

SALADS

CHEF'S ITALIAN SALAD

CHOPPED ROMAINE AND MIXED GREENS TOPPED WITH SHAVED ASIAGO, SLICED ROASTED SOPRESATTA, RED ONION, PEPPERONCINI, OVEN ROASTED TOMATOES AND TOSSED WITH AN ITALIAN FRESH HERB VINAIGRETTE

6

OCEAN "WEDGE" SALAD

ICEBERG WEDGE, BLUE CHEESE DRESSING, SHARP CHEDDAR, BACON, CHERRY TOMATOES, JULIENNE CARROT & RED ONIONS, FRENCH CROUTONS, SLICED RADISHES, GOLDEN RAISINS & TURMERIC ESSENCE

6

TUNISIAN GREEK SALAD

CUCUMBER, TOMATO, RED ONION, FENNEL, TUNISIAN DATES, KALAMATA OLIVES, FETA CHEESE, RED OAK & ARUGULA LETTUCE, TOSSED IN A HERB VINAIGRETTE

6

"OCEAN 60" WALDORF

GREEN APPLES, SEGMENTED ORANGES, CANDIED WALNUTS, DRIED CRANBERRIES, GOLDEN RAISINS, GRAPES, CELERY, ENDIVE, MIXED GREENS & BLUE CHEESE DRESSING

6

SUNDRIED TOMATO & BACON CAESAR

CRISP ROMAINE, SUNDRIED TOMATO DRESSING, CRUMBLIED BACON, PARMESAN CROUTONS, GRAPE TOMATOES, RED ONIONS, SHAVED ASIAGO & FRESH HERBS

6

HOUSE SALAD

MIXED GREENS, CUMIN-LIME VINAIGRETTE, GOLDEN RAISINS, TORTILLA STRIPS, CHERRY TOMATOES & SHAVED PARMESAN

\$5

****(\$3 WITH ANY ENTRÉE)***

APPETIZERS

CRISPY BEEF LUMPIA \$9

PHILIPPINE STYLE BEEF SPRING ROLL SERVED WITH HOUSE KIM CHI & A THAI CHILI, GINGER SOY GLACE

PLANTAIN CHICKEN NACHOS \$11

MOJO SHREDDED CHICKEN, CHORIZO BLACK BEAN CHILI, SPANISH CHEESE BLEND, CILANTRO-LIME CRÈME FRAICHE OVER CRISPY PLANTAINS

CRISP CALAMARI \$11

FRIED CALAMARI TOSSED WITH ROASTED TOMATO BUTTER, BANANA PEPPERS & PARMESAN, SERVED WITH SWEET CAPER AIOLI

LATIN STYLE PORTABELLA & BEEF \$12

GRILLED PORTABELLA, BEEF TIPS, ROASTED CORN, AVOCADO & TOMATO SALSA, FINISHED WITH A CILANTRO PESTO BEURRE BLANC

P.E.I. MEDITERRANEAN MUSSELS \$12

PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, SHALLOTS, GARLIC, SPANISH CHORIZO, CHERRY TOMATOES, PARMESAN CHEESE, FRESH HERBS, HOUSE BUTTER & GRILLED BREAD

TOGARASHI SEARED DIVER SCALLOPS \$13

DIVER SCALLOPS DUSTED IN TOGARASHI*, SERVED OVER CHILLED LOMEIN SALAD WITH SCALLIONS, CRAB STICK & VIETNAMESE GINGER BROTH

*A JAPANESE 7-SPICE BLEND THAT INCLUDES RED CHILE FLAKES, DRIED ORANGE PEEL, WHITE SESAME SEEDS, BLACK SESAME SEEDS, NORI (SEAWEED) FLAKES, POPPY SEEDS AND GINGER.

SHRIMP & GOAT CHEESE SPADINI \$13

GRILLED SHRIMP, CHEVRE CHEESE BAKED WITH ARTICHOKE, ROASTED PEPPERS, CARAMELIZED ONIONS SERVED WITH TORTILLA CHIPS AND A CILANTRO & PUMPKIN SEED PESTO

OCEAN 60 MEZZE PLATTER \$16

ARTISAN CHEESE SAMPLER & ROASTED CURED MEATS SERVED WITH HOUSE MADE SPREADS & SUNDRIED TOMATO TORTILLA CHIPS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% Gratuity is Charged on Parties of Six Or More.

No more than two checks Per Table, Please! Thank you

ENTRÉES

ADD A HOUSE SALAD FOR \$3.00 WITH ANY ENTRÉE

SICILIAN INSPIRED EGGPLANT TOWER \$14

CRISP FRIED EGGPLANT LAYERED WITH A BLACK OLIVE, SUNDRIED TOMATO & FETA TAPENADE SERVED OVER TOMATO ROMESCO & FINISHED WITH FRESH HERB OIL

MARSALA SEARED PORK CHOPS \$18

SEARED PORK CHOPS OVER DIJON WHIPPED POTATOES, SEASONAL VEGETABLES & FINISHED WITH A MARSALA CREAM

CITRUS & HERB ROASTED HALF CHICKEN \$19

DRIZZLED WITH A CHIPOTLE HONEY GLAZE SERVED OVER CITRUS WHIPPED POTATOES & SEASONAL VEGETABLES

WHOLE FRIED POMPANO \$22

SERVED WITH PAPAS FRITAS, CITRUS GREENS, SEASONAL VEGETABLES & BRANDY HORSERADISH DIPPING SAUCE

SEARED SALMON \$24

SEARED SALMON SERVED OVER A SALAD OF ARTICHOKE, HEART OF PALM, ASPARAGUS TIPS, TOMATOES, RED ONION & FETA FINISHED WITH A ROASTED RED PEPPER VINAIGRETTE & GRILLED BAGUETTE SLICE

OCEAN 60 SHRIMP SCAMPI \$25

PAN SAUTÉED MAYPORT SHRIMP TOSSED WITH GARLIC, ROASTED TOMATO BUTTER, FRESH PARSLEY, CHILI FLAKES & OLIVE OIL SERVED OVER LINGUINE WITH SHAVED PARMESAN REGGIANO

GRILLED RIBEYE \$29

TOPPED WITH CHARRED WILD MUSHROOMS, CARAMELIZED ONIONS & GOAT CHEESE SERVED WITH A CRAB, ARTISAN CHEESE, TRUFFLE AND ROASTED GARLIC FARFALLE PASTA & FINISHED WITH MARSALA WINE DEMI GLACE

FILET MIGNON \$31

GRILLED TENDERLOIN TOPPED WITH A GARLIC & PORT WINE CHEESE FONDANT SERVED OVER PARMESAN POTATO DAUPHINOISE AND FINISHED WITH CARAMELIZED ONION DEMI GLACE

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TONIGHT'S SPECIALS

~SPECIALTY SOUPS DU JOUR~

~CLASSIC OYSTER STEW OR
~SPICY THAI SWEET & SOUR PORK

APPETIZERS:

CRISPY FRESH CLAM STRIPS

CRISP FRIED FRESH CAPE COD CLAM STRIPS OVER CITRUS MIXED GREENS AND TOMATO ROMESCO DIPPING SAUCE

\$10

60 TAPAS SAMPLER

A DUO OF HOUSE HUMMUS & CHILLED SMOKED GROUPEL SALAD SERVED WITH HOUSE SWEET POTATO & TORTILLA CHIPS, SLICED CARROTS, APPLES & CUCUMBERS

\$11

ESCARGOT STUFFED POLENTA

HOUSE POLENTA STUFFED WITH SAUTÉED ESCARGOT, SPINACH & MARSALA MUSHROOM CREAM TOPPED WITH CRUMBLLED GOAT CHEESE & BALSAMIC REDUCTION

\$12

ASIAN STYLE SOFTSHELL CRAB

CRISPY TEMPURA SOFTSHELL CRAB SERVED OVER A RED CURRY KIM CHI & FINISHED WITH THAI CHILI & GINGER SOY PONZU

\$13

ENTRÉES:

HOUSE MEATLOAF

CHAR GRILLED HOUSE MEATLOAF SERVED OVER HORSE RADISH WHIPPED POTATOES, SEASONAL VEGETABLES & MARSALA DEMI GLACE

\$17

SOUTHERN STYLE SCAMP GROUPEL

SERVED OVER COTSWOLD HERB AND CHEDDAR GRITS, SWEET & SAVORY SMOKED BACON COLLARD GREENS AND TOPPED WITH A ROASTED CORN, CARAMELIZED ONION RELISH FINISHED WITH A CORN & CRAB CREAM

\$27

SEARED AHI TUNA

TOPPED WITH AN ASIAN SLAW OF CUCUMBER, RED ONION,
CRAB STICK & SEAWEED SERVED OVER A VEGETABLE FRIED
RICE FINISHED WITH GINGER, SOY GLACE
\$28