

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
- 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

LET'S BRUNCH!

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

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 6oz skirt steak, two eggs, home fries, hollandaise 22
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 peanuts, mandarin oranges, monterey jack, scallion, sesame vinaigrette 18
- Simple Arugula Salad cherry tomato, red onion, provolone, red wine vinaigrette 11
- 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
- Key Lime Pie** toasted graham cracker crust, whipped cream 12
- Flourless Chocolate Espresso Cake** berries, whipped cream 10
- Classic Cheesecake** Nilla wafer crust, macerated berries, whipped cream 11
- Crème Brûlée** vanilla custard, caramelized sugar, berries 10
- Strawberry Shortcake** vanilla cake, strawberries, whipped cream 10

**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

Brewed Awakening

Rumchata, Godiva vanilla liqueur,
house-made cold brew coffee, bar cream, rocks 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.