

656 Ocean

A Kosher American Bistro

Soup

Black Bean- topped with scallions, red peppers, shoestring tortillas and a dollop of sour cream \$8.50

Chef's Homemade Selection \$8.50

Salad

Dinner Salads served with warm bread

Tomato, Cucumber Salad- Tomato, cucumber and red onion over Romaine lettuce with a lemon olive oil dressing \$14.00

Caesar Salad - romaine lettuce with black olives and croutons topped with red peppers \$12.00

Garden Salad - iceberg lettuce, shredded carrots, red onions and red peppers with balsamic vinaigrette on the side \$10.00

Very Berry Salad- mixed greens, toasted pecans and fresh berries tossed in a raspberry walnut vinaigrette \$12.00

Mediterranean Mixed Green Salad - mixed greens, red onions, tomatoes and lightly seasoned grilled vegetables tossed in roasted red pepper vinaigrette \$12.00

String Bean Salad - string bean, tomato and red onion with romaine tossed in lemon olive oil \$12.00

Add salmon \$9.00

Add tuna \$12.00

Pasta

Penne or Angel hair served with choice of marinara, garlic and herb oil or chef's herb Alfredo

\$19.00

Add salmon or grilled vegetables

\$9.00

* ½ orders are available

Chef Mike's Homemade Grilled Vegetable Lasagna-layers of grilled vegetables with Chef Mike's marinara and garlic herb cheese layered in fresh pappadale pasta sheets topped with Oreganatoe crumbs with garlic toast

\$23.00

Appetizers

Homemade Imitation Crab Cakes – topped with lemon thyme tartar sauce

\$13.00

Vegetarian Asian Spring Rolls – Asian vegetable medley wrapped in filo dough served with Asian style sugar snap peas and teriyaki mango dipping sauce

\$12.00

Grilled Vegetables

– Grilled vegetables placed over white asparagus tips with a balsamic reduction

\$14.00

Nacho Style Ahi Tuna - tortilla chips topped with sliced seared rare sushi grade tuna with all the fixings

\$16.00

Fish

Fresh Citrus Salmon – Broiled fresh filet of salmon topped with a homemade citrus sauce served with rice and chef’s vegetables \$29.00

Blackened Tuna - served with fresh guacamole, Spanish rice and vegetables \$31.00

Sole Picatta - served with rice and vegetables in a lemon and white wine sauce with capers \$28.00

Chef Mikes Specialties

Halibut- Tortilla encrusted halibut with lime butter served with vegetable medley and rice \$32.00

Grouper- grouper Oreganatoe served with chef’s vegetable medley and rice \$32.00

Please inform your server of all food allergies

All menu items with references to dairy products are parve equivalents approved by the J.S.O.R. (Jersey Shore Orthodox Rabbinat)

A service charge of 18% will be added to parties of 5 or more

Sides

Sautéed Vegetables	\$6.00
Mashed Potatoes	\$6.00
Sautéed Spinach	\$6.00
French Fries	\$6.00
Onion Rings	\$8.00
Sweet Potato French Fries	\$6.00
Side sauté pearl onions	\$4.00

Dessert

Sorbet – Choice of flavor	\$6.00
Homemade Pecan Pie - classic pecan pie	\$12.00
Chocolate Grasshopper Brownie - warm brownie Topped with hard chocolate ganache and chocolate Chip mint ice cream	\$10.00
Forbidden Apple - “looks too good to eat”- cored Granny Smith apple wrapped in puff pastry Served with vanilla ice cream	\$12.00

Try one of our Special Cocktail drinks!

Also available – Espresso and Cappuccino!