

## TO SHARE, TO START

<b>Olives</b> v	3.00	Served with aioli and lemon wedges
<b>Bread Basket</b> v	3.50	With salted seaweed butter
<b>OCK PLATTER</b>	6.50	Assorted breads with OCK mackerel pate, fresh salmon delice & salted seaweed butter
<b>Tempura Calamari</b>	6.00	Maldon sea salt, aioli & lime zest
<b>Whitebait</b>	4.50	Malden sea salt, paprika & aioli
<b>Mussels</b>		Please see the mussel section
<b>Crispy Shrimp</b>	8.50	Jumbo south pacific red prawns, deep fried in batter with a coconut, lime & Tequila dip.
<b>Mug of Shell on Prawns</b>	4.50	

**BRUSCHETTA** Our Bruschetta are all served on toasted Leigh baked sourdough

**Tomato Bruschetta** v 5.50  
Fresh cherry tomato salsa & mozzarella

**Calamari Bruschetta** 6.50  
Baby squid, fennel & red chilli salad

**Brie Bruschetta** v 6.50  
Warm brie, drizzled with pesto, mixed leaves & balsamic

*Oysters—delivered daily*



**Oysters Au Naturel** 3 for 6.50, 6 for 13.00, 12 for 26.00

**Oysters with parmesan, wasabi & breadcrumbs** 3 for 8.00

Add a glass of Prosecco for 6.00

## PLATTERS & SHARERS

<b>Old Leigh Platter</b> 15.00 or to share 25.00	<b>Trawler Board</b> 20.00 or to share 30.00
Shell on prawns, cocktail prawns in OCK Rose Marie sauce, cockles, whelks, roll mop herrings, OCK slaw & aioli	Smoked salmon, cocktail prawns in OCK Rose Marie sauce, mackerel pate, crayfish, roll mop herrings, cockles, squid salad, caper berries & OCK slaw
<b>OCK Seafood Tier</b> for 2 to share £45.00	
A large selection of seafood, including 2 oysters, deep fried calamari & crispy shrimp served with aioli	
Add 1/2 Lobster 16.50 or a whole Lobster 30.00	
Add a glass of Prosecco 5.00	

*If you have any food allergies or intolerances please notify your server before ordering. Shellfish & nuts are used extensively on our premises & traces may be present in all dishes.*



## FROM THE SEA

**Lobster** served with French fries

**Whole Lobster** 38.00  
Grilled with fresh herbs & garlic butter

**Half Lobster** 20.00  
Grilled with fresh herbs & garlic butter

Add crispy shrimp 4.50

**Lobster Combo Bake** 28.00

One of our signature dishes, half a lobster baked in its shell with mussels & clams in a creamy white wine, cheese & herb sauce

**Lobster Thermidor** 28.00

Half a lobster baked in the shell with mussels & clams, in a chilli, tomato & herb sauce

## PASTA

**Pesto Linguine** 14.50  
Assorted seafood in our homemade pistachio & pine nut pesto, finished with a touch of brandy

**Mediterranean Pasta** v 12.50  
Linguine with peppers, onions, tomato, capers & olives

**Mussels** served with bread

**Moules Marinere** starter 7.00 main 13.50  
White wine cream, tarragon & shallots

**Thai Mussels** starter 7.50 main 14.50  
With lemongrass, chilli ginger & coconut milk

Add 'Frites' 2.00

## Fish

**Beer Battered Fish & Chips** 14.00  
Lowestoft landed with homemade tartar & grilled lemon Add Garden Peas 2.00

**Monk Fish** 18.00  
Fillet of monkfish wrapped in pancetta, with a tomato & black olive salsa & new potatoes

**Haddock Florentine** 16.00  
With a cream & spinach sauce, poached egg & new potatoes

**Blackened Sword Fish** 18.00  
Grilled & served with a mango, papaya & jalapeno salsa & new potatoes

**Catch of the Day** 17.00  
Please ask your server for today's fresh catch.

*We are proud to source as much of our seafood as locally as possible & because we always try to serve the freshest seafood our selection may vary & we may sell out!*

## GRILLS, SALADS & MORE

Our Burgers are made from 7oz of prime, ground Hereford steak or British chicken breast & served on a brioche bun with a side of chunky fries.

**BLT Burger** 12.75  
Bacon, lettuce, tomato & Tiptree gooseberry chutney, add mature cheddar cheese £1.00

**Californian Salad** 14.00  
Chicken breast, crispy pancetta, guacamole, pineapple, red onion & a mixed salad

**Californian Burger** 14.50  
Grilled breast of chicken with mature cheddar, bacon, red onion, pineapple, guacamole & lettuce.

**Lobster & Crayfish Salad** 18.50  
With fresh mango & papaya salsa, lemon mayo and a mixed leaf salad

**Baha Fish Burger** 14.50  
Beer battered fish, mango, papaya & chilli salsa, guacamole & lettuce

**Garden salad** v 13.50  
A selection of fresh fruit, vegetables, ock slaw, & mixed nuts & seeds, with a mixed leaf & baby potato salad

**Portobello Burger** 12.50  
Portobello mushroom, red onion, avocado, tomato, stilton, lettuce & aioli

**Salad Nicoise** 13.50  
Smoked mackerel, green beans, capers, olives & a boiled egg served with a mixed leaf salad

**Pollo Porcini** 12.50  
Grilled breast of chicken in a cream, wine & mushroom sauce, topped with cheese, served with French fries & rocket

Choose your salad dressing:

- ◆ Aged balsamic & honey
- ◆ Raspberry & berry vinaigrette
- ◆ Lemon, garden herb & garlic



**Steaks** Served with fries & grilled tomato

**10oz Prime British, 28 day hung:**

**Ribeye** 22.00

**Sirloin** 22.00

Add stilton or garlic butter 1.50

Add peppercorn sauce 1.95

**Sea N'Ranch Combo**

Your choice of steak plus:

**Half a lobster** 16.50

**Crispy shrimp** 4.50

## SIDES

<b>OCK seasoned Fries</b> 3.00	<b>Garden Peas</b> 2.00
<b>French Fries</b> 2.50	<b>Assorted fresh vegetables</b> 3.50
<b>Baby New Potatoes</b> 3.50	<b>Potatoes Dauphinoise</b> 4.00
<b>Caprese Salad</b> 5.50	<b>O.C.K Slaw</b> 3.50
<b>Tossed Side Salad</b> 3.00	<b>Tiptree sauces &amp; mayonnaise</b> 0.25

# BRUNCH

available until 12pm Saturday & 12.30 Sunday

All served on toasted Leigh on Sea baked sourdough.

<b>Morning Zest v</b> 7.00	<b>Eggs Florentine v</b> 6.50
Poached eggs with lime dressed avocado <i>Add smoked salmon 2.00</i>	Poached eggs with hollandaise & spinach
<b>Eggs Benedict</b> 7.00	<b>Eggs Royal</b> 8.50
Poached eggs with hollandaise & crispy pancetta <i>Add smoked salmon 2.00</i>	Poached eggs with hollandaise & smoked salmon
	<b>Crab &amp; Avocado,</b> 8.00
	Poached eggs with spiced crab & guacamole

<b>OCK Full English</b> 9.00	<b>Brunch Waffle</b> 8.50
Fried eggs, bacon, sausage, homemade baked beans, grilled tomato & toast <i>Add black pudding 1.50</i>	A hot sweet waffle, poached eggs, bacon & maple syrup
<b>Huevos Rancheros</b> 8.50	<b>Eggs Al Forno</b> 8.00
Homemade baked beans, chilli, chorizo, fried eggs & guacamole served on a tortilla	Red & yellow peppers, onions & tomatoes topped with eggs & cheese, served in a griddle pan
<b>OCK Steak Brunch</b> 10.50	
Minute steak, eggs, tomato, chorizo & mushrooms served in a griddle pan	

## LIGHTER OPTIONS

<b>Berry Crunch</b> 4.50	<b>French Toast</b> 6.50
Granola, fresh fruit & natural greek yoghurt v	Brioche dipped in egg, served with: - Yoghurt, banana, maple walnuts & cinnamon dusting v
<b>Homemade Baked Beans &amp; Cheese</b> 4.50	- Sweet cure bacon, blueberries & real Canadian maple syrup
Served on toast v	
<b>Sweet Cure Bacon or Sausage Sandwich</b> 3.85	
Served in a brioche bun	

## BRUNCH SMOOTHIES

<b>Tropical Island</b> 4.00	<b>Morning Surprise</b> 4.00
Mango, pineapple, cinnamon, chia seeds, yoghurt & almond milk	Strawberries, banana, fresh lime juice, yoghurt & almond milk

## LOW TIDE MENU Weekdays 12.00-7.00

Please ask to see our Low Tide Menu for a lighter lunch or pre theatre treat!

If you have a food allergy or intolerance please tell your server before ordering

# GELATI & DESSERTS

## Desserts

<b>Waffles</b> 6.50	<b>Affogato</b> 3.50
Belgian waffle with Canadian maple syrup, vanilla gelato, whipped cream & your choice of chocolate sauce, caramel or maple syrup	One scoop of vanilla or chocolate gelato with hot espresso <i>Add a liqueur for 1.50</i>
<b>Eton Mess</b> 5.50	<b>Cheese Cake of the day</b> 6.00
Meringue & fresh whipped cream with fresh fruit & homemade berry compote	Ask your server for today's choice. <i>Add whipped cream 50p or gelato 1.50</i>

## CHEESE BOARD

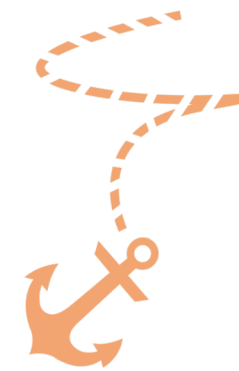
A selection of 3 British cheeses, caper berries, Tiptree gooseberry relish & Leigh baked sourdough 9.00

## Sundaes

All topped with fresh whipped cream & a wafer biscuit

We make our own gelato using fresh milk, cream & quality real fruit & nut flavourings. Our flavours change regularly so ask your server for today's choice!

<b>Wall of Death</b> single 6.50/ sharer 8.50	<b>Banana Bonanza</b> 6.50
Vanilla gelato, chocolate brownie, Italian Morello cherries, chocolate sauce	Vanilla & salted caramel gelato, sliced banana, sugar toasted almonds & chocolate sauce
<b>Oreo Sundae</b> 5.00	<b>Double Header</b> 3.00
Vanilla & chocolate gelati, Oreo cookie, chocolate sauce	Two scoops of our delicious gelati. Ask your server for today's flavours <i>Add a sauce or topping 50p</i>
<b>Pina Colada Sundae</b> 6.50	<b>Single scoop</b> 2.00
Coconut gelato, fresh pineapple, Malibu liqueur, Bounty Bar	<i>Add a sauce or topping .50</i>
<b>Banana Boat</b> 6.50	<i>Ask your server for today's gelato flavours</i>
A split banana, caramel & chocolate gelati, sugar toasted almonds, Morello cherries & chocolate sauce	
<b>The Helter Skelter</b> 5.75	
Vanilla gelato, fresh strawberries, crushed meringue, fruits of the forest sauce	
<b>The Kraken</b> 6.50	
Single scoop of salted caramel gelato, sliced banana, Kraken rum syrup & cinnamon	



Please note for parties of 8 or more a discretionary 10% service charge may be added to your bill.



# SEAFOOD & GRILL