

619 Ocean View Restaurant

first tastes

cheese plate 13
fresh fruit & jams

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

shrimp cocktail 13
vodka cocktail sauce

stewed fish & white beans 12
crisp herb focaccia

breaded calamari steaks 12
pickled pepper salad

brie dumplings 12
raspberry & black pepper coulis

second

warm wilted spinach 9
shaved sweet onion, prosciutto, & roasted red peppers

hearts of romaine 8
anchovy, focaccia crostini's & parmesan-garlic emulsion

bibb & frisee 10
roasted red beets, pecans, spiced cider vinaigrette

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

*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

from the sea

flounder a la meunière 23

lemon, parsley & beurre noisette

roasted swordfish 24

injected with roasted garlic duck fat, feta cream sauce

seared atlantic salmon 21

pomegranate glaze

maine lobster tail 27

twin tails 45

broiled, drawn butter

grouper roasted 27

olives, tomatoes & capers

parma scallops 25

garlic, shallots, sun dried tomatoes & parma prosciutto

spicy snapper 26

chili infused oil & tarragon compound butter

shrimp & chorizo 24

fried polenta cake

from the land

braised pork shank 23

cannellini bean cassoulet

grilled rack of lamb 34

fig demi-glace

filet mignon 36

wild mushroom demi

coq au vin 24

braised chicken, mushrooms, bacon, pearl onions, red wine

surf & turf 42

petite filet & broiled maine lobster tail

stewed rabbit with egg noodles 25

peas, carrots, pearl onions, tarragon, wild mushrooms

squash roasted

braised greens

roasted garlic yukon gold potato purée

vegetable de jour

barley & mushrooms