

## 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

**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

## 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

## TODAY'S FISH

**Atlantic Salmon** jasmine rice, sautéed spinach, pineapple-soy glaze *🌿* . . . . . 28

**Chilean Sea Bass** parmesan whipped potatoes, sautéed carrots *🌿* . . . . . 49

**Chili Garlic Shrimp** lime, ginger, scallion, jasmine rice, Texas garlic toast *🌿* . . . . 35

**Crab Stuffed Haddock** jasmine rice, sautéed spinach, beurre blanc *🌿* . . . . . 35

**Jumbo Sea Scallops** potato pancakes, Brussels sprouts, crème fraîche *🌿* . . . . . 36

**Fish + Chips** crispy fried cod, fries, slaw, tartar . . . . . 18

**Grilled Branzino** ginger-lime rubbed, mushroom risotto, Brussels sprouts *🌿* . . . . 39

## HOUSE SPECIALTIES

**Filet Mignon** *🌿* . . . . . 37  
8oz center cut, parmesan whipped potatoes, sautéed spinach  
add 6oz broiled lobster tail +19, add two jumbo scallops +15

**Grilled Skirt Steak** *🌿* . . . . . 30  
9oz sliced, chimichurri, sautéed spinach, fries  
add two jumbo shrimp +13, add two jumbo scallops +15

**I'll Have The Chicken** parmesan whipped potatoes, Brussels sprouts *🌿* . . . . 23

**Seasonal Risotto** wild mushrooms, truffle oil, herbs, parmigiano-reggiano *🌿* . . . 23  
add two jumbo shrimp +13, add two jumbo scallops +15

**Roasted Prime Rib** served on the bone, loaded baked potato, Brussels sprouts *🌿* . . 49

**Lobster Mac + Cheese** four cheese blend, bacon, Doritos dust . . . . . 36

## MARKET SIDES

**Crispy Brussels Sprouts** *🌿*  
crispy shallots, bacon, garlic,  
queso fresco 7

**Loaded Baked Potato** *🌿*  
1lb Idaho potato, butter,  
sour cream, white cheddar,  
crispy bacon, scallion 7

**Potato Pancakes** *🌿*  
crème fraîche,  
caviar, scallion 7

**Sweet Potato Fries** *🌿*  
Thai-sesame aioli,  
sea salt 6

**Simple Risotto** *🌿*  
parmigiano-reggiano, basil,  
black pepper 7

**Mac + Cheese**  
cheddar, parmesan, monterey jack,  
mozzarella, Doritos dust 12

## SANDWICHES

**Lobster Roll** *🌿*  
hot buttered or cold with mayo,  
fries, slaw, house-made pickles 27

**Cheddar Burger** *🌿*  
brioche roll, fries, slaw,  
house-made pickles 16

**The French Dip** *🌿*  
thinly sliced roasted prime rib, swiss,  
horseradish cream, au jus, fries 19

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