

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

LUNCH MENU

Appetizers

Pan Seared Crab Cakes \$14

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

Steamed Mussels \$12

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

Handcrafted Tuna Sashimi \$15

*sushi grade tuna, rolled in toasted sesame seeds, garnished with
seaweed salad, wasabi and pickled ginger*

Scallop Ceviche \$10

fresh lime juice, jalapeno, ginger and cilantro served with sesame cracker

Artisanal Cheese Board \$16

chef selected cheeses with mission figs, table grapes and raisin pecan bread

Soups

New England Clam Chowder \$7

fresh clams, tender potatoes and bacon simmered in a creamy broth

Lobster Bisque \$24

Newport Experience signature with a full tail and claw served tableside

Salads

Ocean Cliff Garden Salad \$8

*Hand picked greens, carrot, red onion, cucumber, grape tomatoes,
and marinated goat cheese tossed with champagne vinaigrette*

Classic Caesar Salad \$8

Crisp romaine, aged parmesan, and herb croutons tossed with creamy classic dressing

Caprese \$20

*Fresh beefsteak tomatoes, imported buffalo mozzarella,
sweet basil, aged balsamic reduction, and EVOO*

All salads available with the addition of marinated grilled chicken \$13 or grilled jumbo shrimp \$16

Sandwiches and Specialty Wraps

Available with choice of hand cut frites or garden salad

Regatta Club Wrap \$14

Smoked turkey, crispy bacon, aged cheddar, bibb lettuce, beefsteak tomato, honey Dijon mustard

Grilled Herb Chicken \$14

Marinated chicken with balsamic portabella, herb goat cheese, bibb lettuce and beefsteak tomato

Grilled Vegetable \$12

*Balsamic marinated portabella, roasted red peppers, grilled zucchini,
bibb lettuce and rosemary tomatoes with marinated goat cheese and basil pesto*

Aurora Burger \$16

*Half pound prime beef with crispy smoked bacon, caramelized onions, house made pickles,
and aged cheddar served on a toasted sesame roll*

Crab Cake Po'Boy \$16

Jumbo lump crab cake, served with bibb lettuce, beefsteak tomato, and spicy Creole aioli

Lobster Salad \$24

Freshly picked lobster tossed in lemon mayo served on a toasted brioche roll with bibb lettuce

~ or ~

Lobster salad on tossed greens with fresh beefsteak tomatoes and sesame crackers

Hot Roast Beef and Brie \$15

Thinly sliced beef served on a toasted brioche roll with caramelized onions and brie