

# Sample Menu of Dinner Specials

*Tuesday, December 16, 2008*

## **Appetizers**

### **Ocean 60 Mezze Platter**

An Array of Artisan Cheese, House Made Spreads, Grilled Cured Meats Drizzled with Balsamic Reduction and Served with House Tortillas  
\$16

### **Oven Roasted Prince Edward Island Mussels**

With Garlic, White Wine, Parmesan Cheese, Lemon & Fresh Herbs  
\$11

### **Bahamian Style Conch Fritters**

With Island Style BBQ Aioli  
\$10

### **Cuban Inspired Crispy Chorizo Filled Yucca**

With Roasted Red Pepper Coulis & Cilantro Chimichurri  
\$10

### **Crispy Sicilian Eggplant**

Stuffed with Feta, Goat Cheese, Fresh Herbs & Sundried Tomatoes Over a Spiced Olive Puntanesca  
\$9

### **Warm Spinach Salad**

With Boiled Eggs, Cherry Tomatoes & Crispy Fried Shallots Finished with Pommery Honey Vinaigrette  
\$8

## **Soup Du Jour**

### **Italian Wedding Soup**

Garnished with Fresh Parmesan & Basil  
\$6

## **Entrée**

### **Herb Grilled Diver Shot Grouper & Shrimp**

With Sweet Potato Risotto & Finished with a Honey Nut Beurre Blanc  
\$28

### **Coriander Seared Big Eye Ahi Tuna & Scallops**

Over Soba Noodle Stir Fry of Bok Choy and Asian Vegetables & Sake Soy Jus  
\$27

### **Seared Atlantic Salmon & Jumbo Lump Crab**

Fresh Herb Whipped Potatoes & Finished with an Asparagus Cream Sauce  
\$25

ACCEPTING VISA, MASTERCARD & DISCOVER