# Ocean V

## Soup & Salads

#### Seafood Bisque

shrimp, crab, crème fraiche

#### 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 <mark>smith apple, ca</mark>uliflower, lemon 11/8

chicken 5
salmon 6
shrimp 7

## Small Plates

Prince Edward Island Mussels
shallot, garlic, fresh herbs, tomatoes, white wine, lemon

#### 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

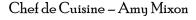
sweet corn fondue, heirloom tomatoes, corn puffs, pea tenrill

#### Pork Cassoulet

pork belly, bacon, braised white beans, and oullie sausage, tomato 13

#### Seared Foie Gras

asian pear, rhubarb, duck confit, crostini, port 16



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## Mains

#### Veal Piccatta

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

#### Surf & Turf

braised shortrib, tempura lobster roll, parsnips, heirloom carrots

### Prime Filet Mignon GF

seasonal vegetables, caramelized onion, whipped potato  $10_{0z} 36 6_{0z} 24$ 

#### Roasted Portabella & Fried Green Tomato Napoleon

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

### 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

#### Crispy Spring Chicken Roulade

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

## Seafood Cioppino GF

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

#### Mimi's Meatloaf

spring vegetables, whipped potatoes

18