

## 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

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

## 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** *🌿* . . . . . 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
- 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
- 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

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