

619 Ocean View Restaurant

STARTERS

- CRISPY PEANUT CRUSTED CALAMARI
10
CRUNCHY SEAFOOD CIGARS
11
JUMBO SHRIMP COCKTAIL
12
ROASTED PORTOBELLO GRATIN
9
CREAMY WARM CRAB DIP
10
TOMATO & MOZZARELLA BRUSCHETTA
8
CRISPY ROCK SHRIMP, THAI CHILI AIOLI
13
SPICY CORN AND SALMON FRITTERS
8
JUMBO LUMP BLUE CRAB CAKE
11

SOUPS & SALAD

- CHEF'S DAILY SOUP CREATION
CUP 4 BOWL 7
BLUE CRAB BISQUE
7
619 HOUSE SALAD WITH
ROASTED SHALLOT VINAIGRETTE
6
TENDER BOSTON BIBB WITH BLUE CHEESE, SPICED
PECANS, GOLDEN RAISINS, GREEN APPLE EMULSION
9
CAESAR SALAD WITH CIABATTA CROSTINI
8

DAILY FRESH CATCH

FRESH DAILY, HAND CUT & FILLETED ON SITE. SELECTIONS MAY INCLUDE THE FOLLOWING:
YOUR SERVER WILL PRESENT TONIGHT'S FRESH CATCH!

KEY WEST, FL SCARLETT SNAPPER
HILO, HAWAII MAHI MAHI
NEW ENGLAND COD
SITKA, AK HALIBUT
WASHINGTON RED KING SALMON
SOUTH ATLANTIC BLACK GROUPER



NEW ZEALAND ORANGE ROUGHY
BEAUFORT, SC SWORDFISH
CAPE MAY MONKFISH
CHILEAN SEA BASS
JUPITER BEACH, FL POMPANO
CLEAR SPRINGS, ID RAINBOW TROUT

ENTREES

TO INCLUDE CHOICE OF 619 HOUSE SALAD OR CUP OF SOUP WITH CHEF'S SELECTION OF STARCH & FRESH VEGETABLE.

SEAFOOD SPECIALTIES

JASMINE CRUSTED YELLOW FIN TUNA
GINGER CITRUS SAUCE
27
A. Sy Acacia Pinot Noir

PAN SEARED FLORIDA GROUPER
TOMATO & CAPER BUTTER
28
Chalone Pinot Blanc

MAPLE LACQUERED ATLANTIC SALMON
23
Chandon Pinot Meunier

619 SPECIALTY DIVER SCALLOPS, PARMA PROSCIUTTO
HOUSE DRIED TOMATOES & CHARDONNAY BUTTER
26
Foss Lapostolle Champaign Blanc

JUMBO LUMP BLUE CRAB CAKE SALAD
CITRUS VINAIGRETTE
28
Macon Lugny "Les Pharmes" Chardonnay

BUTTER POACHED MAINE LOBSTER TAIL
SINGLE TAIL 26
DOUBLE TAIL 46
Newton Unfiltered Chardonnay

STEAKS, POULTRY AND PASTA

CENTER CUT FILET
CARMELIZED SHALLOT DEMI GLACE
36
Provence Cabernet Sauvignon

CHAR-GRILLED NEW YORK STRIP
HERB COMPOUND BUTTER
34
Rosenblum Ginfandel

PAN ROASTED ASHLEY FARMS CHICKEN
20
Brancott Chardonnay

LINGUINI WITH RED OR WHITE CLAM SAUCE
18
Antinori Reppoli Chianti Classico

SCALLOP AND SHRIMP SCAMPI
CAPELLINI PASTA
28
Espero Pinot Grigio

619 BEEF & REEF DINNER
BUTTER POACHED MAIN LOBSTER TAIL & PETITE FILET
DRAWN BUTTER & CARMELIZED SHALLOT DEMI GLACE
48
Chateau La Nerthe Chateau La Nerthe

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

FOR YOUR CONVENIENCE AN 18% GRATUITY WILL BE ADDED TO ALL GUEST CHECKS.

619 PONTE VEDRA BEACH BLVD. • PONTE VEDRA BEACH, FL 32082 • 904.285.0202
OPEN WEDNESDAY - SUNDAY 5:30PM TO 9:30PM