

## SEAFOOD PLATTER

12 Oysters  
6 Clams  
3 Shrimp  
Ceviche

**64**  
*serves four to six*

## CHILLED SEAFOOD

### Today's Ceviche

Chef's selection, citrus, herbs, 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
- Cast-Iron Sticky Bun** cinnamon, brown-butter glaze . . . . . 7
- Rhode Island Calamari** garlic, cherry peppers, lemon aioli . . . . . 14
- Short Rib Nachos** salsa fresca, corn, cotija, cheddar, crema, jalapeño . . . . . 16
- 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
- Croquies + Poachies** potato croquettes, fried poached eggs, Thai-sesame sauce . 15

## SANDWICHES

### Chicken Waffle Sandwich

fried chicken breast, cheddar,  
sriracha maple honey, home fries 16

### Lobster Roll

hot buttered or cold with mayo,  
home fries, slaw, house-made pickles 27

### Monte Cristo Sandwich

brioche french toast,  
ham, swiss, maple syrup,  
home fries 18

### 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

## LET'S BRUNCH!

- Bubbles n' Brunch** one bottle of champagne + juice, apricot nectar, berries . . 46
- Harry's Bellini** Gancia prosecco, white peach purée . . . . . 13

## EGGS + ENTRÉES

- Cinnamon French Toast** maple syrup, whipped cream . . . . . 13
- Short Rib + Eggs** two eggs, home fries, pan jus, toast . . . . . 17
- Eggs Benedict** salmon or ham, rosemary focaccia, hollandaise, home fries . . . . . 16
- Lobster Omelette** boursin, bacon, lobster cream sauce, home fries, toast . . . 24
- Brunch Salmon** poached eggs, broccoli rabe, hollandaise, toast . . . . . 18
- Ham + Cheddar Omelette** home fries, toast . . . . . 14
- Belgian Liège Waffles** apple compote, whipped cream, butter . . . . . 15
- Fish + Chips** crispy fried cod, home fries, slaw, tartar . . . . . 16
- Blue Plate Special** two eggs, bacon, sausage, home fries, toast . . . . . 13
- Prime Rib + Eggs** "Limited Availability" . . . . . 25
- 8oz slow roasted prime rib, two eggs, home fries, au jus, horseradish cream, toast  
add 6oz broiled lobster tail +19
- Chicken + Biscuits** two eggs, sausage gravy, home fries . . . . . 16
- Veggie Omelette** boursin, peppers, tomato, onion, home fries, toast . . . . . 12

## SHAREABLE SIDES

- Bacon, Sausage or Ham** . . . . . 5
- Home Fries** 6
- Biscuits + Sausage Gravy** 4
- Brioche Toast** 2
- Two Eggs Any Style** . . . . . 4
- Sweet Potato Fries** 6
- Belgian Liège Waffle** 6

## 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 +13      two jumbo scallops +15      salmon +13  
grilled chicken +8      grilled 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 . . . . . 13
- Banana Cream Pie** graham cracker oat crust, chocolate, whipped cream . . . . . 12
- Flourless Chocolate Espresso Cake** strawberries, whipped cream . . . . . 10
- Classic Cheesecake** Nilla wafer crust, strawberries, whipped cream . . . . . 11
- Ice-Box Cake** chocolate custard, handmade graham crackers, whipped cream . . . 8
- Crème Brûlée** vanilla custard, caramelized sugar, strawberries . . . . . 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**

**Nip Slip**

Patrón XO Cafe, Godiva White Chocolate Liqueur  
Joseph Putrello cold brew coffee, bar cream, served up 14

**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

**Crispy Fried Atlantic Cod**  
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

**Salmon Sliders (3)**  
dill aioli, field greens . . . . . 11

**Tuna Burger Sliders (3)**  
brioche rolls, red pepper aioli, slaw . . 12

**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.