OCEAN CABANA

MENU

FRESH • HEALTHY • COASTAL CUISINE

My vision for Ocean Cabana is simple: fresh ingredients, vibrant flavors, and dishes that reflect the relaxed elegance of coastal living. Each recipe is crafted to bring together wellness, seasonality, and exceptional taste."

Chef Harry Linzmayer, CEC, HAAC

Executive Chef

STARTERS

Perfect for the table, our starters feature fresh ingredients, vibrant Mediterranean flavors, and shareable favorites crafted to begin your meal on a delicious note.

MEDITERRANEAN MEZZE BOARD $ 18.00
Traditional hummus, smoky baba ghanoush, creamy tahini, marinated olives, pickled.

BURRATA & HEIRLOOM TOMATOES $ 19.00
Creamy burrata paired with seasonal heirloom & jubilee tomatoes, fresh basil, extra-virgin olive oil, and aged balsamic.

PERUVIAN CEVICHE $ 22.00
Fresh fish of the day marinated in vibrant leche de tigre with red onion, Peruvian corn & cancha, and chili yellow peppers.

SHRIMP COCKTAIL $ 22.00
Chilled jumbo shrimp served with classic cocktail sauce and fresh lemon.

CRISPY ZUCCHINI $ 16.00
Lightly breaded zucchini fried to a golden crisp, served with garlic yogurt and fresh lemon.

CHIPS & HOUSE-MADE SALSA $ 14.00
Crunchy tri-color tortilla chips paired with our fresh house-made salsa. A simple favorite with bold, vibrant flavor.

FRESH SALADS

Freshly prepared with crisp vegetables, vibrant Mediterranean ingredients, and house-made dressings for a light yet satisfying experience.

GREEK SALAD $ 18.00
Mediterranean favorite featuring vine-ripened tomatoes, crisp cucumber, sweet bell peppers, red onion, Kalamata olives, and creamy feta, finished with our oregano vinaigrette.

MEDITERRANEAN CHOPPED SALAD $ 19.00
Romaine and arugula tossed with chickpeas, cucumber, tomatoes, artichokes, olives, and feta cheese, dressed in a bright lemon-herb vinaigrette.

GEM CAESAR SALAD $ 18.00
Crisp romaine hearts, shaved Parmesan, and toasted brioche croutons tossed in our house-made Caesar dressing. A refined take on the classic Caesar.

OLIVIER SALAD $ 16.00
The classic Russian-style salad featuring potatoes, carrots, peas, eggs, tossed in a creamy mayonnaise dressing.

ADD YOUR FAVORITE PROTEIN

Customize any salad with your choice of:

GRILLED CHICKEN	$9.00	GRILLED SALMON	$10.00
GRILLED SHRIMP	$10.00	SKIRT STEAK	$10.00

SIGNATURE BOWLS

Wholesome, chef-crafted bowls layered with fresh ingredients, vibrant flavors, and nourishing grains for a satisfying meal any time of day.

GRILLED SALMON BOWL $ 26.00
Perfectly grilled salmon paired with nutty farro, baby spinach, roasted vegetables, creamy avocado, and a bright lemon-tahini dressing.

HAWAIIAN POKE BOWL $ 26.00
Your choice of fresh tuna or salmon served over sushi rice with avocado, cucumber, edamame, wakame seaweed, sesame, spicy mayo, and a soy-lime dressing.

FALAFEL POWER BOWL $ 21.00
Crispy falafel accompanied by quinoa tabbouleh, hummus, cabbage, olives, pickled vegetables, and tahini sauce. Plant-based, protein-rich, and deliciously satisfying.

SANDWICHES & WRAPS

Crafted with premium ingredients and served with your choice of seasonal fruit or crispy French fries.

GRILLED CHICKEN PITA $ 21.00
Herb-marinated grilled chicken, creamy hummus, crisp cucumber, ripe tomato, pickled onions, and tahini sauce wrapped in warm pita bread. Fresh, flavorful, and perfectly balanced.

GRILLED SALMON WRAP $ 21.00
Perfectly grilled salmon paired with creamy avocado, peppery arugula, crisp cucumber, juicy tomatoes, and tangy lemon-dill yogurt in a soft wrap. Light, fresh, and satisfying.

TURKEY CLUB $ 19.00
Roasted turkey layered with avocado, lettuce, tomato, cucumber, and herb aioli on toasted multigrain bread. A wholesome classic elevated with fresh flavors.

FISH TACOS $ 26.00
Freshly grilled fish topped with vibrant pico de gallo, crunchy citrus slaw, and zesty lime crema. Bright coastal flavors in every bite.

TOC BURGER $ 24.00
Premium Angus beef grilled to perfection and stacked with lettuce, tomato, onion, pickles, and our signature aioli sauce. Juicy, bold, and undeniably delicious.

PHILLY CHEESESTEAK QUESADILLA $ 21.00
Flour Tortilla, Tender, Well-marbled Steak, Sautéed Onions, and Melly Provolone Cheese, Sour Cream, Guacamole, Pico de Gallo and Tortilla Chips.

CHEF'S ENTRÉES

Fresh seafood and premium meats, thoughtfully prepared with vibrant ingredients and Mediterranean-inspired flavors. Served with Garden Salad or Fries

GRILLED BRANZINO $ 31.00
Lemon-infused olive oil

HERB-CRUSTED ATLANTIC SALMON $ 28.00
Lemon-Olive Oil Dressing

STEAK & FRIES $ 32.00
USDA 8-ounce skirt steak, chimichurri

GRILLED CHICKEN BREAST $ 26.00
Lemon-Olive Oil Dressing

GRILLED JUMBO SHRIMP $ 32.00
Lemon-Olive Oil Dressing

PIZZAS

Available on your choice of our handcrafted artisan dough or cauliflower crust.

MARGHERITA $ 17.00
Fresh mozzarella, basil, and house-made tomato sauce. Pure Italian comfort with every bite.

TRUFFLE MUSHROOM $ 21.00
Wild mushrooms, mozzarella, and luxurious truffle béchamel. A rich and sophisticated favorite.

MEDITERRANEAN $ 21.00
Feta, mozzarella, tomatoes, olives, roasted peppers, and fresh herbs. Fresh, colorful, and packed with Mediterranean characters.

PEPPERONI $ 18.00
A crowd favorite done right. Premium pepperoni layered over our house-made tomato sauce and melted mozzarella.

DESSERTS

AÇAÍ BOWL $ 8.00
A refreshing blend of premium açai topped with your choice of fresh bananas or seasonal berries.

YOGURT ICE CREAM $ 8.00
Smooth and creamy frozen yogurt served chilled for a light and refreshing treat.

TRES LECHES CAKE $ 8.00
A classic Latin American dessert featuring delicate sponge cake soaked in three milks and finished with lightly whipped cream.

PISTACHIO PIE $ 8.00
A velvety pistachio filling nestled in a crisp buttery crust. Nutty, creamy, and elegantly balanced with every bite.

WARM BELGIAN CHOCOLATE BROWNIE $ 8.00
Decadent Belgian chocolate brownie baked to a perfectly fudgy texture, served warm with frozen yogurt and chocolate ganache.