> .....	18.95
<b>WITH GRILLED CHICKEN OR SHRIMP</b> .....	23.95

## ENTREES

<b>GRILLED CENTER CUT PORK CHOPS</b>		
Niman Ranch, committed to all natural, antibiotic and hormone-free pork, supplies our chops. Choose grilled or blackened. Served with apple-jalapeno relish.		
<b>ONE CHOP</b> .....	19.95	
<b>TWO CHOPS</b> .....	25.95	
<b>CAJUN RIBEYE</b> .....	31.95	
A 14 oz hand cut steak lightly dusted with our Cajun seasoning, pan seared and served with béarnaise sauce. Also available grilled.		
<b>FILET MIGNON</b> .....	32.95	
This is our treasured steak! Half-pound center-cut tenderloin served with béarnaise sauce.		
<b>DRY-AGED NEW YORK STRIP STEAK</b>		
For the True Steak Lover! Served with béarnaise.		
<b>¾ lb</b> .....	27.95	
<b>1 lb</b> .....	33.95	
<b>JAKE'S STEAK</b> .....	27.95	
Cut from the tenderloin tails, butterflied, and pan-seared. Served with homemade onion rings.		
<b>PRIME RIB</b> .....	27.95	
Roasted daily, and available as long as it lasts! Grilled on request. A generous 14 oz cut.		
<b>KOBE BEEF BURGER</b> .....	13.95	
American raised "Kobe" beef-ground fresh. 8 ounce burger served with tomato, onion, & pickles and one side choice.		
<b>CHICKEN OSCAR</b> .....	22.95	
We use antibiotic-free "Certified Humane Raised" chicken breast. Grilled, Cajun or pan seared, topped with lump crabmeat and béarnaise sauce, served on angel hair pasta.		
<b>ROAST DUCKLING</b> .....	24.95	
We call attention to this entrée because we are particularly proud of it. It took considerable time and searching to find the best quality fowl. First we bake it, partially debone it and then broil it quickly to create the crisp skin that delights your appetite. The duck is served over a bed of pecan rice. A touch of orange sherry sauce completes the dish.		
All entrees are served with our homemade bread and <b>two</b> choices of the following:		
<b>TOSSED HOUSE SALAD</b>	<b>SOUTHERN PECAN RICE</b>	<b>COLE SLAW</b>
<b>CREAMED SPINACH</b>	<b>BAKED POTATO</b>	<b>FRENCH FRIES</b>
<b>STUFFED POTATO</b>	<b>SMASHED POTATOES</b>	<b>SWEET POTATO</b>
Also available at price listed:		
<b>BROCCOLI OR ASPARAGUS</b> as a choice	3.95	A la Carte 4.95
<b>SAUTEED SPINACH &amp; MUSHROOMS</b>		
As a choice	3.95	A la Carte 4.95
<b>HEARTS OF PALM SALAD</b>		
As a choice	3.95	A la Carte 4.95
<b>CAESAR SALAD</b> as a choice	3.95	A la Carte 4.95
<b>THE "WEDGE"</b> a wedge of iceberg lettuce with bleu cheese crumbles, chopped tomatoes & bacon		
as a choice	5.95	A la carte 6.95
<b>CLAM CHOWDER</b> as a choice	3.95	
<b>IMPORTED FRENCH ROQUEFORT DRESSING</b>	.95	