

SEAFOOD PLATTER

12 Oysters
6 Clams
3 Shrimp
Ceviche

64
serves four to six

CHILLED SEAFOOD

Today's Ceviche *🌿*
Chef's selection, citrus, herbs, chile-lime tortilla chips 16

House-Smoked Salmon Dip *🌿*
pimento cheese, chile-lime tortilla chips 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 corn tortillas, fried cod, cotija, chipotle aioli, jalapeño *🌿* 11

Rhode Island Calamari garlic, cherry peppers, lemon aioli 14

Short Rib Nachos salsa fresca, corn, cotija, cheddar, crema, jalapeño *🌿* 18

Smoked Chicken Wings sriracha bourbon glaze, blue cheese cream *🌿* 15

Jumbo Lump Crab Cake pan-fried blue crab, mustard aioli, field greens MP

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

BISQUE + SALADS

Lobster Bisque butter-poached lobster, sherry, cream, lobster croutons 10

Kale + Chicken Salad *🌿* 18
peanuts, mandarin oranges, monterey jack, scallion, sesame vinaigrette

Chop-Chop Salad *🌿* 14
romaine, bacon, tomato, feta, olive, cucumber, onion, chickpea, red wine vinaigrette

Classic Caesar romaine, reggiano, croutons *🌿* 5/9

Mixed Field Greens cherry tomato, carrot, cucumber, balsamic vinaigrette *🌿* . . 4/8

Add Ons: two jumbo shrimp +14 two jumbo scallops +16 grilled salmon +13
grilled chicken +7 grilled steak +15 6oz broiled lobster tail +19

SANDWICHES

Lobster Roll *🌿*
hot buttered or cold with mayo, fries, slaw, house-made pickles **26**

Cheddar Burger *🌿*
brioche roll, fries, slaw, house-made pickles **14**

The French Dip *🌿*
thinly sliced roasted prime rib, swiss, horseradish cream, au jus, fries **16**

OB Sliders
ahi tuna or salmon belly, brioche rolls, fries **16**

Crispy Chicken Sandwich
brioche roll, swiss, tomato, slaw, mayo, fries, house-made pickles **13**

Fried Haddock Sandwich
brioche roll, lettuce, tomato, tartar, fries, slaw, house-made pickles **13**

TODAY'S FRESH FISH

Faroe Islands Salmon broccoli rabe, lemon, fines herbes *🌿* 17

Everything Spiced Ahi Tuna sautéed spinach, tzatziki, served rare *🌿* 22

Shrimp Scampi white wine, garlic, lemon, linguine, reggiano 21

Baked Stuffed Haddock blue crab stuffing, sautéed spinach, beurre blanc *🌿* . . 18

Brown Butter Scallops house-made gnocchi, browned butter, sage 20

Fish + Chips hand-trimmed cod, fries, slaw, tartar 13

Pan-Seared Grouper sumac rub, broccoli rabe, beurre blanc, lemon *🌿* 21

HOUSE SPECIALTIES

Filet Mignon *🌿* 20
4oz center cut, roasted fingerling potatoes, OB steak sauce
add 6oz broiled lobster tail +19, add two jumbo scallops +16

Braised Short Rib *🌿* 18
parmesan whipped potatoes, pan jus
add two jumbo shrimp +14, add two jumbo scallops +16

I'll have the Chicken broccoli rabe, garlic herb butter *🌿* 17

House-Made Ravioli seasonal selection, made daily 17
add two jumbo shrimp +14, add two jumbo scallops +16

Hickory Smoked Pork Chop sautéed spinach, apple chutney *🌿* 17

Lobster Mac + Cheese four cheese blend, bacon, buttered lobster crumbs . . . 27

MARKET SIDES

Mashed Potatoes *🌿*
Idaho potatoes, butter, sour cream, reggiano, crispy bacon **7**

Fingerling Potatoes *🌿*
slow-roasted, olive oil, garlic, fines herbes **6**

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

Parmesan Truffle Fries *🌿*
truffle oil, reggiano, fines herbes **7**

Mac + Cheese
cheddar, parmesan, monterey jack, mozzarella, buttered crumbs **12**

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UTICA, NY

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