

Appetizers

Beef Lumpia \$9

Crispy Beef spring rolls served over our house kimchi served with a sake soy ponzu

Mojo Chicken Nachos \$11

Mojo shredded chicken, Black Beans, artisan cheese blend, banana peppers & herb Crème Fraiche Over our house sundried tomato tortilla chips

Portabella & beef \$12

Marinated grilled portabella topped with grilled beef, caramelized onions, tomatoes & mozzarella finished with marsala wine demi glace

Mussels Española \$12

Oven roasted Prince Edward Island mussels with garlic, shallots, tomatoes, white wine, Spanish bolo ham, chick peas, fresh herbs & parmesan cheese

Sunset calamari & clam strips \$12

Crisp fried calamari & fresh clam strips tossed in a fresh orange, chile & cilantro reduction & served with a citrus chipotle aioli

Bronzed Diver Scallops \$13

Seared Diver Scallops served with a matchstick vegetable salad tossed with a spicy citrus finished with a key lime vinaigrette

Shrimp & Goat Cheese Spadini \$13

Grilled Shrimp, Chevre Cheese Baked With Artichokes, Roasted Peppers, Caramelized Onions Served With Tortilla Chips and a Cilantro Pesto

Ocean 60 Baked Brie \$14

Baked Brie topped with candied nuts, apricot & honey relish, served with house stone fruit Melba toast, Apple slices and grapes