

# THE SAFARI ROOM

## AT OCEANCLIFF HOTEL BAR MENU

### *Raw Bar Selection*

*1/2 Dozen Littlenecks with Spicy Cocktail Sauce, Fresh Lemon, Tabasco \$16*

*Chilled Jumbo Shrimp (3) with Spicy Cocktail Sauce, Fresh Lemon, Tabasco \$16*

*Local Oysters (5) with Fresh Lemon, Cucumber Champagne Mignonette \$18*

*Sunset Platter with Four Each Littlenecks, Chilled Jumbo Shrimp, and Local Oysters,  
served with Spicy Cocktail Sauce, Lemon, Tabasco, and Cucumber Champagne Mignonette \$40*

### *Scallop Ceviche \$10*

*fresh lime juice, jalapeño, ginger and cilantro served with sesame cracker*

### *Pan Seared Crab Cakes \$14*

*two jumbo lump crab cakes served with jicama slaw, roasted red pepper coulis, and finished with saffron aioli*

### *Steamed Mussels \$12*

*caramelized onions, chorizo, grape tomatoes and white wine with grilled Tuscan bread*

### *Citrus Lobster and Shrimp \$16*

*fresh picked lobster and jumbo shrimp sautéed with tequila and citrus salsa,  
served with sweet corn and apple wood bacon cake*

### *Lobster Duo \$22*

*mini lobster BLT and lobster bisque served with micro arugula and radish salad*

### *House Cured Salmon \$15*

*seasoned with dill and crushed red pepper, served with salad of micro arugula, pickled radish,  
and capers tossed with an orange and fennel vinaigrette*

### *Artisanal Cheese Board \$16*

*Chef selected cheeses served with mission figs, table grapes, and raisin pecan bread*

### *Caprese Grilled Pizza \$16*

*fresh plum tomatoes, imported buffalo mozzarella, sweet basil, and EVOO*