

619 Ocean View Restaurant

first tastes

warm tomato stack 13
layered with blue cheese

parma scallops 14
garlic, shallots, sun dried tomatoes & parma prosciutto

shrimp cocktail 13
vodka cocktail sauce

hollandaise crab cake 14
horseradish saffron aioli

breaded calamari steaks 12
pickled pepper salad

brie dumplings 12
raspberry & black pepper coulis

second

arugula & truffle oil 10
shaved st. augustine sweet onion, radishes, & sea salt

hearts of romaine 8
anchovy, brioche crustinis & parmesan-garlic emulsion

belgium endive 9
dried peaches, blue cheese, toasted thyme almonds, & blue berry balsamic vinaigrette

chef's soup de jour 7
daily house made soup

from the sea

flounder a la meunière 23
lemon, parsley & beurre noisette

grilled coriander swordfish 24
lemon-basil salsa verde

almond crusted atlantic salmon 21
honey bourbon glaze

maine lobster tail 27
twin tails 45
broiled, drawn butter

grouper roasted 27
olives, tomatoes & capers

from the land

brined pork tender loin 24
caramelized onion & apple compote

grilled rack of lamb 34
fig demi glace

filet mignon 36
shallot demi

pecan crusted chicken breast 24
goat cheese sauce

surf & turf 42
petite filet & broiled maine lobster tail

burgundy fetticinni 19
grape tomatoes, fresh basil, & onions
with chicken 25 with shrimp 28 with scallops 30

truffle yukon gold purée

warm fingerling salad

vegetable de jour

swiss chard & spring onions

mashed minted fava beans

**consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness*

please inform your server of **any food allergies you may have*

**18% gratuity will automatically be added to all checks*