

RAW BAR

- SEAFOOD TOWER** ^{GF} ^K 115
 12 raw oysters, 12 raw clams, ceviche, tuna tartare, shrimp cocktail
- EAST COAST OYSTERS** ^{GF} ^K 39
 one dozen shucked to order, on the half-shell (half-dozen 21)
- COLOSSAL SHRIMP COCKTAIL** ^{GF} ^K 30
 cocktail sauce, rémoulade, horseradish, lemon

- TUNA TARTARE** ^{GF} ^K 18
 ahi tuna, sweet chili, sesame, chile-lime chips
- TODAY'S CEVICHE** ^{GF} ^K 18
 chef's selection, citrus, chile-lime chips

APPETIZERS

- LOADED STEAK FRIES** 27
 seared steak, cheese sauce, cotija, crema, bacon, scallions
- BANG BANG CAULIFLOWER** 18
 tempura, General Tso's sauce, sesame
- STREET TACOS** ^{GF} ^K 18
 fried Atlantic cod, chipotle aioli, cotija, jalapeño
- RHODE ISLAND CALAMARI** 18
 cherry peppers, marinara, lemon
- SIGNATURE LOBSTER BISQUE** 18
 butter-poached lobster, sherry, cream, croutons

Bubbles n' Brunch
 one bottle of champagne, all of the "mixers"
 orange juice, white peach purée + berries
 50 | serves 2-4

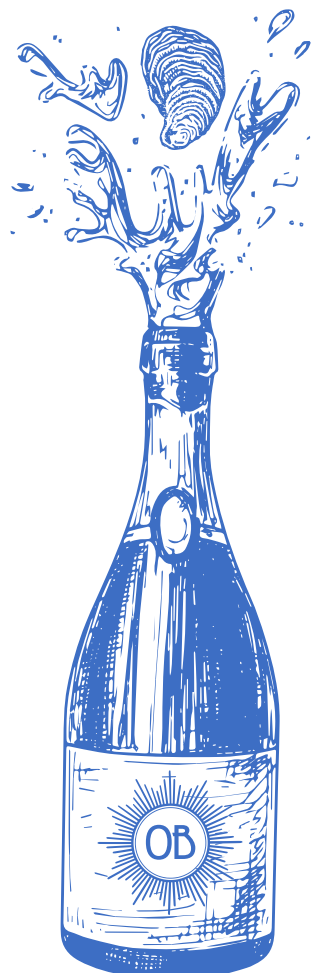
Today...We Brunch
 two hours all-you-can drink mimosas,
 champagne, bloody marys + draft beer
 33 | per person†

BRUNCH

- CINNAMON FRENCH TOAST** Frosted Flakes crust, maple syrup, whipped cream 17
- DOWNTOWN BREAKFAST** scrambled eggs, bacon, pork sausage, crispy potatoes, toast 18
- AVOCADO TOAST** grilled bread, smashed avocado, sunny-side up eggs, red onion, cotija, radish, lime 16
- OB PARFAIT** lemon honey Greek yogurt, mixed berries, granola, mint 15
- CORNED BEEF HASH** sunny-side up eggs, toast 22
- BREAKFAST BURRITO** braised short rib, potatoes, scrambled eggs, monterey jack, salsa fresca, chipotle aioli, crema 19
- LIÈGE WAFFLE** mixed berries, cinnamon glaze, maple syrup, whipped cream 17
- BREAKFAST SKILLET** scrambled eggs, grilled tenderloin or salmon, Brussels sprouts, mushrooms, potatoes, smashed avocado . 20
- OMELETTE** crispy potatoes, toast . . . your choice of: ham + cheddar, veggies + Boursin, or lobster + Boursin (+18) 17

OCEAN BLUE CLASSICS

- FAROE ISLANDS SALMON** ^{GF} ^K 40
 simply grilled, olive oil, herbs, lemon, crispy Brussels sprouts
- LOBSTER ROLL** ^{GF} ^K 41
 brioche roll, french fries, (hot buttered or cold with mayo) (^{GF}+2)
- BRUNCH BURGER** 20
 brioche bun, bacon, fried egg, french fries (^{GF}+2)
- FISH + CHIPS** ^{GF} ^K 28
 hand-trimmed Atlantic cod, tartar, spicy cole slaw, french fries (^K+4)
- FILET MIGNON** ^{GF} ^K 46
 8oz center cut, char-broiled, mushroom demi, french fries













À LA CARTE

- | | |
|------------------------------------------------|-----------------------------------|
| Two Oliver's Farm Fresh Eggs 7 | Crispy Potatoes 7 |
| Toast 5 | Caesar Salad 7 |
| Fruit + Berry Bowl 10 | Field Greens Salad 6 |
| Applewood Bacon or Pork Sausage 8 | Liège Waffle 6 |

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

We take pride in preparing our food from scratch every day and only serving fresh, not frozen fish. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. † - Only available with the purchase of an entrée. Please enjoy your time with us. **Bon Appétit!**



-  **THE SILK ROAD | 15**
– Grey Goose vodka, Grand Marnier orange liqueur, white peach purée, club soda, served over rocks
-  **SIR ISAAC | 16**
– The Botanist gin, winter fig purée, lemon, dried fig, served over rocks
-  **HIT 'N' RUN | 15**
– Grey Goose vodka, grapefruit, clementine juice, kumquat syrup, served over crushed ice
-  **SANGRIA | 14**
– Spanish red wine, Bacardí dragon berry rum, Don Q limón rum, peach schnapps, citrus, served over crushed ice
-  **MORNING WOOD | 15**
– Basil Hayden Toast, crème de cacao espresso reduction, simple syrup, scorched orange, served over rocks
-  **TOKYO DRIFT | 17**
– Hibiki Japanese Harmony whisky, lemon juice, orange juice, simple syrup, Regans' bitters, served up
-  **GOLDEN PEAR MARGARITA | 16**
– Hornitos Reposado tequila, Belle de Brillet pear liqueur, lime, simple syrup, salted rim, served over rocks
-  **OB MAI TAI | 14**
– Goslings rum, pineapple, orgeat syrup, simple syrup, citrus, mint, served over crushed ice
-  **THE 1492 | 16**
– Grey Goose vodka, St-Germain elderflower liqueur, champagne, grapefruit, lemon, lime, served up
-  **THE OCEAN BLUE ULTIMATE MARGARITA | 39**
– Clase Azul Reposado tequila, Grand Marnier orange liqueur, lime, sugared rim, Regans' bitters, served over rocks

SPARKLING + CHAMPAGNE

- GANCIA** Prosecco NV | Italy **13 / 45**
- CASTELLO DEL POGGIO** Sparkling Moscato NV | Italy **11 / 39**
- VEUVE DU VERNAY** Brut Reserve NV | Loire, France **12 / 43**
- CHANDON** Brut NV | Yountville, CA **69**
- FERRARI** (187ml) Rosé NV | Chouilly, France **16 / 30**
- VEUVE CLICQUOT YELLOW LABEL** NV | Reims, France **120**
- DOM PERIGNON** Brut '12 | Épernay, France **295**
- MOËT & CHANDON IMPÉRIAL** Brut NV | Épernay, France **102**

CHARDONNAY

- JOSEPH DROUHIN** Mâcon Villages '21 | Burgundy, France **13 / 46**
- SONOMA-CUTRER** '21 | Russian River Ranches, CA **52**
- LINE 39** '21 | Central Coast, CA **10 / 36**
- LOUIS JADOT** Puligny-Montrachet '20 | Burgundy, France **122**
- LA CREMA** '21 | Sonoma Coast, CA **17 / 66**
- CAKEBREAD CELLARS** '21 | Napa Valley, CA **91**
- ROBERT MONDAVI** '18 | Napa Valley, CA **51**

ROSÉ + MORE WHITE WINE

- SWEDISH HILL** Dry Rosé '21 | Finger Lakes, NY **11 / 39**
- WHISPERING ANGEL** Rosé '21 | Côtes de Provence, France **17 / 65**
- THIRSTY OWL** Dry Riesling '22 | Finger Lakes, NY **13 / 46**
- DR. FRANK** Semi-Dry Riesling '21 | Finger Lakes, NY **13 / 46**
- DR. LOOSEN BROTHERS** Riesling '21 | Mosel, Germany **12 / 45**
- MEZZACORONA** Pinot Grigio '22 | Trentino, Italy **11 / 39**
- PINE RIDGE** Chenin Blanc-Viognier '22 | Clarksburg, CA **11 / 39**
- MONKEY BAY** Sauvignon Blanc '22 | Marlborough, New Zealand **11 / 39**
- KIM CRAWFORD** Sauvignon Blanc '22 | Marlborough, New Zealand **17 / 66**
- DOMAINE RAIMBAULT-PINEAU** Sancerre '21 | Loire Valley, France **77**
- CHÂTEAU DE LA GRAVELLE** Muscadet '20 | Loire Valley, France **51**
- MARTÍN CÓDAX** Albariño '22 | Rías Baixas, Spain **39**

\$35 corkage fee per 750ml bottle for wine not on our list

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CABERNET SAUVIGNON

- CARNIVOR** '20 | Lodi, CA **13 / 46**
- CHATEAU STE MICHELLE** '18 | Columbia Valley, WA **12 / 42**
- ST. FRANCIS** '19 | Sonoma County, CA **56**
- CAYMUS** 750ml '20 | Napa Valley, CA **165**
- SHAFER VINEYARDS "ONE POINT FIVE"** '21 | Napa Valley, CA **165**
- SHAFER VINEYARDS "HILLSIDE SELECT"** '17 | Napa Valley, CA **370**
- ROBERT MONDAVI** '19 | Napa Valley, CA **20 / 86**
- LAIL VINEYARDS BLUEPRINT** '19 | Napa Valley, CA **145**
- STAG'S LEAP ARTEMIS** 750ml '19 | Napa Valley, CA **139**
- STAG'S LEAP ARTEMIS** 1.5ltr '19 | Napa Valley, CA **259**
- JOSEPH PHELPS** '19 | Napa Valley, CA **135**
- MONTES ALPHA** '20 | Colchagua Valley, Chile **56**
- WILLIAM HILL** '21 | North Coast, CA **16 / 50**

PINOT NOIR

- PRIMARIUS** '21 | Willamette Valley, OR **16 / 49**
- THE SEEKER** '21 | Puy-de-Dôme, France **13 / 46**
- MEIOMI** '21 | Sonoma Coast, CA **20 / 86**
- PATZ & HALL** '18 | Sonoma Coast, CA **82**
- SEA SMOKE 'TEN'** '21 | Santa Rita Hills, CA **165**

MERLOT

- DR. KONSTANTIN FRANK** '20 | Finger Lakes, NY **16 / 55**
- CANOE RIDGE** '20 | Columbia Valley, WA **11 / 42**
- FREEMARK ABBEY** '18 | Napa Valley, CA **54**

MORE RED WINE

- JOSEPH CARR "JOSH LEGACY"** Red Blend '21 | Hopland, CA **12 / 42**
- FOLIE À DEUX** Zinfandel '17 | Dry Creek Valley, CA **49**
- QUINTESSA** Meritage '19 | Napa Valley, CA **350**
- CATENA VISTA FLORES** Malbec '20 | Mendoza, Argentina **12 / 45**
- BOGLE** Petit Sirah-Zinfandel-Syrah-Cabernet '20 | Clarksburg, CA **11 / 39**
- LAURENT GAUTHIER MORGON** Beaujolais '20 | Burgundy, France **49**
- RUFFINO** Chianti '21 | Tuscany, Italy **34**
- CHÂTEAU HAUT-BEAUSÉJOUR** Bordeaux '17 | Bordeaux, France **54**
- SHAFER VINEYARDS "RELENTLESS"** '17 | Napa Valley, CA **150**
- PRUNOTTO** Barbaresco '18 | Piedmont, Italy **109**

We take pride in preparing all of our cocktails with premium bottled mixers, never sodas from a gun.

We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.

Please enjoy your time with us. **Cheers!**