

OB MIXOLOGY

SEASONAL COCKTAILS

- PURPLE RAIN • 15**
empress gin · stoli vanil · lavender · lemon
- FMK • 15**
campari · antica · botanist gin · lemon
- NICE MELONS • 15**
nolet's gin · melon · coconut water · lime
- THE PLAYLIST • 15**
belvedere · guava · velvet falernum · lime · nutmeg
- DEAR SUMMER • 15**
grey goose · st · germain · midori · lemon · pernod
- FOREVER LEATHER • 15**
don q rum · aperol · campari · strawberry · honey · lime
- GOIN' SOUTH • 15**
casamigos reposado · pomegranate · lemon
- WHISKY DICKEL • 15**
george dickel · yuzu · limoncello · honey · lemon

SIGNATURE COCKTAILS

- SIR ISAAC • 16**
botanist gin · fig purée · lemon · dried fig
- THE 1492 • 16**
grey goose · st · germain · champagne · grapefruit · lemon · lime
- HIT 'N' RUN • 16**
grey goose · grapefruit · clementine · kumquat syrup
- THE SILK ROAD • 16**
ketel one · grand marnier · white peach purée · club soda
- GOLDEN PEAR MARGARITA • 16**
hornitos reposado · helle de brillet pear · lime · simple · salted rim
- THE ULTIMATE MARGARITA • 24**
clase azul reposado · grand marnier · lime · regans' bitters · sugared rim
- SMOKE SHOW • 15**
ilegal mezcal reposado · roasted coconut juice · pandan · lime · rosemary
- MORNING WOOD • 16**
basil hayden toast · crème de cacao espresso reduction · simple · scorched orange
- TOKYO DRIFT • 24**
hibiki japanese whisky · lemon · orange · simple · regans' bitters
- MERCY ROOM • 15**
italian french 75
- MY COUSIN VINNY • 14**
ketel one pineapple martini
- MISTAKEN IDENTITY • 15**
hornitos reposado · chambord · lime · simple · sugared rim
- THE FRANK LOPEZ • 16**
licor 43 · stoli vanil · joseph putrello espresso · simple · lemon

ZERO-PROOF COCKTAILS

- MELON FIG MULE** melon · fig · yuzu · lemon · ginger beer 12
- LAVENDER LEMONADE FIZZ** lavender · honey · lemon · club soda 12
- MOCK THAI** orgeat · lime · ginger beer · mint 12

WINES BY THE GLASS

SPARKLING

- VEUVE DU VERNAY** BRUT RESERVE NV · France 12
- FERRARI** BRUT SPARKLING ROSÉ NV · Italy 16
- LAMBERTI** PROSECCO EXTRA DRY NV · Italy 13
- BARTENURA** MOSCATO D'ASTI '23 · Italy 14

ROSÉ

- WHISPERING ANGEL** ROSÉ '23 · France 17
- CHÂTEAU ROUTAS** ROSÉ '24 · France 13

WHITE

- LINE 39** CHARDONNAY '24 · California 12
- LA CREMA** CHARDONNAY '24 · California 17
- KIM CRAWFORD** SAUVIGNON BLANC '24 · New Zealand 16
- MEZZACORONA** PINOT GRIGIO '24 · Italy 12
- DR. FRANK** SEMI-DRY RIESLING '24 · New York 14
- MARTÍN CÓDAX** ALBARÍÑO '24 · Spain 12

RED

- ST. FRANCIS** CABERNET SAUVIGNON '21 · California 16
- JOSEPH CARR** RED BLEND '24 · California 13
- ROBERT MONDAVI** CABERNET SAUVIGNON '23 · California 23
- RUFFINO** CHIANTI '22 · Italy 12
- PRIMARIUS** PINOT NOIR '21 · Oregon 16
- THE SEEKER** PINOT NOIR '22 · France 14

BOTTLED BEER

- STELLA ARTOIS** 0.0% • 7
- CORONA** • 6
- GUINNESS** • 7
- MILLER LITE** • 4
- UTICA CLUB** • 4
- COORS LIGHT** • 4
- DOWNEAST CIDER** • 6
- MICHELOB ULTRA** • 4
- SINGLECUT 18-WATT** • 7
- YUENGLING** • 5

DRAFT BEER

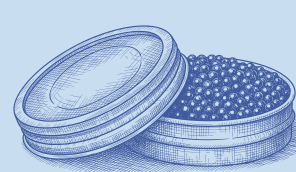
- NARRAGANSETT** • 4
- FIDDLEHEAD IPA** • 7
- STELLA ARTOIS** • 7
- OMMEGANG WITTE** • 7
- SMUTTYNOSE BROWN ALE** • 7
- DUVEL** • 9

PREMIUM WATERS

- ACQUA PANNA** still spring water, Tuscany, 1 Liter 9
- SAN PELLEGRINO** sparkling mineral water, Lombardy, 1 Liter 9

SNACKS

- GRILLED ROSEMARY FOCACCIA** 10
olives, toasted marcona almonds, whipped butter
- GUACAMOLE** 17
cotija, Tajin, corn tortilla chips
- CARAMELIZED ONION DIP** 13
kettle chips..... *add truffle oil +3*
- BRANZINO DIP** 16
whipped with crème fraiche, lemon and capers, rosemary focaccia crisps
- CHEESE PLATE** 21
rotating selection, fig jam, grain mustard, fruit, grilled ciabatta



CAVIAR

with crème fraiche, fine scallions, rosemary focaccia crisps, kettle chips

CLASSIC RUSSIAN OSSETRA CAVIAR

refined nutty flavor with smooth buttery finish

1 oz / 28 g | 105

BELUGA HYBRID CAVIAR

full-bodied, rich flavor, creamy texture and long finish

1 oz / 28 g | 155

DIAMOND GOLDEN OSSETRA CAVIAR

rare and unique, impeccably smooth and creamy

1 oz / 28 g | 185

FROM THE SEA

- OYSTERS ON THE HALF SHELL** 28
half-dozen..... *full dozen 55*
- LITTLENECK CLAMS** 17
half-dozen raw or steamed..... *full dozen 33*
- JUMBO SHRIMP COCKTAIL** 25
- CEBICHE** 20
Peruvian style, lime-cured, aji chile, sweet potato, onion, corn tortilla chips
- AHI TUNA TARTARE** 27
avocado, soy, ginger, chili oil, kettle chips
- RAW BAR PLATEAU** 109
all of the above..... *upgrade to full dozen each of oysters and clams 149*

APPETIZERS

- BURRATA ON TOAST** 22
grilled rosemary focaccia, blistered tomato, basil-infused olive oil, sea salt
- RHODE ISLAND CALAMARI** 20
cherry peppers, garlic, lemon aioli
- BANG BANG CAULIFLOWER** 20
tempura, General Tso's sauce, sesame
- NOSTRO MEATBALLS** 19
tomato sauce, Reggiano cheese, basil-infused olive oil
- CLASSIC CRAB CAKE** 22
4 oz Maryland blue crab, lobster choron sauce
- WHITE TRUFFLE LOBSTER SLIDERS** 38
three Maine lobster sliders, brown butter brioche, mayonnaise, scallion
- CRISPY FISH TACOS** 18
crispy fried haddock, chipotle aioli, cotija, jalapeño, flour tortillas, chili oil
- SWEET CHILI SHRIMP TACOS** 18
grilled shrimp, coleslaw, jalapeño, corn tortillas, chili oil

SOUP

- CLAM CHOWDER** 18
creamy New England
- LOBSTER BISQUE** 21
an OB signature

SALADS

- ZA'ATAR CAESAR** 20
romaine, kale, Za'atar, Reggiano cheese, focaccia crouton, Caesar dressing
- SUNDAY DINNER SALAD** 19
romaine, iceberg, tomatoes, olives, onion, basil, Reggiano cheese, red wine vinaigrette
- THE CHOP-CHOP** 20
romaine, bacon, tomatoes, feta, olives, cucumbers, chickpeas, red wine vinaigrette
- SHAVED WEDGE SALAD** 22
shaved iceberg, bacon, tomatoes, red onion, focaccia croutons, creamy blue cheese
- ASIAN SHRIMP SALAD** 26
field greens, carrots, red onion, tomatoes, scallions, peanuts, sesame dressing

SALAD UPGRADES

- 7 oz Grilled Chicken 9
- 7 oz Grilled Salmon 24
- Lobster Salad with Mayo 35
- Three Grilled Shrimp 13
- 8 oz Sliced PRIME Filet 44
- Two Jumbo Scallops 18

CLASSIC PLATES

- KNIFE & FORK BARBECUE RIBS** 38
fall-off-the-bone tender, fries, coleslaw, pickles
- CHICKEN PARMIGIANA** 39
a Nostro favorite, rigatoni alfredo, Reggiano cheese
- DOUBLE CUT PORK CHOP** 39
mustard sauce, creamed corn
- I'LL HAVE THE CHICKEN** 39
braised escarole greens, beurre blanc

THE LOBSTER ROLL

fries, coleslaw, pickles

hot buttered
or
cold with mayo



- BLUE CRAB PANINI MELT** 31
grilled with swiss cheese, red onion, capers, fries, coleslaw, pickles
- CHEDDAR CHEESEBURGER** 25
brioche bun, fries, coleslaw, pickles..... *add bacon +4*
- CRISPY CHICKEN SANDWICH** 22
brioche bun, swiss cheese, fries, coleslaw, pickles..... *add bacon +4*

HANDMADE PASTA

- FETTUCCHINE ALFREDO** 32
add grilled chicken +9 add grilled shrimp +13 add 14g ossetra caviar +50
- PASTA BURRO E ORO** 32
orecchiette pasta, tomato butter sauce, whipped ricotta, Reggiano cheese
- RIGATONI BOLOGNESE** 36
slow-cooked beef, pork, veal and tomato meat sauce, Reggiano cheese
- SPAGHETTI WITH LEMON** 30
add grilled chicken +9 add grilled shrimp +13 add scallops +18
- CURRIED LOBSTER NOODLES** 52
thin egg noodles, light curry sauce *live a little..... add 14g ossetra caviar +50*
- SPICY SHRIMP RIGATONI** 45
seared shrimp, cherry peppers, tomato cream sauce, Reggiano cheese, chili oil

SEAFOOD

- HADDOCK FISH FRY** 29
hand-battered, fries, coleslaw, pickles, tartar
- BAKED STUFFED HADDOCK** 43
crab cake stuffing, beurre blanc, wilted spinach
- GRILLED FAROE ISLANDS SALMON** 38
garlic-roasted cauliflower
- MEDITERRANEAN BRANZINO** 45
herb-stuffed and roasted, Za'atar Caesar salad
- CHILEAN SEA BASS** 69
broiled, basil mashed potatoes, lobster choron sauce
- PAN-SEARED JUMBO SCALLOPS** 45
braised escarole greens, truffle cream
- BLACKENED AHI TUNA** 46
served only rare, sweet chili Brussels sprouts
- CRAB CAKES DINNER** 47
two 4 oz Maryland blue crab cakes, mustard sauce, fries



- 8oz FILET MIGNON**
59
- 16oz HAWAIIAN RIBEYE**
69
- 24oz BONE-IN RIBEYE**
89

32oz PORTERHOUSE
129

The KING of Steaks.
Serves one, two or the table.

All Ocean Blue Prime steaks come with your choice of one side and one sauce.

SAUCES

- Veal Demi-Glace
- OB Steak Sauce
- Horseshoe Cream
- Chimichurri
- Truffle Cream Sauce
- Lobster Choron Sauce

5 each

ADD

- 7 oz Grilled Salmon 24
- Three Grilled Shrimp 13
- Two Jumbo Scallops 18
- Crab Cake 19

SIDES TO SHARE

- Basil Mashed Potatoes
- Loaded Baked Potato
- French Fries
- Truffle Fries 14
- Creamed Corn
- Sweet Chili Brussels Sprouts
- Garlic-Roasted Cauliflower
- Coleslaw
- Wilted Spinach
- Braised Escarole Greens

10 each

BRUNCH

Served Every Sunday, 11:00 AM - 4:00 PM

Full Menu Also Available

BRUNCH COCKTAILS

MIMOSA
fresh orange juice,
Veuve du Vernay

10

SPRITZ
choice of Aperol,
Campari or Hugo

12

- CORNED BEEF HASH** 26
house-made hash, sunny-side-up eggs, toast
- DOWNTOWN BREAKFAST** 19
scrambled eggs, bacon, pork sausage, crispy potatoes, toast
- CHICKEN & WAFFLES** 28
crispy fried chicken, Belgian waffle, NY maple, whipped butter, scrambled eggs
- BREAKFAST SKILLET** 20
scrambled eggs, cheese, Brussels sprouts, potatoes, avocado, toast
- SALMON BENEDICT** 38
focaccia, grilled salmon, poached eggs, hollandaise, potatoes (*substitute ham -10*)
- BELGIAN WAFFLE** 20
strawberries, cinnamon glaze, NY maple, whipped cream (*vanilla ice cream +7*)
- FRESH FRUIT PLATE** 18
selection of fresh-cut seasonal fruits and berries
- AVOCADO TOAST** 22
grilled focaccia, avocado, sunny-side-up eggs, red onion, cotija, radish, lime
- FOUR EGG OMELET** 20
choose two of: ham, bacon, peppers, onions, mushrooms, cheese served with potatoes and toast (*lobster & Boursin omelet +17*)

À LA CARTE

- Two Oliver's Farm Eggs 9
- Corned Beef Hash Side 10
- Ciabatta Toast 5
- Applewood Bacon 9
- Gluten-Free Toast 7
- Pork Sausage 9

ADD

- 7 oz Grilled Salmon 24
- 8 oz Grilled Sliced Filet 44
- Three Grilled Shrimp 13
- 14g Ossetra Caviar 50
- Two Jumbo Scallops 18
- 7 oz Grilled Chicken 9

OCEAN BLUE

TEN YEARS OF
GOOD VIEWS AND GOOD FOOD

Summer 2026