



925 Buccaneer Lane • Manahawkin, NJ 08050 • (609) 597-9395 • Pro Shop: (609) 597-9393 • Fax: (609) 597-0988 • www.allforeclub.com

A La Carte Dinner Menu

Whether you are planning a Retirement Dinner, Anniversary Party, Class Reunion, Graduation Party, Birthday Party or other intimate gathering, Ocean Acres' A La Carte Dinner Menu is sure to provide you and your guests with the presentation for which you are looking. You may choose to start your event off with an hour of one of our four hors d'oeuvres packages followed by a sit-down dinner and let our staff serve you in style. Or perhaps you may like the freedom of a buffet style event.

DINNER

Your Dinner includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

ENTRÉE (please select one or two)

Broiled Tilapia w/ Cream Sauce.....	\$ 29.95
<i>broiled filet of tilapia, topped w/ a tomato basil cream sauce</i>	
Sautéed Chicken Francaise	\$ 29.95
<i>boneless breast of chicken, sautéed in egg batter w/ a lemon-caper butter sauce</i>	
Sautéed Chicken Marsala	\$ 29.95
<i>sautéed boneless breast of chicken w/ a mushroom & marsala wine sauce</i>	
Sautéed Chicken Mayaguez - Ocean Acres' Specialty.....	\$ 29.95
<i>boneless breast of chicken, sautéed and topped w/ sundried tomatoes and roasted red pepper sauce</i>	
Roast Porkloin Rosemary	\$ 29.95
<i>medallions of pork w/ a light raspberry pork gravy</i>	
Roast Top Round of Beef w/ Mushroom Sauce	\$ 29.95
<i>oven roasted top round of beef, thinly sliced w/ burgundy mushroom sauce</i>	
Chicken Venezia.....	\$ 29.95
<i>boneless breast of chicken, sautéed in garlic butter w/ onion, artichoke hearts, tomato concasse and fresh herbs</i>	
Pork Moutard.....	\$ 29.95
<i>sautéed medallions of pork, deglazed w/ vermouth in a dijon & cream sauce</i>	
Broiled Salmon w/Tomato Béarnaise - Ocean Acres' Specialty	\$ 31.95
<i>broiled filet of salmon, topped w/ a tomato béarnaise sauce</i>	
Pineapple Saffron Mahi Mahi.....	\$ 31.95
<i>braised filet of mahi mahi, w/ a pineapple saffron sauce</i>	
Chicken Breast Stuffed w/ Sausage Mousse.....	\$ 31.95
<i>boneless breast of chicken, stuffed w/ sausage mousse in a leek purée</i>	
Flounder Stuffed w/ Spinach & Red Pepper	\$ 32.95
<i>flaky filet of flounder, stuffed w/ spinach & roasted red pepper, served w/ dill cream sauce</i>	
Grilled Top Sirloin Steak w/ Sautéed Onions	\$ 32.95
<i>tender center cut sirloin, grilled to perfection, served w/ sautéed caramelized onions</i>	
Roast Prime Rib of Beef au jus.....	\$ 34.95
<i>USDA choice prime rib of beef, slow roasted for tenderness, hand carved by our chef</i>	
Petit Surf & Turf - Filet Mignon and Crab Cake.....	\$ 35.95
<i>grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, w/ one crab cake, served w/ béarnaise sauce</i>	
Shrimp Stuffed w/ Lobster & Scallops - Ocean Acres' Specialty.....	\$ 35.95
<i>four jumbo fantail shrimp, stuffed w/ lobster mousse & scallop mousse in a watercress sauce</i>	
Cajun Scallops.....	\$ 35.95
<i>scallops, broiled cajun style, w/ drawn butter</i>	
Petit Filet Mignon w/ Onion Ring and Mushroom Cap.....	\$ 37.95
<i>grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap</i>	

DINNER (CONT.)

Crab Imperial.....	\$ 38.95
<i>jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning</i>	
Shrimp & Scallops Provencal.....	\$ 39.95
<i>sautéed shrimp & scallops, in white wine & butter w/ tomato, served in a crispy pastry cup</i>	
Shrimp Stuffed w/ Crabmeat.....	\$ 39.95
<i>three jumbo fantail shrimp, stuffed w/ lightly seasoned lump crabmeat</i>	
Roast Tenderloin of Beef w/ Port Wine Sauce.....	\$ 40.95
<i>seared tenderloin of beef, oven roasted, hand sliced, served w/ a port wine reduction sauce</i>	
Crab Cakes.....	\$ 40.95
<i>two four oz. crab cakes, in a shrimp cream sauce</i>	
Flounder á la Ocean Acres.....	\$ 40.95
<i>flaky filet of flounder, stuffed w/ lump crabmeat, lightly seasoned & topped w/ two shrimp, sautéed in garlic & butter</i>	
Peppercorn Ahi Tuna.....	\$ 40.95
<i>peppercorn tuna steak, pan seared & finished w/ a vin blanc sauce</i>	
New York Strip Steak w/ Mushrooms.....	\$ 41.95
<i>broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms</i>	
Filet Mignon w/ Onion Ring and Mushroom Cap - Ocean Acres' Specialty.....	\$ 44.95
<i>grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap</i>	
Twin Broiled Lobster Tails.....	\$ 48.95
<i>twin lobster tails, broiled & served w/ drawn butter & lemon wedge</i>	
Surf & Turf - New York Strip Steak and Lobster Tail.....	\$ 48.95
<i>broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge</i>	
Surf & Turf - Filet Mignon and Lobster Tail.....	\$ 49.95
<i>grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge</i>	

Selections must be made in each of the following categories to finalize the Entrée selection(s).
The Vegetable and Starch will be served with the Entrée.

APPETIZER (please select one)

Escarole Soup	Tortellini Soup	Chicken Orzo Soup
Roasted Tomato Bisque	Seafood Bisque	Roasted Red Pepper & Artichoke
Fresh Seasonal Fruit	Cheese Tortellini w/ Alfredo or Marinara	Melon Wedge w/ Prosciutto

SALAD (please select one)

Ocean Acres' Mixed Greens w/ Raspberry Vinaigrette	Caesar	Spring Mix w/ Balsamic Vinaigrette
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VEGETABLE (please select one)

Broccoli w/ Lemon & Butter	Italian Vegetable Medley	Carrots l'Orange
String Beans w/ Bacon & Garlic	Broccoli, Cauliflower & Carrots Medley	String Beans w/ Julienne Carrots
Zucchini w/ Fresh Herbs	Sautéed Zucchini & Yellow Squash	

STARCH (please select one)

Rice Pilaf	Twice Baked Potato	Duchess Potato	Mixed Wild Rice
Oven Roasted Redskin Potatoes	Cheddar Bacon Mashed Potatoes		Roasted Garlic Redskin Mashed Potatoes

DESSERT (please select one)

Peach Cobbler	Chocolate Mousse w/ Raspberry Sauce	New York Cheese Cake
Bananas Foster	Refreshing Sherbet w/ Wafer (Orange, Pineapple, Rainbow)	Brownie Royale

