



## APPETIZERS

<b>Fresh Ahi Sashimi</b> an OCC delicacy	MKT	<b>BBQ Pork Ribs</b> chef bobby's award winner	11
<b>Crispy Coconut Shrimp</b> mango & mint salsa	13	<b>Club Nachos</b> beef, beans, cheese, guacamole	10
<b>Crispy Calamari</b> chipotle aioli	9	<b>BBQ Chicken Quesadilla</b> grilled chicken, kahuku corn relish, cheddar cheese	11
<b>Soy Beans</b> steamed, plain or chinese-style	6.5	<b>Teriyaki Beef Skewers</b> broiled, topped with green onions	9
<b>Mezze Plate</b> hummus, babaganoush, tabbouleh	9	<b>Jerk Chicken Skewers</b> jerk spiced, broiled, bbq sauce	9
<b>Mozzarella Crustini</b> fresh mozzarella, roma tomato, basil, olive oil, balsamic drizzle	9.5	<b>Blue Shell Crab Cakes</b> sweet chili and cilantro pesto sauces	11
<b>Seared Scallops Napoleon</b> seared scallops, puff pastry grilled vegetables, beurre blanc	13	<b>Ahi Tacos</b> ahi, guacamole, pico de gallo	10

## SALADS & SOUP

### Soup du jour 4

<b>Portuguese Bean Soup</b> traditional local favorite	4	<b>Nalo Greens</b> roma tomatoes and cucumber	6.5
<b>Wilted Spinach Salad</b> fresh kahuku corn, sautéed mushrooms, hot bacon vinaigrette	9	<b>OCC House Salad</b> crisp lettuce with shredded carrots, mushrooms, tomato	5.5

## ENTRÉE SALADS

<b>Mediterranean Chicken Salad</b> island greens, roma tomato, feta cheese, kalamata olives, asparagus	12	<b>Cobb Salad</b> turkey, bacon, avocado, egg, tomato, blue cheese	12
<b>"Spider Roll" Sushi Rice</b> crispy soft shell crab, sushi rice, avocado, cucumber, ginger, radish sprouts, wasabi aioli	11.5	<b>Grilled Spiced Shrimp</b> romaine lettuce, roma tomato, avocado, balsamic vinaigrette	14

<b>Fresh Tossed Caesar*</b>	8
<b>with grilled chicken breast</b>	12
<b>with grilled shrimp</b>	13
<b>with blackened ahi</b>	13

*\*Half portions available*

## SANDWICHES & FAVORITES

<b>Half Pound Angus Burger</b> 100% black angus beef, mushrooms, onions, bacon, lettuce, and tomato <b>with cheese</b>	10 10.5	<b>OCC Mahi Sandwich</b> lightly battered and sautéed, tomato, lettuce, onion, pickle	9
<b>Beef Stew with Rice*</b> our club favorite with potatoes, carrots, and onions	13	<b>Linguine or Capellini*</b> marinara or meat sauce	13



## ENTRÉES

<b>Fresh Catch of the Day</b> sautéed, broiled, or steamed (cantonese style) rice, vegetable du jour		<b>market</b>
<b>Broiled Lobster Tail</b> drawn butter, lemon, asparagus, rice	<b>Single</b> <b>Double</b>	<b>30</b> <b>52</b>
<b>Fresh Mahimahi</b> sautéed, broiled, or steamed (cantonese style), rice, vegetable du jour		<b>28</b>
<b>Marinated Salmon Fillet with Hawaiian Sweet Corn Relish</b> jasmine rice, vegetable du jour		<b>20</b>
<b>OCC Mahimahi*</b> lightly battered and sautéed, rice, vegetable du jour		<b>17</b>
<b>Bistro Style Scampi*</b> linguine or capellini, fresh tomatoes, mushrooms, garlic, herbs		<b>25</b>
<b>Bowtie Ahi</b> fresh charbroiled ahi over bowtie pasta with tomatoes, garlic, basil pesto cream sauce, wasabi beurre blanc		<b>22</b>
<b>Chicken Breast Parmesan</b> linguine, marinara sauce, mozzarella, parmesan cheese (also available broiled without breading)		<b>18</b>
<b>Classic Italian Caponata</b> healthy choice, linguine, garlic bread		<b>15</b>
<b>Thai Curry Tofu and Vegetables*</b> broccoli, shiitake mushroom, eggplant, cauliflower, green beans, jasmine rice		<b>16</b>
<b>Stuffed Jumbo Black Tiger Prawns</b> baked, crab stuffing, lemon herb butter, vegetable du Jour		<b>26</b>
<b>BBQ St. Louis Pork Ribs*</b> chef bobby's award winner with corn on the cob and mashed potatoes		<b>22</b>
<b>Chicken Penne Pasta</b> fresh spinach, sundried tomatoes, artichoke hearts, garlic and herbs, mozzarella cheese, garlic bread		<b>17</b>
<b>Rosemary and Garlic Crusted Roast Rack of Lamb</b> mashed potatoes, asparagus, mint jus		<b>33</b>
<b>Boneless Kalbi Short Ribs</b> served with rice and vegetable du jour		<b>17</b>
<b>Pan Seared Aged New York Steak</b> garlic herb butter, mashed potatoes, vegetable du jour		<b>30</b>
<b>Filet Mignon</b> mashed potatoes, asparagus, béarnaise sauce		<b>30</b>
<b>Prime Rib of Beef*</b> baked potato, vegetable du jour, and thyme jus		<b>27</b>
	<b>Paddler's Cut – (12 ounce)</b>	<b>30</b>

\*Half portions available

*White, Brown or Jasmine Rice or Mashed Potatoes or Steak Fries  
may be substituted for the recommended side. Baked Potato \$2 additional.  
Your server will inform you of the vegetable of the day and our daily dinner specials.*

**Manfred Pirscher**, Executive Chef

**Robert Miller**, Sous Chef

**Thank you for not using cell phones in the dining areas.**