

RAW BAR

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

- TUNA TARTARE ^{GF} ^K 19
 ahi tuna, sweet chili, sesame, chile-lime chips
- TODAY'S CEVICHE ^{GF} ^K 19
 chef's selection, citrus, chile-lime chips

APPETIZERS

- LOADED STEAK FRIES 27
 seared tenderloin, 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

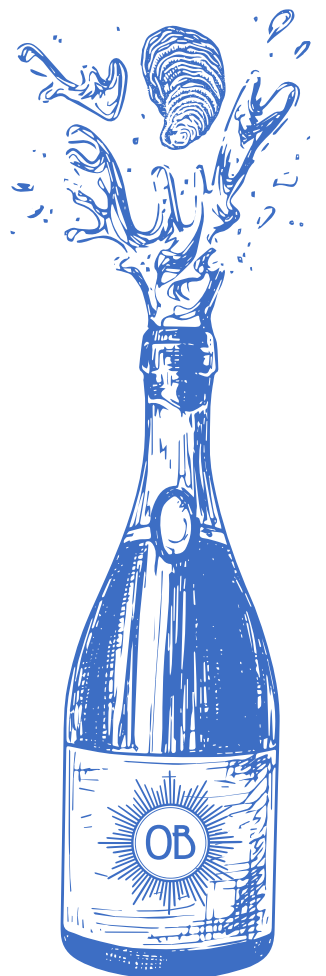
Today...We Brunch
 two hours all-you-can drink mimosas,
 champagne, bloody marys + draft beer
 33 | per person†

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 17
- 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 . 26
- 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, honey-parm brussels sprouts
- LOBSTER ROLL ^{GF} ^K 43
 brioche roll, french fries, (hot buttered or cold with mayo) (^{GF}+2)
- BRUNCH BURGER 23
 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 48
 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!**