

SEAFOOD ENTREES

Fresh Fish

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.

Ocean Grill Shrimp Specials

Scampi Maison - Baked in butter with herbs and garlic.

Served in a mustard sauce. 20.95

Fried Shrimp - Lightly breaded and served with cocktail sauce. 20.95

Stuffed Shrimp - Butterflied shrimp baked with a jumbo lump crab stuffing. Served with Dijon hollandaise. 23.95

Jumbo Lump Crab Cakes

Broiled and served with a mango salsa. 26.95

Single Crab Cake Dinner 20.95

Fisherman's Catch

For the Seafood eater who can't decide!

A platter of deep-fried scallops, shrimp, fish fingers, plus a broiled jumbo lump crab cake. 23.95

Coquilles St. Jacques

Our version of this seafood casserole is filled with shrimp, scallops, crab and mushrooms, then baked in a creamy sauce and sprinkled with Parmesan. 24.95

Petite Coquille St. Jacques 19.95

Crab au Gratin

A casserole of delicious, jumbo lump crabmeat baked in a creamed sherry sauce and topped with Parmesan. 26.95

Petite Crab au Gratin 21.95

Fried Oysters

Lightly breaded and deep-fried. A local favorite!

Served with cocktail sauce. 23.95

Broiled Seafood Sampler

Our Maine lobster tail, one jumbo lump Crabcake and shrimp scampi. Served with drawn butter 30.95

ENTREES

Grilled Center Cut Pork Chops

Niman Ranch, committed to all natural, antibiotic and hormone-free pork, supplies our chops.

Choose grilled or blackened.

Served with apple-jalapeno relish on the side

1 Chop 20.95 or 2 Chops 26.95

Chicken Oscar

We use an antibiotic-free "Certified Humane Raised" chicken breast. Grilled, Cajun or pan-seared, topped with jumbo lump crabmeat and bearnaise sauce, served on a bed of multi-grain angel hair pasta. 23.95

Cajun Ribeye

A 14 ounce hand cut steak lightly dusted with our cajun seasoning, pan seared and served with bearnaise sauce. 32.95

Also available grilled.

Filet Mignon

This is our treasured steak! Half-pound of center-cut tenderloin served with bearnaise sauce. 32.95

Dry-Aged New York Strip Steak

For The True Steak Lover!

Served with bearnaise sauce.

3/4 lb 28.95 or 1 lb 34.95

Jake's Steak

A 9 ounce butterflied beef tenderloin.

Served with our homemade onion rings. 27.95

Prime Rib

Roasted daily, and available as long as it lasts!

Grilled on request. A generous 14 ounce cut. 28.95

Kobe Beef Burger

American raised "Kobe" beef - ground fresh.

8 ounce burger served with lettuce, tomato & pickle and one side choice 14.95

Ocean Grill's Roast Duckling

We call attention to this entree because we are particularly proud of it. 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 side of orange-sherry sauce and braised red cabbage completes the dish. 25.95

Pesto Primavera

Sauteed spinach, onion, asparagus, broccoli, mushrooms and diced tomatoes over multi-grain angel hair pasta. Topped with a pesto sauce, fresh Romano, and Kalamata olives.

Vegetarian Style 19.95

with Chicken 22.95 or Grilled Shrimp 23.95



All entrees are served with our "Famous" Bleu cheese spread, homemade bread and two choices of the following dishes:

Tossed House Salad Southern Pecan Rice

Creamed Spinach Baked Potato Cole Slaw

French Fries Sweet Potato Stuffed Potato

Homemade Smashed Potatoes

or ...

For an additional charge

Sauteed Spinach & Mushrooms

as a choice 4.00 A la carte 5.00

Steamed Broccoli or Asparagus with Hollandaise sauce

as a choice 4.00 A la carte 5.00

Hearts of Palm Salad

as a choice 5.00 A la carte 6.00

Caesar Salad as a choice 3.00 A la carte 4.00

The "Wedge" - a wedge of iceberg lettuce with bleu cheese crumbles, chopped tomatoes & bacon

as a choice 6.00 A la carte 7.00

Clam Chowder as a choice 4.00

Imported French Roquefort Dressing .95

Coffee - Tea - Milk 3.00

Espresso 3.00 Hot Tea 4.00

THE OCEAN GRILL

APPETIZERS

Cold Shellfish Platter 18.95

Jumbo Lump Crabmeat, Blue Crab Fingers and
Jumbo Shrimp Cocktail



Macy's Smoked Fish Dip 11.95

Hand made in Ft. Pierce, Florida, served with
fresh cut vegetables and garlic toast



Jumbo Shrimp Cocktail 12.95



Bubbling Crab Dip 8.95



Steamed Clams 10.95



Steamed Shrimp with Old Bay Seasoning

1/2 order 6.95 or a full order 11.95



Jumbo Lump Crab Stuffed Mushrooms Caps

with Dijon hollandaise 8.95



Baked Brie in pastry

with sweet chili drizzle 12.95



New England Clam Chowder 4.95



Onion Soup au Gratin 4.95



Our Marvelous Homemade Onion Rings

A Mountain 8.95

A Hill 6.95 or A Molehill 4.95

The Ocean Grill Story

The building you dine in tonight was built over 70 years ago by Waldo Sexton, the eccentric entrepreneur who left his imprint on so many landmarks in Vero Beach. He not only built 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 A-1-A 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.

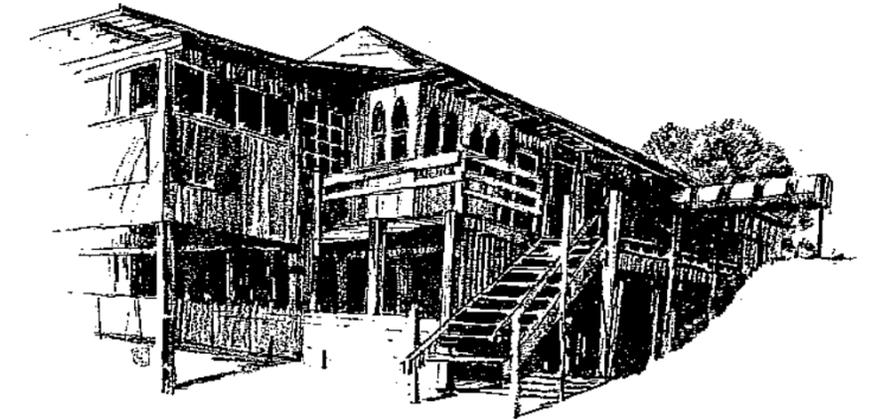
The main dining room was an open-air patio with a terrazzo floor and, for a brief week, customers dined every evening under the stars. Uninvited sandflies, however, conflicted with the diners and a roof was soon added.

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 in the kitchen expediting your dinner. We hope these years of experience, combined with our sincere desire to serve you successfully, will provide a unique dining treat for you at



OCEAN GRILL

The Ocean Grill

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