

Note: Menu Changes Are Incorporated Weekly to Ensure Freshness, Quality & Chef's Inspirations. Please feel free to call anytime for Menu Updates or Changes.

Appetizers & Starters

Ocean 60 Sundried Tomato & Bacon Caesar

Chopped Romaine Tossed In Our House Sundried Tomato Caesar Dressing, Bacon Crumbles, Garlic Croutons & Parmesan Cheese

\$8

Mongolian BBQ Baby Back Ribs

Oven Roasted & Caramelized Baby Back Ribs Served with Fried Roasted Corn Niblets & Tempura Green Beans

\$12

Red Curry & Lime Chicken Wings

A Combination of Red Curry & Fresh Lime Marinated Chicken Wings Served With A Cilantro & Blue Cheese Vinaigrette

\$12

Grilled Portabella

Marinated Grilled Portabella Topped With Charred Onions, Grilled Tomatoes & Melted Mozzarella Finished With A Basil Walnut Pesto & Balsamic Drizzle

\$12

Smoked Duck & Arugula Salad

Smoked Duck Confit Served Over Citrus Tossed Arugula With Port Wine Poached Pear Slices, Cranberries & Goat Cheese Crumbles

\$12

Oven Roasted Prince Edward Island Mussels

Tossed In A Roasted Tomato, Fresh Herb & Parmesan Tomato Provencal

\$13

Goat Cheese Spadini with Shrimp

Chevre Cheese Baked with Artichokes, Roasted Peppers, Caramelized Onions & Basil Pesto Topped With Grilled Shrimp & Served With House Made Tortilla Chips

\$13

Crispy Seafood Trio

Fried Oysters, Florida Blue Crab Corn Fritters & Crispy Calamari

Served With a Roasted Jalapeno Remoulade

\$15

Blackened Seared Diver Scallops

Served With A Key Lime Emulsion & A Heart of Palm, Tomato & Avocado Salad

\$15

Soup du Jour

~Tuscan Cannellini & Pancetta Puree~ \$7

With Basil Crème Fraiche

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Entrées

Add A House Salad for \$3.00 With Any Entrée Selection

Sicilian Style Stuffed Eggplant

Crispy Stuffed Eggplant With Sundried Tomato, Goat Cheese & Feta, Black Olive and Fresh Herbs Over A Roasted Tomato Provencal & Parmesan Angel Hair

\$18

Roast Chicken Bolognese

Slow Roasted Pulled Chicken Served In a Charred Tomato Bolognese Sauce Tossed In Linguine & Topped With A Fresh Herb & Parmesan Gratin

\$19

Crisp Fried Cornish Hen

Marinated Cornish Hen In An Infusion Buttermilk, Cilantro & Honey Served Crisp Fried Drizzled With Chipotle Honey & Served With Garlic Whipped Potatoes, Corn on the Cob & Prosciutto Creamed Peas

\$22

Ocean 60 Beef Stroganoff

Cabernet Braised Shredded Beef Tossed With Egg Noodles, Marsala Wine, Fresh Herbs, Parmesan & Veal Jus Finished With Basil Crème Fraiche

\$23

Black Pepper Seared Boneless Pork Chops

Served With Rosemary Roasted New Potatoes, Blue Cheese Fondant & Finished With Marsala Wine Demi Glace and Roasted Tomato Marmalade Topping

\$24

Herb Grilled Salmon Panzanella

Grilled Norwegian Salmon Served With a Rustic Style Bread Salad With Artichokes, Greek Olives, Feta Cheese, Tomatoes & Cannellini Beans Tossed In A Roasted Red Pepper Vinaigrette

\$26

Whole Fried Genuine Red Snapper

With Crispy Tostones & Marinated Red Onion & Avocado Salad With A Brandy Horseradish Dipping Sauce

\$27

Grilled Rack of Lamb

Juniper Brined Rack of Lamb Grilled & Served Over Sweet Potato Dauphinoise Finished With A Port Wine Currants & Marsala Demi Glace

\$27

Seared Flounder & Royal Red Shrimp

With Almond & Red Currant Jasmine Rice Topped With a Red Onion Marmalade & Sauce Beurre Rouge

\$29

Chili Fired Ribeye Steak

Served With Blue Crab Mac N Cheese Topped With Arugula, Garlic & Tomato Compote Finished With Marsala Wine Demi Glace and Crumbled Herb Goat Cheese

\$30

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."

We Accept Visa, Discover & Mastercard A Maximum of Two Checks Per Table, Please.