

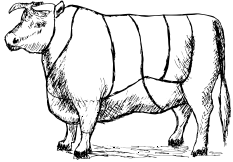
OPEN  
LATE



OPEN  
EVERY DAY

# OCEAN BLUE

## RESTAURANT AND OYSTER BAR



WEEKEND  
BRUNCH

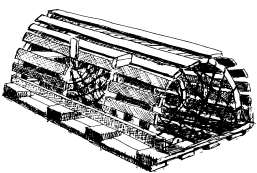
### APPETIZERS

Fritto Misto <i>calamari, shrimp, smelts, vegetables</i>	\$11.95
Burrata + Tomato 🍴 <i>torn basil, olive oil</i>	\$9.95
Jumbo Lump Crab Cake <i>lobster choron sauce</i>	\$14.95
Braised Short Rib Nachos <i>cheddar, jalapeños, avocado, pico</i>	\$10.95
#1 Ahi Tuna Tartare 🍴 <i>edamame, strawberries, opal basil</i>	\$14.95
Crab Fondue <i>boursin, fontina, herbs, crostini</i>	\$12.95
New England Fried Clams <i>whole belly, tartar, lemon</i>	AQ
Fish Tacos 🍴 <i>corn tortilla, avocado, chipotle aioli</i>	\$9.95
Steamers 🍴 <i>drawn butter, broth</i>	AQ
Steak Tartare 🍴 <i>cornichons, yolk, crostini</i>	\$13.95
Mussels 🍴 <i>white wine, sausage, fennel</i>	\$11.95

### CURED MEATS + CHEESES

Cured Meats + Pâté 🍴	
Sm \$14.95 Lg \$24.95	
Aged Cheeses 🍴	
Sm \$12.95 Lg \$22.95	
Cured Meats + Cheeses 🍴	
Sm \$19.95 Lg \$34.95	

ASK ABOUT OUR



PRIVATE DINING

### SUPPER ENTRÉES

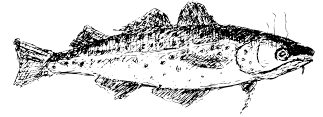
Cedar Plank Scallops 🍴 <i>red onion relish, toasted orzo</i>	\$27.95
Whole Maine Lobster 🍴 <i>steamed or baked stuffed, salt potatoes, creamed corn</i>	AQ
Short Rib Stroganoff <i>egg noodles, wild mushroom, crispy parsnips</i>	\$18.95
Fish + Chips <i>Utica Club batter, mushy peas, fries, slaw</i>	\$15.95
Cioppino 🍴 <i>tomato saffron broth, grilled baguette</i>	\$28.95
Zucchini Lasagna <i>ricotta, mozzarella, reggiano, marinara</i>	\$17.95
Filet Mignon <i>bleu cheese butter, broccoli rabe, parmesan truffle fries</i>	\$31.95
Salmon Rockefeller 🍴 <i>sautéed spinach, jasmine rice, Pernod hollandaise</i>	\$22.95
Bone Marrow + Veal Cheek Stew <i>puff pastry, fingerling potatoes, wild mushrooms</i>	\$19.95
Baked Stuffed Jumbo Shrimp <i>white bean and braised bacon ragout</i>	\$27.95
Buttermilk Fried Chicken <i>truffle mashed, caramelized brussels sprouts</i>	\$18.95
Broiled Halibut 🍴 <i>fingerling potatoes, bok choy, lemon preserve</i>	\$25.95
Seasonal Risotto 🍴 <i>burrata, crispy sage</i>	\$18.95
Lobster Mac + Cheese <i>aged cheddar, fontina, manchego, reggiano, bacon, crumbs</i>	\$25.95
28 Day Dry Aged Rib Eye 🍴 <i>28oz, roasted shallot mashed, caramelized brussels sprouts</i>	\$48.95

### SANDWICHES

The Burger 🍴 <i>sesame roll, aged cheddar, crispy fried onion, secret sauce, fries</i>	\$13.95
Lobster BLT 🍴 <i>toasted roll, butter poached, mayonnaise, fries</i>	\$18.95
#1 Ahi Tuna Burger <i>sesame roll, soy, ginger, wasabi aioli, fries (limited availability)</i>	\$18.95
Bangkok Crispy Chicken <i>baguette, baby swiss, asian slaw, tomato, thai chili relish, fries</i>	\$12.95

### RAW BAR

Oysters 🍴	\$2.95	Chilled Lobster 🍴	AQ
Clams 🍴	\$1.95	Small Shellfish Platter 🍴	\$24.95
Today's Crudo 🍴	\$11.95	<i>Serves 2 - 4</i>	
Today's Ceviche 🍴	\$12.95	Large Shellfish Platter 🍴	\$49.95
Blackened Tuna Sashimi 🍴	\$11.95	<i>Serves 4 - 8</i>	
Jumbo Shrimp Cocktail 🍴	\$4.95	Deluxe Shellfish Platter 🍴	\$99.95
King Crab Legs 🍴	AQ	<i>Serves 8 - 10</i>	



LUNCH  
SERVED

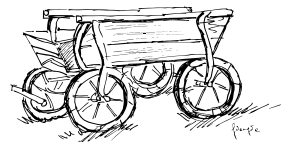
### SOUPS + SALADS

Clam Chowder	\$4.95/\$7.95
Lobster Bisque 🍴	\$5.95/\$8.95
Today's Fresh Soup	\$4.95/\$7.95
Classic Caesar Salad 🍴	\$9.95
Thai Steak + Noodle Salad	\$16.95
Nice Big House Salad 🍴	\$8.95
add:	
shrimp, scallops or salmon 🍴	\$7.00
chicken 🍴	\$5.00
steak 🍴	\$7.00
butter poached lobster 🍴	AQ

### ON THE SIDE \$4.95

French Fries
Slaw 🍴
Broccoli Rabe 🍴
Caramelized Brussels Sprouts 🍴
Crispy Fried Onions
Salt Potatoes + Butter 🍴
Seasonal Vegetable 🍴
Seafood Pot Pie
Jasmine Rice 🍴
Creamed Corn
Roasted Shallot Mashed 🍴

TAKE IT HOME



WITH YOU

🍴 - Item can be prepared without gluten.

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.



## SPARKLING + CHAMPAGNE

Gancia Prosecco NV Italy	\$9.95/\$34.95
Enza Prosecco Rosé NV Italy	\$35.95
Veuve du Vernay Brut NV Loire, France	\$8.95/\$29.95
Moët & Chandon Impérial NV Épernay, France	\$97.95
Armand de Brignac Brut "Ace of Spades" NV Reims, France	\$499.95

## CHARDONNAY

La Crema 2013 Sonoma Coast, CA	\$45.95
Duboeuf Mâcon-Villages 2011 Beaujolais, France	\$8.95/\$31.95
Penfolds Koonunga Hill 2013 South Australia	\$36.95
Robert Mondavi 2013 Napa Valley, CA	\$52.95
Far Niente 2013 Napa Valley, CA	\$114.95
Sonoma-Cutrer 2013 Russian River Ranches, CA	\$47.95
Domaine J.A. Ferret Pouilly-Fuissé 2013 Mâconnais, France	\$89.95
Cakebread Cellars 2013 Napa Valley, CA	\$98.95

## SAUVIGNON BLANC

Kim Crawford 2014 Marlborough, New Zealand	\$37.95
Domaine Jean-Paul Balland Sancerre 2013 Loire, France	\$56.95
Santa Rita Medalla Real 2012 Leyda Valley, Chile	\$59.95
Monkey Bay 2014 Marlborough, New Zealand	\$7.95/\$32.95

## ROSÉ + MORE WHITE WINE

Sterling Syrah Rosé 2014 Napa Valley, CA	\$39.95
Whispering Angel Rosé 2014 Côtes de Provence, France	\$49.95
Erath Pinot Gris 2014 Dundee, Oregon	\$37.95
Mezzacorona Pinot Grigio 2014 Trentino, Italy	\$7.95/\$29.95
Martín Códax Albariño 2013 Rías Baixas, Spain	\$37.95
Chateau Bonnet White Bordeaux 2013 Bordeaux, France	\$41.95
Remy Pannier Vouvray 2014 Loire, France	\$36.95
Thirsty Owl Riesling 2014 Finger Lakes, NY	\$9.95/\$38.95
Fox Run Riesling 2013 Finger Lakes, NY	\$38.95

## COCKTAILS

Whiskey Smash <i>george dickel N°8, lemon, mint</i>	\$9.95
New Old Fashioned <i>tito's, maraschino cherries, orange bitters</i>	\$9.95
Sangria <i>shhh... it's a secret</i>	\$7.95
OB Gimlet <i>bombay sapphire, fennel, lime</i>	\$10.95
Harvest <i>house infused pumpkin vodka, baileys, cinnamon + sugar</i>	\$10.95
El Burro <i>sauza hornitos reposado, ginger beer, lime, mint</i>	\$10.95
NY Sour <i>four roses bourbon, lemon, lime, ny merlot float</i>	\$9.95
Wicked Cider <i>wild turkey, drunken cranberries, clinton cider mill apple cider</i>	\$10.95
Tiki Swizzle <i>gosling's, apricot, lime, mint</i>	\$9.95

ask about our mocktails

## CABERNET SAUVIGNON

Bonterra Organic 2013 Various Regions in CA	\$45.95
Stag's Leap Artemis 2012 Napa Valley, CA	\$120.95
Silver Oak 2011 Alexander Valley, CA	\$124.95
William Hill 2012 Napa Valley, CA	\$9.95/\$37.95
Newton Unfiltered 2014 Napa Valley, CA	\$102.95
Montes Alpha 2012 Colchagua Valley, Chile	\$59.95
Joseph Carr 2012 Napa Valley, CA	\$44.95
St. Francis 2012 Sonoma County, CA	\$49.95

## PINOT NOIR

The Seeker 2013 Puy-de-Dôme, France	\$9.95/\$37.95
Meiomi 2014 Sonoma Coast, CA	\$57.95
Patz & Hall 2013 Sonoma Coast, CA	\$81.95
Gérard Bertrand 2013 Languedoc-Roussillon, France	\$37.95
Swedish Hill 2013 Finger Lakes, NY	\$34.95

## MERLOT

Dr. Konstantin Frank 2012 Finger Lakes, NY	\$9.95/\$37.95
Waterbrook 2013 Walla Walla, WA	\$39.95
Irony 2013 Napa Valley, CA	\$36.95

## ZINFANDEL + MORE RED WINE

Folie à Deux Zinfandel 2012 Dry Creek Valley, CA	\$45.95
Spellbound Petite Sirah 2013 Napa Valley, CA	\$37.95
Crios Malbec 2014 Mendoza, Argentina	\$9.95/\$38.95
Ruffino Chianti 2014 Tuscany, Italy	\$39.95

## DRAUGHTS

Saranac Legacy IPA	\$4.95
Seasonal Offering	\$5.95
Palm Amber Ale	\$5.95
Ommegang Witte	\$4.95
AV Blood Orange Gose	\$5.95
Narragansett Lager	\$3.95

## BOTTLES + CANS

Whale's Tale Pale Ale	\$4.95
Saranac Pale Ale	\$3.95
Ballast Point Sculpin IPA	\$5.95
Porkslap Pale Ale	\$4.95
AV Boont Amber Ale	\$4.95
Down East Cider	\$4.95
Abita Purple Haze	\$4.95
Utica Club	\$3.95
Guinness	\$5.95
Brew Free! or Die IPA	\$4.95
Yuengling	\$3.95
Hoegaarden	\$4.95
Amstel Light	\$4.95
Corona	\$3.95
Stella Artois	\$4.95
Coors Light	\$3.95
Michelob ULTRA	\$3.95
Bud Light/Bud	\$3.95
Labatt Blue/Light	\$3.95
Becks NA	\$3.95

## HOUSE WINE

# NO. 1

### DECENT

Glass \$6.95  
Bottle \$24.95

### RED

#### Epica

*cabernet, carménère, syrah*  
San Antonio Valley, Chile

### WHITE

#### Dead Bolt

*chardonnay, chenin blanc*  
CA

# NO. 2

### GOOD

Glass \$8.95  
Bottle \$31.95

### RED

#### Insurrection

*shiraz, cabernet sauvignon, merlot*  
South Eastern, Australia

### WHITE

#### Moonlite

*chardonnay, pinot grigio,  
vermentino, trebbiano*  
Tuscany, Italy

# NO. 3

### GREAT

Glass \$10.95  
Bottle \$38.95

### RED

#### Complicated

*grenache, syrah, carignane*  
Central Coast, CA

### WHITE

#### Terra d'Oro

*chenin blanc, viognier*  
Amador County, CA

# NO. 4

### BETTER

Glass \$12.95  
Bottle \$45.95

### RED

#### Saved

*merlot, malbec, syrah, zinfandel*  
Various Regions in CA

### WHITE

#### Franciscan Equilibrium

*sauvignon blanc, chardonnay,  
muscat*  
Napa Valley, CA

# NO. 5

### BEST

Glass \$14.95  
Bottle \$52.95

### RED

#### Stag's Leap

*hands of time*  
*cabernet, merlot, syrah*  
Napa Valley, CA

### WHITE

#### Conundrum

?  
Rutherford, CA

We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call you a cab.