

Daily Specials

Soup Du Jour \$6

Dominican style sancocho

Latin style chicken soup with plantains, yucca, corn, malanga in a light chicken broth

Appetizers

Summer watermelon & green bean salad \$8

Tossed with a guava & white balsamic vinaigrette, crumbled feta
And Topped with toasted pumpkin seeds

Ocean 60 Bay Scallop Ceviche \$10

Bay scallops in a fresh Florida citrus with diced onions, peppers & cilantro in tomato broth served with calypso dusted tortilla chips

Mediterranean Beef Kabobs \$12

Marinated grilled beef tenderloin tips with baby spring onions & roma tomatoes drizzled with Greek tzatziki and garnished with a Tunisian date, fresh dill, honey & grain mustard sauce finished with candied pistachios

Oyster Po'boy \$12

Fresh shucked oysters lightly fried with shredded lettuce & tomatoes topped with roasted corn and bacon tossed with a jalapeno aioli on a grilled French baguette

Ocean 60 Antipasto Platter \$14

Rustic style house sundried tomato hummus topped with fried garbanzo beans, served with sliced genoa salami, sopressata & prosciutto and artisan cheese trio with a side of pickled peppers, olives & dates

Entrees

60's loaded Clam pasta \$23

Fresh steamed clams & chopped clams tossed in garlic, shallots & white wine in linguine with chorizo, arugula, parmesan cheese & topped with steamed middle neck clams

Seared maple leaf farms duck breast \$25

served with roasted Brussel sprouts & grilled spring onions with sweet potato hash with duck confit topped with an apricot, red currant & dried cranberry marmalade & finished with marsala wine demi glace

Latin style grilled cobia & shrimp \$28

Local cobia & Mayport shrimp topped with a tomatillo & tomato salsa fresca served over crisp yucca wedges and finished with a chimichurri Beurre blanc

Seafood Cioppino \$29

Seared trigger, calico scallops, green lip mussels, lump crab & shrimp in a savory tomato, white wine & fresh herb broth served with crisp garlic herb rubbed baguette slice