

LUNCH

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

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

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 +14, salmon +13, chicken +8, steak +10

TODAY'S FISH

Atlantic Salmon jasmine rice, sautéed spinach, pineapple-soy glaze 🌿 18

Striped Bass simple risotto, sautéed carrots, asparagus 🌿 27

Grilled Shrimp cheddar grits, rainbow swiss chard, red pepper, mushrooms 🌿 19

Broiled Scallops au gratin potatoes, sautéed spinach, herbed crumbs 26

Baked Scrod andouille red rice, sautéed spinach, tomatoes 🌿 18

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

Fried Scallop Platter fries, slaw, tartar, red pepper rémoulade 16

Red Snapper blackened, andouille red rice, rainbow swiss chard, tomato relish 🌿 . . 26

HOUSE SPECIALTIES

Classic Steak Frites 🌿 19
5oz 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 🌿 16

Seasonal Risotto cremini mushrooms, carrots, asparagus, ricotta, reggiano 🌿 15
add pan-seared scallops +14, add shrimp +12, add 4oz sautéed lobster +19

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 21

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

Ahi Tuna Burger Sliders 🌿
brioche rolls, soy, ginger,
slaw, red pepper aioli, fries 16

Grilled Chicken Club 🌿
toast, bacon, lettuce, tomato,
avocado, basil aioli, slaw, fries 13

FOR THE TABLE

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

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

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UTICA, NY

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