

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



The Ocean Grill

Dinner Menu

**Dinner served:
Every Night from
5:00 to 10:00**

APPETIZERS

Macy's Smoked Fish Dip

Hand made in Ft. Pierce, Florida, served with fresh vegetables and garlic toast9.95

Cold Shellfish Platter

Stone Crabs, Jumbo Shrimp and Blue Crab Fingers.....16.95

Jumbo Shrimp Cocktail 12.95

Bubbling Crab Dip..... 8.95

Steamed Clams..... 10.95

Steamed Shrimp with Old Bay Seasoning

Half order6.95 Full order..... 11.95

Baked Brie in pastry with sweet chili drizzle 12.95

Jumbo Lump Crab Stuffed Mushroom Caps

with Dijon Hollandaise.....8.95

New England Clam Chowder4.95

Onion Soup au Gratin.....4.95

Our Marvelous Homemade Onion Rings

A Mountain8.95

A Hill.....6.95 **A Molehill**.....4.95

FAMOUS SEAFOOD ENTREES

FRESH FISH Market Price

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 three fish we are serving tonight.

SCAMPI MAISON – Baked in butter with herbs and garlic. Served in mustard sauce..... 20.95

FRIED SHRIMP – Lightly breaded and served with cocktail sauce..... 20.95

STUFFED SHRIMP – Butterflied shrimp baked with jumbo lump crab stuffing.

Served with Dijon hollandaise23.95

JUMBO LUMP CRAB CAKES 26.95

Broiled and served with mango salsa!

Single Crab Cake Dinner..... 17.95

FISHERMAN'S CATCH..... 23.95

For the seafood eater who can't decide! A platter of deep-fried scallops, shrimp, fish fingers, plus a broiled jumbo lump crab cake.

COQUILLES ST. JACQUES 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.

PETITE COQUILLES ST. JACQUES 17.95

CRAB AU GRATIN..... 26.95

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

PETITE CRAB AU GRATIN..... 19.95

FRIED OYSTERS 22.95

Lightly breaded and deep-fried. A local favorite! Served with cocktail sauce.

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

VEGETARIAN STYLE 18.95

WITH GRILLED CHICKEN OR SHRIMP 23.95

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.

ONE CHOP.....20.95 **TWO CHOPS**..... 26.95

CAJUN RIBEYE..... 31.95

A 14 oz hand cut steak lightly dusted with our Cajun seasoning, pan seared and served with béarnaise sauce. Also available grilled.

FILET MIGNON 32.95

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

DRY-AGED NEW YORK STRIP STEAK

For the True Steak Lover! Served with béarnaise.

¼ lb.....27.95 **1 lb**..... 33.95

JAKE'S STEAK..... 27.95

A 9 ounce butterflied beef tenderloin. Served with homemade onion rings.

PRIME RIB..... 27.95

Roasted daily, and available as long as it lasts! Grilled on request. A generous 14 oz cut.

KOBE BEEF BURGER13.95

American raised "Kobe" beef-ground fresh. 8 ounce burger served with lettuce, tomato & pickle and one side choice.

CHICKEN OSCAR..... 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 bed of multi-grain angel hair pasta.

ROAST DUCKLING 24.95

We call attention to this entrée 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 touch of orange sherry sauce completes the dish.

All entrees are served with our homemade bread and **two** choices of the following:

**TOSSED HOUSE SALAD SOUTHERN PECAN RICE COLE SLAW
CREAMED SPINACH BAKED POTATO FRENCH FRIES
STUFFED POTATO SMASHED POTATOES SWEET POTATO**

Also available at price listed:

BROCCOLI OR ASPARAGUS as a choice 3.95 A la Carte 4.95

SAUTEED SPINACH & MUSHROOMS
As a choice 3.95 A la Carte 4.95

HEARTS OF PALM SALAD
As a choice 4.95 A la Carte 5.95

CAESAR SALAD as a choice 3.95 A la Carte 4.95

THE "WEDGE" a wedge of iceberg lettuce with bleu cheese crumbles, chopped tomatoes & bacon
as a choice 5.95 A la carte 6.95

CLAM CHOWDER as a choice 3.95

IMPORTED FRENCH ROQUEFORT DRESSING .95