

## SEAFOOD PLATTER

10 Oysters  
6 Clams  
3 Shrimp  
Ceviche

61  
*serves four to six*

## CHILLED SEAFOOD

### Today's Ceviche

Chef's selection, citrus, herbs, tortilla chips . . . . . 16

### Charred Spanish Octopus

romesco, toasted almonds, extra virgin olive oil . . . . . 15

### Jumbo Shrimp Cocktail

cocktail sauce, rémoulade, horseradish, lemon . . . . . 18

## OYSTER BAR

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

-Oysters-  
HALF 18 - DOZ 36

-Clams-  
HALF 10 - DOZ 20

## APPETIZERS

- Street Tacos two flour tortillas, fried cod, queso fresco, chipotle aioli, jalapeño . . . 11
- Cast-Iron Sticky Bun cinnamon, brown-butter glaze . . . . . 7
- Rhode Island Calamari garlic, cherry peppers, lemon aioli . . . . . 14
- Lobster Quesadilla cheddar, bacon, salsa fresca, sour cream, scallion . . . . . 27
- Smoked Chicken Wings sriracha bourbon glaze, blue cheese cream . . . . . 15
- Jumbo Lump Crab Cake pan-fried blue crab, mustard aioli, field greens . . . 17
- Spinach + Artichoke Dip salsa fresca, sour cream, tortilla chips . . . . . 16
- Bang Bang Cauliflower tempura, general tso's sauce, sesame . . . . . 14
- Buffalo Fried Shrimp celery sticks, blue cheese cream . . . . . 17

## SANDWICHES

- Crispy Chicken Sandwich** . . . . .  
brioche roll, swiss, tomato, slaw, mayo,  
home fries, house-made pickles 12
- Lobster Roll** . . . . .  
hot buttered or cold with mayo,  
home fries, slaw, house-made pickles 26
- Steak + Egg Sandwich** . . . . .  
brioche roll, skirt steak, cheddar,  
charred onion aioli, home fries,  
slaw, house-made pickles 16

## LET'S BRUNCH!

- Bubbles n' Brunch one bottle of champagne + juice, apricot nectar, berries . . 46
- The White Bronco OJ, Tito's vodka, champagne . . . . . 14

- Fried Fish Sandwich** . . . . .  
brioche roll, lettuce, tomato, tartar,  
home fries, slaw, house-made pickles 12
- The Brunch Burger** . . . . .  
brioche roll, cheddar, bacon, fried egg,  
home fries, slaw, house-made pickles 16
- Ahi Tuna Burger Sliders** . . . . .  
brioche rolls, soy, ginger slaw,  
red pepper aioli, home fries 18
- The French Dip** . . . . .  
thinly sliced roasted prime rib, swiss,  
horseradish cream, au jus, home fries 16

## EGGS + ENTRÉES

- Cinnamon French Toast maple syrup, whipped cream . . . . . 14
- Short Rib Hash sunny-side up eggs, home fries, toast . . . . . 17
- Eggs Benedict salmon or ham, spinach, hollandaise, home fries, Doritos dust . . 16
- Lobster Omelette boursin, bacon, lobster cream sauce, home fries, toast . . . 24
- Atlantic Salmon poached egg, jasmine rice, spinach, pineapple-soy glaze . . . . 18
- Ham + Cheese Omelette cheddar, home fries, toast . . . . . 14
- Belgian Waffle blueberries, maple syrup, whipped cream, butter . . . . . 12
- Fish + Chips crispy fried haddock, home fries, slaw, tartar . . . . . 16
- Blue Plate Special two eggs, bacon, sausage, grits, home fries, toast . . . . . 16
- Steak + Eggs . . . . . 22  
6oz skirt steak, two eggs, home fries, hollandaise  
add 6oz broiled lobster tail +19, substitute 4oz filet mignon +4
- Chicken + Waffles chipotle honey butter, home fries . . . . . 17
- Lobster Mac + Cheese bacon, Doritos dust . . . . . 24
- Veggie Omelette boursin, spinach, tomato, mushroom, home fries, toast . . . 13

## SHAREABLE SIDES

- Bacon, Sausage or Ham . . . . . 5
- Home Fries 6
- Jalapeño Cheddar Grits . . . . . 4
- Brioche Toast . . . . . 2
- Two Eggs Any Style . . . . . 4
- Short Rib Hash 7
- Sweet Potato Fries 6
- Half Belgian Waffle 7
- Mac + Cheese 12

## BISQUE + SALADS

- Lobster Bisque butter-poached lobster, sherry, cream, crostini . . . . . 9
- Kale + Grilled Chicken Salad . . . . . 18  
peanuts, mandarin oranges, monterey jack, scallion, sesame vinaigrette
- Simple Arugula Salad . . . . . 11  
cherry tomato, red onion, provolone, red wine vinaigrette
- Classic Caesar romaine, parmigiano-reggiano, croutons . . . . . 5/9
- Mixed Field Greens cherry tomato, carrot, cucumber, balsamic vinaigrette . . 4/8

**Add Ons:** two jumbo shrimp +13      two jumbo scallops +15      salmon +13  
grilled chicken +8      skirt steak +11      6oz broiled lobster tail +19

ph. 315-735-2583

UTICA, NY

OCEANBLUERESTAURANT.COM



**COFFEE  
+  
TEA**

Drip Coffee  
3

House-Made  
Cold Brew Iced Coffee  
4

**ICE CREAM + SORBET**

Belgian Chocolate  
Madagascar Vanilla  
Lemon Sorbet  
Raspberry Sorbetto

-Per Scoop-  
3

**ESPRESSO BAR**

Espresso  
3

Latte  
4

Cappuccino  
4

**DESSERTS**

- Warm Butter Cake** vanilla ice cream, strawberries, whipped cream . . . . . 12
- Flourless Chocolate Espresso Cake** berries, whipped cream . . . . . 9
- Warm Five-Nut Brownie Sundae** vanilla ice cream, caramel sauce . . . . . 10
- Classic Cheesecake** Nilla wafer crust, macerated berries, whipped cream . . . . . 10
- Crème Brûlée** vanilla custard, caramelized sugar, berries . . . . . 7
- Affogato** vanilla ice cream, 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 / Red**  
7
- Jackson-Triggs Ice**  
15 / 40
- Inniskillin Cab Franc Ice**  
25 / 125

**DESSERT COCKTAILS**

**The Nip Slip**

Patrón XO tequila, Godiva White Chocolate Liqueur,  
house-made cold brew coffee, bar cream, served up 13

**Espresso Martini**

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

**White Russian**

Svedka vanilla vodka, Expre 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**

- Grand Marnier**  
9
- Fernet-Branca**  
6
- Belle de Brillet**  
10
- Godiva Chocolate**  
7
- Drambuie**  
10

**HAPPY HOUR MENU**

HAPPY HOUR MENU SERVED DAILY 4pm - 7pm & SUNDAY THRU THURSDAY 9pm - CLOSE

**DRINKS**

**Narragansett Draft**  
lager, Rochester NY 2

**UC Bottle**  
pilsner, Utica NY 2

**Sangria**  
our famous red wine blend 5

**Well Cocktails**  
build your own classic cocktail 5

**Signature Cocktails**  
choose any OB signature cocktail 8

**Wines By The Glass**  
cabernet, chardonnay, champagne 6

**SNACKS**

**Rhode Island Calamari**  
garlic, cherry peppers, lemon aioli . . . . 9

**Burger Sliders (3)**  
brioche rolls, aged cheddar . . . . . 10

**Atlantic Cod Fish Sticks**  
beer battered, tartar sauce . . . . . 7

**Raw Oysters (4)**  
mignonette, cocktail sauce, lemon . . . . 7

**Bang Bang Cauliflower**  
tempura, general tso's sauce . . . . . 9

**Buffalo Fried Shrimp**  
celery, blue cheese . . . . . 12

**Street Tacos (1)**  
fried cod, queso fresco, chipotle aioli . . 4

**Sweet Potato Fries**  
Thai-sesame aioli, sea salt . . . . . 4

**Tuna Burger Sliders (2)**  
brioche rolls, red pepper aioli, slaw . . 10

**Mac + Cheese**  
four cheese blend, Doritos dust . . . . . 7

**Smoked Chicken Wings**  
sriracha bourbon glaze, blue cheese . . 9

**Spinach + Artichoke Dip**  
salsa, sour cream, tortilla chips . . . . . 11

DISCOUNTS WILL NOT BE AVAILABLE DURING HAPPY HOUR. - SORRY, NO SUBSTITUTIONS.