

**619 Ocean View**  
Restaurant  
*spring & summer inspired flavors*

*first tastes*

**truffle lobster risotto croquettes 14**  
tomato basil ragout

**parma scallops 14**  
garlic, shallots, sun dried tomatoes & parma proscuitto

**tuna nicoise 14**  
fresh haricots vert, kalamata olives, grape tomatoes

**dirty martini shrimp cocktail 13**  
olive tapenade

**calamari 12**  
fried with roasted red pepper cream

**heirloom tomato caprese stack 13**  
buffalo mozzarella

*second*

**boston bibb salad 9**  
blood orange vinaigrette, candied pecans, golden raisins & blue cheese

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

**bouillabaisse 8**  
saffron broth with fish & shrimp

**chef's soup de jour 7**  
daily house made soup

## *from the sea*

**flounder a la meunière 23**  
*lemon, parsley & beurre noisette*

**local grilled mahi mahi 23**  
*fig bbq glaze*

**seared atlantic salmon 21**  
*pernod spinach puree*

**maine lobster tail 27**  
*broiled, vanilla butter*

**fennel pollen striped bass 24**  
*saffron compound butter*

**grouper roasted 25**  
*olives, tomatoes & capers*

## *from the land*

**grilled rack of lamb 32**  
*juniper mint jelly*

**filet mignon 36**  
*shiraz reduction*

**roasted chicken breast 24**  
*over white bean cassalette*

**surf & turf 42**  
*petite filet & broiled maine lobster tail*

**penne primavera 18**  
*light cream sauce with peas, carrots, onions, & sun dried tomatoes*  
*with chicken 25      with shrimp 28      with scallops 30*

**truffle mash potatoes**

**side salad**

**chef's rice de jour**

**sautéed spinach**

**minted butter peas**

*\*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*