

# The world is *your oyster.*



*Sailfish Point: a culinary tour de force*

There are 125 years of combined experience among the Executive and Sous chefs at Sailfish Point. If the Clubhouse culinary staff cannot prepare it to perfection, chances are it isn't real food.

When a multi-cultural staff offers dishes from practically every region on earth, you know you're in for a palate-pleasing dining experience.

Most of the Clubhouse chefs have classical training that includes French, American, Japanese, Asian Fusion, Italian and Molecular Gastronomy influences. As a team, the culinary pros add international flavor from Jamaica, Haiti, The States, South Africa, Argentina, and Mexico. Their backgrounds include everything from the Culinary Institute of America to Johnson & Wales University.

Earning a place on the culinary staff can be grueling because members must come first, which means that embracing an attitude of service excellence and going above and beyond are always on the job-interview menu. Then comes a "working" interview with a mystery basket from which the chef must create and present an epicurean's



*The Chefs at Sailfish Point prepare dishes that are a feast for the eyes as well as the palate.*

three-course meal, complete with appetizer, a salad, and an entrée.

Of particular emphasis is each chef's ability to transform seafood into a wide variety of distinguished dishes. After all, seafood

comprises 50 percent of all the menus in each of the four venues where food is served (The Beach Club Raw Bar with fresh seafood, the more formal Ocean Room, The Terrace Grill, and the casual Crossroads Cafe). The staff cleans 50 pounds of salmon alone every day! Other fresh seafood purchased daily includes mahi mahi, flounder, snapper, shrimp, swordfish, branzino, sea bass, halibut, tuna, muscles, monkfish, calamari, clams and, of course, oysters.

Whether dietary restrictions or personal preference come into play, the culinary team is adept at customizing each dish. While requests for Gluten-Free, Kosher, Vegan and Vegetarian meals are common, every dining experience is like having your own personal chef. From the Asian Salad to Short Rib Pappardelle with house-made pasta, roasted tomatoes and asparagus, every single dish can be customized by request. The most unusual requests made and fulfilled? A burned egg white omelet for a formal New Year's Eve dinner and a birthday cake complete with Rockette legs, for the birthday bash of a former Rockette.

*Get to know all of our outstanding eateries.*

## OCEAN ROOM

*Contemporary. Refined. French. American.*

With its white tablecloth atmosphere, always complemented with live music, the Ocean Room is certainly the centerpiece of dining at Sailfish Point. Friday night is smart-casual, button-up shirt, no tie required; Saturday evening, men wear jackets. Wall-to-wall windows blend interior and exterior delights to highlight the eatery's unique landscape. Savor an ever-changing menu of world cuisine with an Australian rack of lamb, foie gras, caviar, fillet, lobster tail, and other selections of the finest cuts of meat, poultry, and fish. The reservation-only restaurant also offers hors d'oeuvre for guests who are dining.

## CROSSROADS CAFE

*Casual. Comfortable. Classic. On-the-Go.*

The restaurant, located between the 9th and 10th hole of the community's Jack Nicklaus-designed signature golf course, provides all the essentials with loaded nourishment for a day on the links, or a visit overlooking the greens al fresco. Delight in the complimentary pastries such as bagels, danishes, donuts, and coffee, made to order from 8 a.m. to 11 a.m. daily. Omelets, yogurt parfait, breakfast sandwiches, and nearly a dozen items are available for take and go, or sit-down. Lunch features protein-packed, colorful selections — turkey club sandwiches, burgers, chopped salads, or soup of the day.

## BEACH CLUB

*Airy. Fresh. Seafood. Delicacies.*

Surrounded by expansive windows, this coastal setting provides harmonious views of the ocean as well as a seamless transition from sand to seating. The Beach Club is Sailfish Point's premiere seafood eatery and raw bar. The menu is comprised of oysters, clams, ceviche, fresh catch — tuna, snapper, seabass, salmon — all the popular fish, your way. Choose from grilled, blackened or fried and customize with your favorite sides such as asparagus, brussel sprouts or Chef's special, English peas.

## THE TERRACE GRILL

*Craft. Sophisticated. Homestyle.*

This modern approach to homestyle favorites is infused with Chef's personal niche specialties and favorites such as duck wings, charcuterie boards, chicken & waffles, and more trendy noshes. The eclectic menu pairs perfectly with the approachable ambiance of the wrap-around bar offering panoramic views of the Atlantic shoreline from every seat.

## SURFSIDE GRILL

*Poolside. Refreshing. Fruit-forward.*

Poolside at Sailfish Point, the bar at Surfside Grill is bigger than the kitchen. Loaded with fresh-fruit infused water, there's always space for a reprieve from sun and watersport. Fresh salsa and guacamole, acai bowls, vegetable platters and causal protein combinations with fresh seafood keep it light and authentic.

