

MASTRO'S OCEAN CLUB



APPETIZERS

Shrimp Cocktail	23	Ahi Tuna Tartare	19
Dungeness Crab Cocktail	28	Seared Ahi Tuna	19
Lobster Cocktail	35	Smoked Salmon	19
Chilled Alaska King Crab Legs	35	Oysters on the Half Shell	MKT
Alaska King Crab Claws	MKT	Ocean Club Crab Cakes	18/31
Caviar	MKT	Fried Calamari	14

MASTRO'S SEAFOOD TOWER

Create your own selection of fresh, chilled shellfish, presented on our signature iced seafood tower

SUSHI SELECTION

Developed exclusively for Mastro's Ocean Club by Chef Angel Carbajal of Nick-San Cabo San Lucas

Veggie Roll	17	Shrimp Tempura Roll	29
Ahi Tuna Tostada	19	Jalapeño Tuna Sashimi	24
Maguro Lime Roll	25	Clear Lobster Roll	29
Hamachi with Crispy Onions	25	Seared Albacore with Black Truffles	30

SOUP & SALADS

Lobster Bisque	16	Ocean Club House Salad	17
Caesar Salad	12	Chopped Salad	12
Spicy Mambo Salad	12	Ocean Club Iceberg Wedge	12
Heirloom Tomato & Burrata	20	Beefsteak Tomato & Onion	12

SEAFOOD

Chilean Sea Bass	48	Big Eye Tuna Sashimi Style	49
Alaska Halibut	48	Alaska King Crab Legs	65/lb
Scottish Salmon Fillet	42	Twin Lobster Tails (7oz ea)	68
Pacific Swordfish	39	Live Maine Lobster (2-6lbs)	35/lb

STEAKS & CHOPS

Petite Filet 8oz	45	Bone-In Ribeye 22oz	58
Filet 12oz	51	Bone-In Kansas City Strip 18oz	60
Bone-In Filet 12oz	54	Herb Roasted Chicken 18oz	35
Bone-In Filet 18oz	62	Rack of Lamb 22oz	49
New York Strip 16oz	55		

POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes	35	Alaska King Crab Black Truffle Gnocchi	32
Gorgonzola Mac & Cheese	13	Roasted Brussels Sprouts	12
1 Lb Baked Potato	12	Creamed Spinach	12
Twice Baked Potato	12	Creamed Corn	12
Garlic Mashed Potatoes	12	Spinach - Steamed or Sautéed	12
French-Fried Potatoes	12	Asparagus - Steamed or Sautéed	12
Sautéed Mushrooms	12		

Executive Chef - Oscar Ledesma

"Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."