

DINNER

SEAFOOD PLATTER

10 Oysters
6 Clams
4 Shrimp
Octopus

61
serves four to six

CHILLED SEAFOOD

House-Smoked Salmon 🌿
hickory smoked, brioche toast, dill cream 18

Charred Spanish Octopus 🌿
romesco, toasted almonds, extra virgin olive oil 15

Jumbo Shrimp Cocktail 🌿
cocktail sauce, horseradish, lemon 17

OYSTER BAR

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

-Oysters- 🌿
HALF 18 - DOZ 36

-Clams- 🌿
HALF 10 - DOZ 20

APPETIZERS

Rhode Island Calamari garlic, cherry peppers, lemon aioli 13

Loaded Lobster Fries cheddar, bacon, sour cream, scallion 🌿 24

Smoked Chicken Wings sriracha bourbon glaze, blue cheese cream 🌿 14

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

Short Rib Nachos cheddar, jalapeño, guacamole, pico 18

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

Buffalo Fried Shrimp celery sticks, blue cheese cream 16

BISQUE + SALADS

Lobster Bisque butter-poached lobster, sherry, cream, crostini 8 / 14

OB House Salad 🌿 12
romaine, field greens, raisins, goat cheese, pecan, egg, honey mustard dressing

Lobster Cobb 🌿 25
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 +14, salmon +13, chicken +8, steak +10

FOR THE TABLE

Rainbow Swiss Chard 🌿
crispy shallots, garlic,
olive oil 7

Fish Tacos 🌿
three flour tortillas,
guacamole, chipotle aioli,
slaw, jalapeño 14

Grilled Asparagus 🌿
béarnaise sauce,
sea salt 10

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

Simple Risotto 🌿
parmigiano reggiano, basil,
black pepper 7

Mac + Cheese
cheddar, parmesan,
Ritz cracker crumbs 12

TODAY'S FISH

Atlantic Salmon jasmine rice, sautéed spinach, pineapple-soy glaze 🌿 27

Striped Bass simple risotto, sautéed carrots, asparagus 🌿 38

Grilled Shrimp cheddar grits, rainbow swiss chard, red pepper, mushrooms 🌿 . . . 27

Baked Scrod crab-stuffed, andouille red rice, wilted spinach, tomatoes 🌿 34

Broiled Scallops au gratin potatoes, sautéed spinach, herbed crumbs 32

Fish + Chips crispy fried haddock, fries, slaw, tartar 19

Red Snapper blackened, andouille red rice, rainbow swiss chard, tomato relish 🌿 . . 32

SANDWICHES

Lobster Roll 🌿
hot buttered or cold with mayo,
fries, slaw 26

The Burger 🌿
brioche roll, aged cheddar,
fries, slaw 16

Scallop Roll
crispy fried, red pepper rémoulade,
fries, slaw 17

Ahi Tuna Burger Sliders 🌿
brioche rolls, soy, ginger,
slaw, red pepper aioli, fries 18

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 +14

I'll Have the Chicken au gratin potatoes, asparagus, herb butter 🌿 23

Seasonal Risotto cremini mushrooms, carrots, asparagus, ricotta, reggiano 🌿 . . . 21
add pan-seared scallops +14, add shrimp +12, add 4oz sautéed lobster +19

Veal Chop 16oz bone-in, cannellini beans, rainbow swiss chard, truffle butter . . . 49

Lobster Mac + Cheese bacon, Ritz cracker crumbs 36

ph. 315-735-2583

UTICA, NY

OCEANBLUERESTAURANT.COM