

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

Lunch Menu

**LUNCH SERVED:
MONDAY-SATURDAY
11:30-2:30**

OUR MARVELOUS ONION RINGS

- A Mountain4.95
- A Hill6.95
- A Molehill4.95



- New England Clam Chowder4.95
- French Onion Soup5.95
- Small Tossed Salad2.95

HOT HOUSE SPECIALTIES

- DEVEILED BAKED CRAB** 12.95
Seasoned fresh Blue Crab baked in a casserole, with tartar sauce.
- BAJA BAY SCALLOPS**..... 12.95
Sweet Bay Scallops, sautéed and served with a light mustard butter.
- FRIED OYSTERS** 13.95
Lightly dusted with flour and deep-fried. Served with cocktail sauce. A local favorite!
- FRENCH FRIED SHRIMP**..... 12.95
Large shrimp lightly breaded and deep-fried, with cocktail sauce.

FRESH SALADS

- SHRIMP SALAD**..... 12.95
A Vero favorite. On a bed of lettuce with tomato and egg.
- MANGO CRAB SALAD** 16.95
Jumbo lump blue crabmeat, mango and avocado on salad greens with our housemade citrus vinaigrette dressing.
- THAI STEAK SALAD** 12.95
Marinated grilled beef tenderloin served on top of crispy greens with a soy ginger vinaigrette.
- PECAN CRUSTED CHICKEN SALAD**..... 12.95
Crispy pecan chicken breast over mixed greens with bleu cheese, dried cranberries, and mandarin oranges. Your choice of dressing.
- CAESAR SALAD** 7.95
Everyone’s favorite classic.
- SPINACH SALAD**.....8.95
An Ocean Grill tradition. Fresh spinach greens, onion, mushrooms, chopped egg and pinenuts with our famous hot bacon dressing.
- TOSSED MIXED GREEN GARDEN SALAD** 7.95

TOP YOUR SALAD

- Certified Humane Raised Grilled Chicken Breast 4.00
- Cajun or Panko Chicken6.00
- Grilled Shrimp ...4.00 Jumbo Lump Crab ...9.00
- Dolphin ...7.00 Salmon ... 8.00
- Fried Oysters ... 9.00 Tuna Salad ...5.00
- Bay Scallops ... 8.00

SHELLFISH SPECIALS

- STEAMED MIDDLENECK CLAMS** 10.95
Served in a white wine and garlic broth.
- PEEL & EAT SHRIMP**
Steamed with Old Bay Seasoning
Half order . . .6.95 Full order . . .12.95

- JUMBO SHRIMP COCKTAIL** 12.95
- JUMBO LUMP CRABCAKE** 15.95
Broiled lump crabcake served with mango salsa and baby greens.

HOT & COLD SANDWICHES

- OUR FAMOUS CRABBURGER**..... 12.95
A mixture of fresh lump and clawmeat from the blue crab. Lightly breaded and deep fried. Served with remoulade sauce.
- PARMESAN PANKO CRUSTED CHICKEN SANDWICH**.....8.95
Antibiotic-Free, “Certified Humane Raised”, 6 ounce chicken breast, baked and served with béarnaise sauce.
- SIRLOINBURGER**.....8.95
Half-pound of ground beef, ground fresh daily, served with lettuce, tomato & pickle.
- JAKE STEAK SANDWICH**..... 12.95
Beef tenderloin, grilled or Cajun. Served with grilled onions and Bearnaise sauce.
- KOBE BEEF BURGER**12.95
American raised “Kobe” beef, ground fresh. 8ounce burger served with lettuce, tomato, and pickle. Add cheese - .95
- BOCA BURGER**..... 7.95
The healthy, high protein, no cholesterol vegetarian burger. It is grilled and served with sprouts, tomato and roasted red pepper fat-free mayo.

ALL ABOVE ITEMS SERVED WITH A CHOICE OF COLESLAW, FRENCH FRIES, POTATO CHIPS, SOUTHERN PECAN RICE. SUBSTITUTE A SIDE OF FRESH-CUT VEGETABLES OR FRESH FRUIT. . . 95 ADDITIONAL A LA CARTE SIDE DISH . . . 2.95

- Baked Ham** 8.95
- Roast Turkey** 8.95
- Roast Beef** 8.95
- Bacon, Lettuce & Tomato** 8.95
- White Albacore Tuna Salad** 8.95
- Clubhouse** 9.95
- VALLEY GIRL**9.95
Breast of turkey, avocado, tomato, Bermuda onion, alfalfa sprouts, cheddar cheese and shredded lettuce on whole wheat toast.
- JACOB’S LADDER**.....9.95
Slices of roast beef, turkey, Muenster cheese and Bermuda onion with shredded lettuce and Thousand Island dressing on rye bread. A triple decker!
- SANTA FE**9.95
Breast of turkey, tomato, avocado, Monterey jack cheese, shredded lettuce, and green chili sauce on toasted sourdough bread.

ALL ABOVE ITEMS SERVED WITH CHOICE OF COLE SLAW OR POTATO CHIPS. SUBSTITUTE A SIDE OF FRESH-CUT VEGETABLES OR FRESH FRUIT .95

- THE HALFER** 10.95
A cup of soup du jour, a chilled tossed salad, and half a sandwich. Choose ham, roast beef, turkey, Swiss cheese, or tuna salad for your half-sandwich on white, whole wheat, rye or pumpernickel bread. Add French Onion Soup for 3.95

- Coffee, Iced Tea, Milk,
Lemonade or Soda 2.95
- Hot Tea 4.00