

LUNCH

## 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

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

**Chicken Cobb** 🌱 . . . . . 14  
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 🌱 . . . . . 18

**Striped Bass** simple risotto, sautéed carrots, asparagus 🌱 . . . . . 27

**Grilled Shrimp** jasmine rice, baby bok choy, pork sung, red pepper aioli, soy 🌱 . . . 18

**Atlantic Halibut** whipped potatoes, asparagus, béarnaise sauce 🌱 . . . . . 32

**Baked Scrod** jasmine rice, seasonal greens, tomatoes 🌱 . . . . . 18

**Fish + Chips** crispy fried haddock, fries, slaw, tartar . . . . . 16

**Ahi Tuna** blackened, jasmine rice, seaweed salad, wasabi cream 🌱 . . . . . 28

## HOUSE SPECIALTIES

**Classic Steak Frites** 🌱 . . . . . 19  
5oz 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 🌱 . . . . . 15

**Surf + Turf Noodles** braised short rib, scallops, spinach, pesto . . . . . 28

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

**Lobster Mac + Cheese** bacon, Ritz cracker crumbs . . . . . 23

## SANDWICHES

**Crispy Chicken Sandwich**  
brioche roll, swiss, tomato,  
slaw, mayo, fries 12

**Lobster Roll** 🌱  
hot buttered or cold with mayo,  
fries, slaw 20

**Grilled Steak Sandwich** 🌱  
baguette, skirt steak, cheddar,  
tomato, charred onion aioli,  
field greens, fries, slaw 16

**Fried Fish Sandwich**  
brioche roll, lettuce, tomato,  
tartar sauce, fries, slaw 12

**The Burger** 🌱  
brioche roll, aged cheddar,  
fries, slaw 14

**#1 Ahi Tuna Burger** 🌱  
brioche roll, soy, ginger,  
slaw, red pepper aioli, fries 17

**Grilled Chicken Club** 🌱  
brioche toast, lettuce, tomato,  
avocado, basil aioli, slaw, fries 13

## FOR THE TABLE

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

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

**Simple Risotto** 🌱  
parmigiano reggiano, basil,  
black pepper 10

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

pt. 315-735-2583

UTICA, NY

OCEANBLUERESTAURANT.COM



**COFFEE  
+  
TEA**

-Regular + Decaf-

Utica Coffee  
Roasters

3

**HANDMADE GELATO + SORBETTO**

Dark Chocolate Gelato  
Pistachio Gelato  
Strawberry Gelato  
Vanilla Gelato  
Blood Orange Sorbetto  
Raspberry Sorbetto

-Per Scoop-

3

**ESPRESSO BAR**

-Regular + Decaf-

-Espresso-  
3

-Latte-  
4

-Cappuccino-  
4

**DESSERTS**

- Warm Butter Cake** vanilla gelato, strawberries, whipped cream . . . . . 12
- Flourless Chocolate Espresso Cake** berries, whipped cream . . . . . 9
- Warm Five-Nut Brownie Sundae** vanilla gelato, caramel sauce . . . . . 10
- Classic Cheesecake** Nilla wafer crust, macerated berries, whipped cream . . . . . 10
- Crème Brûlée** vanilla custard, caramelized sugar, berries . . . . . 7
- Affogato** vanilla gelato, espresso, biscotti, whipped cream . . . . . 7

**PORTS  
+  
DESSERT WINES**

- Sandeman Port 10 yr**  
9
- Sandeman Port 20 yr**  
12
- Terra d' Oro Zin Port**  
9
- Lillet White**  
7
- Lillet Red**  
7
- Jackson-Triggs**  
15 / 40
- Inniskillin Cab Franc**  
25 / 125

**DESSERT COCKTAILS**

**Summer Patch**

Don Q rum, wild strawberry liqueur,  
basil, rhubarb, lime, crushed ice 8

**Espresso Martini**

Svedka vanilla vodka, Exprè coffee liqueur, fresh espresso,  
served up 10

**White Russian**

Svedka vanilla vodka, Exprè coffee liqueur,  
bar cream, shaved chocolate, served up 9

**The Monk**

Frangelico hazelnut liqueur, limoncello, bar cream, crushed ice 9

**Irish Coffee**

Jameson Irish whiskey, hot coffee, bar cream 10

**CORDIALS**

- Pimm's No. 1**  
7
- Grand Marnier**  
9
- Fernet-Branca**  
6
- Belle de Brillet**  
10
- Godiva Chocolate**  
7
- Drambuie**  
10

**- DAILY FEATURES CALENDAR -**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p><b>Moscow Mule Mondays</b></p> <p>All Moscow Mules</p> <p>6</p>	<p><b>Taco Tuesdays</b></p> <p>Fish, Beef or Chicken Tacos</p> <p>-Each-</p> <p>3</p>	<p><b>Wine Wednesdays</b></p> <p>Three Wine Flights</p> <p>15</p>	<p><b>Tuna Burger Thursdays</b></p> <p>Tuna Burgers all day</p> <p>15</p>	<p><b>Friday Happy Hour 4:00-7:00</b></p> <p>All Beers, House Wines, Well Drinks</p> <p>Buy 1 Get 1</p> <p>BOGO</p>	<p><b>Sangria Saturdays 11:00-4:00</b></p> <p>Glass 5</p> <p>-Pitcher-</p> <p>20</p>	<p><b>2 Buck Oyster Day</b></p> <p>All Varieties of Oysters</p> <p>2</p>

*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.*