

APPETIZERS

FRIED CALAMARI-\$8

Lightly breaded and golden fried. Served with tomato marinara sauce.

CRAB CAKES-\$10

Deep fried crab meat served with honey mustard dill sauce.

CHICKEN TENDERS-\$7

Lightly breaded chicken strips golden fried. Served traditionally with honey mustard sauce or Buffalo style (hot or mild).

NACHO SUPREME-\$8

Chips smothered in cheddar cheese, chili, jalapenos, salsa and sour cream.

FRIED GATOR TAIL-\$8

Marinated alligator, golden fried and served with spicy orange swamp sauce.

PEEL AND EAT SHRIMP-Half Lb.-\$10 Whole Lb-\$16

GROUPE FINGERS-\$8

Lightly breaded grouper strips golden fried. Served with tartar sauce.

POTATO SKINS-\$6

Loaded with cheddar cheese, bacon, chives and sour cream on the side.

BUFFALO SHRIMP-\$8

Lightly breaded golden fried shrimp. Coated in your choice of mild or hot sauce.

CHICKEN WINGS Half Dozen-\$6 Dozen-\$10

Your choice of 5 sauces: Mild, Hot, Teriyaki, BBQ and Honey Mustard.

HOT SPINACH & ARTICHOKE DIP-\$8

Warm, creamy dip served with chips.

RAW OYSTERS ON THE HALF SHELL-

Half Doz-\$9 Doz-\$15

SOUP

SHE CRAB SOUP Cup-\$4 Bowl-\$7

Rich and Creamy with chunks of crab.

SOUP OF THE DAY Cup-\$3 Bowl-\$6

SALADS

HOUSE SALAD-\$6

Mixed salad greens, garden vegetables and bistro croutons.

GREEK SALAD-\$8

Tomatoes, feta cheese, kalamata olives, cucumbers, pepperoncini on mixed salad greens.

w/ Grilled Chicken-\$10 w/ Grilled Shrimp-\$12

COLONEL LOCKLEAR'S CHEF SALAD-\$14

Shrimp, chicken, bacon, egg, tomatoes, kalamata olives, blue cheese, cheddar cheese on mixed greens.

CAESAR SALAD-\$7

Romaine lettuce with traditional Caesar dressing, parmesan cheese and garlic croutons.

w/ Grilled Chicken-\$11 w/Grilled Shrimp-\$12

PIZZA

MARGARITA PIZZA-\$10

Thin crust with Roma tomatoes, mozzarella, fresh basil and parmesan cheese.

VERDE PIZZA-\$12

Thin crust pizza with marinara sauce, topped with pepperoni, mozzarella, black olives, onions, mushrooms and spinach.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF FRENCH FRIES, COLE SLAW OR HOMEMADE MALTED CHIPS.

DOLPHIN REEF CHEESEBURGER-\$9

Quarter pound of beef, grilled to order, served with lettuce, tomato, onion and your choice of American, Cheddar, Havarti, Monterey Jack or Swiss.

GROUPE SANDWICH-\$10

Served Grilled, Fried or Blackened with Tartar sauce.

CHICKEN CAESAR WRAP-\$8

Grilled or Fried chicken strips, romaine lettuce, Caesar dressing all rolled into a warm tortilla.

CHICKEN SANDWICH-\$9

Chicken breast served Grilled, Blackened, Fried or Jerked on a Kaiser Roll with lettuce and tomato.

OCEAN CLUB SANDWICH-\$10

Ham, turkey, bacon, lettuce, tomato, Havarti cheese and mayo.

PHILLY CHEESESTEAK-\$10

Thinly shaved roast beef, grilled onions, peppers and mushrooms, topped with American cheese.

VEGETABLE SUB-\$9

Mozzarella, roasted red peppers, mushrooms and onions sautéed with a creamy garlic sauce.

SHRIMP OR OYSTER PO'BOY-\$10

Fried shrimp or oysters served with lettuce and tomato.

PULLED BBQ PORK SANDWICH-\$9

Served Carolina style with slaw and pickle inside the bun.

STEAKS & CHICKEN

Served with your choice of two side items.

CHICKEN PARMESAN-\$15

Boneless chicken breast, coated in Italian bread crumbs, baked with marinara sauce and topped with mozzarella cheese.

RIB-EYE-\$22

10oz cut of USDA Choice beef charbroiled to your satisfaction

HAWAIIAN CHICKEN-\$15

Boneless breast of chicken, charbroiled and served with pineapple and roasted red peppers, topped with a sweet spicy sauce.

FILET MIGNON-\$29

8oz cut of USDA Choice beef charbroiled to your satisfaction.

SURF AND TURF-\$36

8oz Filet Mignon charbroiled served with a 5oz Lobster tail.

SEAFOOD SPECIALTIES

SHRIMP AND CRAB PASTA-\$18

Shrimp and crab meat in a creamy Alfredo sauce, served on a bed of penne pasta.

CRAB MEAT STUFFED FLOUNDER-\$18

Oven baked to perfection. With a choice of two side items.

CAPTAINS PLATTER-\$22

Shrimp, scallops, oysters and grouper served golden fried or sautéed. Served with hush puppies and a choice of two sides.

SNOW CRAB LEGS-\$19

1-1/4 lb. of seasoned crab legs served with drawn butter and a choice of two sides.

SHRIMP PLATTER-\$17

A platter of large shrimp, served sautéed, grilled or golden fried, cocktail sauce, tartar sauce and a choice of two sides.

CAJUN SCALLOPS-\$19

Giant sea scallops, blackened then drizzled with a light Roquefort sauce. Served with a choice of two sides.

FRESH FISH OF THE DAY

Ask your server for today's selection. Choose one of the below methods of preparation and two side

Tybee Style add \$4

Topped with crab meat and mushrooms in a white wine cream sauce.

Sautéed, Blackened or Grilled

~Market Price~

Caribbean Style add \$2

Topped with a fresh fruit salsa

CHEFS SPECIAL-\$market price

Ask your server about today's special

KIDS MENU

ONE ITEM PLUS ONE SIDE ITEM-\$5 FOR KIDS 12 AND YOUNGER

ALL BEEF HOT DOG

CHICKEN TENDERS w/honey mustard

CHEESEBURGER

SPAGHETTI w/ tomato sauce or butter

SIDE ITEMS

HUSH PUPPIES~GREEN BEANS~FRENCH FRIES~MACARONI AND CHEESE

CORN ON THE COB~VEGETABLE OF THE DAY

BAKED POTATO (served after 5p.m.)

DESSERTS

CHOCOLATE SUSHI-\$7

Strawberries, crushed kiwi, and vanilla anglaise. Looks like sushi but it's really chocolate coconut nougat.

CHOCOLATE LAVA CAKE-\$6

Warm chocolate cake with a warm chocolate center.

KEY LIME PIE-\$6

Made from real Key Limes!

GEORGIA PEACH COBBLER-\$5

A true southern tradition, baked to order and served with vanilla ice cream.

FRIDAY AND SATURDAY NIGHT

ALL-YOU-CAN-EAT SEAFOOD BUFFET -\$29

5PM TO 10PM

RESERVATIONS RECOMMENDED FOR PARTIES OF 5 OR MORE

PLEASE EMAIL US YOUR VALUABLE COMMENTS TO COMMENTS@OCEANPLAZA.COM

18% Service Charge added to groups of five or more. Menu prices do not include sales tax. We accept cash, travelers checks and all major credit cards. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



WINES BY THE GLASS

<p>ROUND HILL-Californian Chardonnay \$4.50 Merlot Cabernet White Zinfandel</p> <p>CONO SUR-Chilean Sauvignon Blanc \$5.00 Riesling</p>	<p>SARTORI-Italian Pinot Grigio \$5.50 Pinot Noir</p> <p>STONEHAVEN-Australian Shiraz \$6.00 Shiraz/Cabernet</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

WINES BY THE BOTTLE

<p>14 HANDS-Chardonnay Californianí í í í í í \$35</p> <p>NOBILO-Sauvignon Blanc New Zealandí í í í í .í \$32</p> <p>BERINGER-White Zinfandel Californianí í í í ..í í . \$28</p>	<p>TWO TONE FARMS-Merlot Californianí í í í í . \$30</p> <p>FRANCIS COPPOLA-Cabernet Californianí í í í í . \$40</p> <p>McWILLIAMS-Shiraz Australianí í í í ..í \$29</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

FROZEN DRINKS

<p>PINA`COLADA~\$7 A Pineapple and Coconut slurry blended with Rum</p> <p>MARGARITA~\$7 Traditional Lime or add a twist. Use the available fruit flavors and Tequila to create your own.</p>	<p>DAIQUIRI~\$7 Strawberry, Wild Berry, Mango, Banana or Peach blended with Rum. Ask your server about the flavors available today.</p>
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------

DRAUGHT BEER ————— BOTTLE BEER

<p>BUD LIGHT~ 10oz \$2 LT \$4</p> <p>MILLER LITE~10oz \$2 LT \$4</p>	<p>SKIP JACK~ 10oz \$3 LT \$5</p> <p>SWEETWATER~ 10oz \$3 LT \$5</p>	<p>BUD BUD LIGHT COORS LIGHT MILLER LITE BUD LIGHT LIME MICHELOB ULTRA \$3</p>	<p>RED STRIPE CORONA SAM ADAMS NEGRO MODELO HEINEKEN AMSTEL LIGHT \$4</p>
--------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------

DOLPHIN REEF SPECIALTIES

<p>FROZEN MOJITO~ \$7 Fresh Mint, Rum, Island Oasis Mojito. It's tropical perfection.</p> <p>BLOODY MARY~\$6 Vodka and a bold and spicy Tomato blend. Made only the way the Dolphin can do it.</p>	<p>RUM RUNNER~\$7 Coconut Rum, Chambord, OJ, Pineapple and Cranberry Juice.</p> <p>PIRATE PUNCH~\$6 Rum, OJ, Pineapple juice, Ginger Ale, and a splash of Lime.</p>
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

FRIDAY AND SATURDAY NIGHT
ALL-YOU-CAN-EAT SEAFOOD BUFFET -\$29
5PM TO 10PM
RESERVATIONS RECOMMENDED FOR PARTIES OF 5 OR MORE

18% Service Charge added to groups of five or more. Menu prices do not include sales tax. We accept cash, travelers checks and all major credit cards.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.