

Ocean V

Soup & Salads

Seafood Bisque

shrimp, crab, crème fraiche

7

Roasted Beet Goat Cheese Fritter Salad

greens, orange segments, hazelnut, shaved fennel, port wine vinaigrette

11/8

Classic Caesar

parmesan bowl, anchovies

8 / 6

Ocean V Salad

greens, spinach, cherries, walnuts, granny smith apple, cauliflower, lemon

11/8

chicken 5

salmon 6

shrimp 7

Small Plates

Prince Edward Island Mussels

shallot, garlic, fresh herbs, tomatoes, white wine, lemon

12

Escargot a la Bourguignon

garlic butter, boursin cheese, mushroom cap, puff pastry

12

Chilled Maine Lobster & Florida Crab

tarragon, crostini, grapefruit, lemon butter

15

Manchego and Braised Beef Ravioli

sweet corn fondue, heirloom tomatoes, corn puffs, pea tendrill

11

Pork Cassoulet

pork belly, bacon, braised white beans, andouille sausage, tomato

13

Seared Foie Gras

asian pear, rhubarb, duck confit, crostini, port

16



Ocean V

Mains

Veal Piccata

grilled asparagus, mushrooms, lemon caper butter, whipped potato
26

Surf & Turf

braised shortrib, tempura lobster roll, parsnips, heirloom carrots
27

Prime Filet Mignon (GF)

seasonal vegetables, caramelized onion, whipped potato
10oz 36 6oz 24

Roasted Portabella & Fried Green Tomato Napoleon

sautéed spinach, tomato relish, tomato coulis, herb goat cheese risotto
21

Blackened Tuna (GF)

grilled bok choy, asian slaw, soy butter, jasmine rice
26 / 17

Pesto Crusted Mayport Flounder

heirloom tomato, zucchini, balsamic, spinach risotto
26

Alaskan Salmon

asparagus, fava beans, mushrooms, lemon butter, smoked salmon risotto
26 / 18

Chef's Creations

White Gazpacho

baby shrimp, grapes, almonds
7

Crispy Spring Chicken Roulade

capicola, fontina, mushrooms, charred kale, chicken glaze, herb polenta
22

Seafood Cioppino (GF)

scallops, mussels, shrimp, fennel tomato broth, potato gnocchi
25

Mimi's Meatloaf

spring vegetables, whipped potatoes
18

