

DINNER

SEAFOOD PLATTER

10 Oysters
6 Clams
4 Shrimp
Octopus

59
serves four to six

CHILLED SEAFOOD

Ahi Tuna Tartare 🌱
avocado, soy, sesame, ginger, crispy wonton 18

Spanish Octopus 🌱
seaweed salad, yuzu, paprika oil 15

Jumbo Shrimp Cocktail 🌱
cocktail sauce, horseradish, lemon 17

OYSTER BAR

-Daily Selection-
*served with mignonette,
cocktail sauce, lemon*

-Oysters- 🌱
HALF 17 - DOZ 34

-Clams- 🌱
HALF 10 - DOZ 20

APPETIZERS

Rhode Island Calamari garlic, cherry peppers, lemon aioli 13

Loaded Lobster Fries cheddar, bacon, sour cream, scallion 🌱 22

Cheese Selection whipped ricotta, Danish blue, Welsh cheddar 🌱 16

Jumbo Lump Crab Cake pan-fried blue crab, mustard aioli, field greens . . . 17

Short Rib Nachos cheddar, jalapeño, avocado, pico 18

Bang Bang Cauliflower tempura, general tso's sauce, sesame 14

Buffalo Fried Shrimp shaved celery + carrot, blue cheese cream 16

SOUPS + SALADS

Lobster Bisque butter-poached lobster, sherry, cream, crostini 8 / 13

Today's Soup chef's daily selection 5 / 8

OB House Salad 🌱 12
romaine, field greens, apple, goat cheese, pecan, egg, honey mustard dressing

Lobster Cobb 🌱 22
field greens, egg, blue cheese, bacon, tomato, scallion, champagne vinaigrette

Classic Caesar romaine, parmigiano reggiano, croutons 🌱 4 / 8

Mixed Field Greens tomato, carrot, cucumber, balsamic vinaigrette 🌱 4 / 8

Add On: shrimp +12, scallops +15, salmon +13, chicken +8, steak +10

TODAY'S FISH

Atlantic Salmon jasmine rice, wilted spinach, pineapple-soy glaze 🌱 27

Striped Bass simple risotto, sautéed carrots, asparagus 🌱 37

Grilled Shrimp jasmine rice, baby bok choy, pork sung, red pepper aioli, soy 🌱 . . . 26

Atlantic Halibut whipped potatoes, asparagus, béarnaise sauce 🌱 42

Baked Scrod crab-stuffed, jasmine rice, seasonal greens, tomatoes 🌱 34

Fish + Chips crispy fried haddock, fries, slaw, tartar 18

Ahi Tuna blackened, jasmine rice, seaweed salad, wasabi cream 🌱 31

HOUSE SPECIALTIES

Filet Mignon 🌱 37
8oz center cut, loaded baked potato, sautéed spinach, espagnole sauce
add broiled lobster tail +19

Classic Steak Frites 🌱 30
9oz sliced skirt steak, fries, sautéed spinach, brandy-peppercorn sauce
add grilled shrimp +12, add pan-seared scallops +15

Statler Chicken whipped potatoes, asparagus, basil oil 🌱 22

Surf + Turf Noodles braised short rib, scallops, spinach, pesto 38

Fall Risotto cremini mushrooms, carrots, asparagus, ricotta, reggiano 🌱 21
add scallops +15, shrimp +12, 3oz sautéed lobster +25

Lobster Mac + Cheese bacon, Ritz cracker crumbs 36

FOR THE TABLE

Baby Bok Choy 🌱
crispy shallots, lemon,
black vinegar 7

Loaded Mashed Potatoes 🌱
boursin cheese, bacon,
lobster cream, scallion 15

Fish Tacos 🌱
three flour tortillas, avocado,
chipotle aioli, slaw, jalapeño 14

Grilled Asparagus 🌱
béarnaise sauce,
sea salt 9

S+V Fries 🌱
malt vinegar aioli,
sea salt 6

Simple Risotto 🌱
parmigiano reggiano, basil,
black pepper 7

Mac + Cheese
cheddar, parmesan, bacon,
Ritz cracker crumbs 12

SANDWICHES

Lobster Roll 🌱
hot buttered or cold with mayo,
fries, slaw 25

The Burger 🌱
brioche roll, cheddar,
fries, slaw 15

#1 Ahi Tuna Burger 🌱
brioche roll, soy, ginger,
slaw, red pepper aioli, fries 19

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UTICA, NY

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