

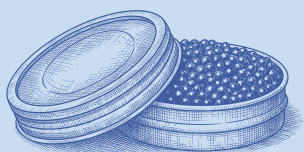
OCEAN BLUE

**THE VIEW IS BETTER
FROM UP HERE**

Fall/Winter

SNACKS

GRILLED ROSEMARY FOCACCIA	10
olives, toasted Marcona almonds, whipped butter	
GUACAMOLE	17
cotija, Tajín, corn tortilla chips	
CARAMELIZED ONION DIP	13
kettle chips... <i>add truffle oil +3</i>	
BAKED CRAB & ARTICHOKE DIP	20
blue crab, artichoke hearts, cream cheese, sour cream, Old Bay, tortilla chips	
WHIPPED RICOTTA	16
house-made whipped ricotta, extra virgin olive oil, rosemary, grilled ciabatta	



CAVIAR

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

CLASSIC RUSSIAN OSSETRA CAVIAR

refined, nutty flavor with a smooth, buttery finish

1 oz / 28 g | **105**

CAVIAR SPOONS 4g | **15 each**

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... <i>full dozen 55</i>	
LITTLENECK CLAMS	17
half-dozen raw or steamed... <i>full dozen 33</i>	
JUMBO SHRIMP COCKTAIL	25
cocktail sauce, lemon	
SAUTÉED MUSSELS	20
garlic, white wine, onion, herbs, lemon, grilled ciabatta	
AHI TUNA TARTARE	27
avocado, soy, ginger, chili oil, kettle chips	

RAW BAR PLATEAU	90
oysters, littleneck clams, jumbo shrimp cocktail, ahi tuna tartare <i>upgrade to full dozen each of oysters and clams 130</i>	

APPETIZERS

BURRATA & TOMATO	22
imported burrata, Roma tomatoes, basil, extra virgin olive oil	
BANG BANG CAULIFLOWER	20
tempura, General Tso's sauce, sesame	
RHODE ISLAND CALAMARI	20
cherry peppers, garlic, lemon aioli	
CLASSIC CRAB CAKE	22
4 oz Maryland blue crab, lobster Choron sauce	
FLYING CHICKEN PLATTER	24
6 hand-breaded tenders, dipping sauces, fries	
HARISSA HOT HONEY CAULIFLOWER	20
tempura, harissa hot honey, chives	
NOSTRO SAUSAGE & PEPPERS	19
house-made sausage, fried tri-color peppers, Reggiano	
TRUFFLE LOBSTER SLIDERS	38
three Maine lobster sliders, butter brioche... <i>add classic ossetra caviar +30</i>	
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

BABY GEM CAESAR	20
baby gem romaine, za'atar, Reggiano, focaccia croutons, Caesar dressing	
ARUGULA SALAD	17
arugula, cherry tomatoes, pickled onion, Reggiano, 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

<i>7 oz Grilled Chicken</i>	9	<i>7 oz Grilled Salmon</i>	24
<i>Poached Lobster</i>	35	<i>Three Grilled Shrimp</i>	13
<i>8 oz Sliced PRIME Filet</i>	44	<i>Two Jumbo Scallops</i>	18

CLASSIC PLATES

TRUFFLE WHITE CLAM PIZZA 35
baby clams, mozzarella, bacon, Reggiano... *no clams* 29

CHICKEN PARMIGIANA 39
a Nostro favorite, rigatoni Alfredo, Reggiano

DOUBLE-CUT PORK CHOP 39
mustard sauce, braised red cabbage

I'LL HAVE THE CHICKEN 39
apricot glaze, mashed potatoes

THE LOBSTER ROLL 49
add classic ossetra caviar +30
fries, coleslaw, pickles

*hot buttered
or
cold with mayo*



OB TUNA BURGER 28
spicy slaw, roasted red pepper aioli, fries, coleslaw, pickles

CHEDDAR CHEESEBURGER 27
brioche bun, fries, coleslaw, pickles... *add bacon +4*

CRISPY CHICKEN SANDWICH 24
brioche bun, Swiss cheese, fries, coleslaw, pickles... *add bacon +4*

HANDMADE PASTA

FRESH SHAVED TRUFFLE PASTA 42
tagliolini, imported butter, Reggiano, black truffles... *add grilled shrimp +13*

FETTUCCHINE ALFREDO 32
add grilled chicken +9... add grilled shrimp +13... add classic ossetra caviar +30

PASTA BURRO E ORO 32
orecchiette pasta, tomato butter sauce, whipped ricotta, Reggiano

LOBSTER MAC & CHEESE 52
radiatori pasta, butter poached lobster, tarragon cheese sauce... *add bacon +4*

CLASSIC SHRIMP SCAMPI 45
linguine pasta, jumbo shrimp, garlic, white wine sauce, Reggiano

BAKED RIGATONI WITH SAUSAGE 36
rigatoni pasta, pomodoro sauce, Nostro sausage, fresh mozzarella, Reggiano

SEAFOOD

HADDOCK FISH FRY	29
hand-battered, tartar sauce, fries, coleslaw, pickles	
BAKED STUFFED HADDOCK	43
crab cake stuffing, lobster Choron sauce, garlic-roasted cauliflower	
MISO SOY GLAZED SALMON	38
sweet chili Brussels sprouts	
MEDITERRANEAN BRANZINO	45
herb-stuffed and roasted, arugula salad	
CHILEAN SEA BASS	69
pan-seared, mashed potatoes, truffle cream, honey glazed carrots	
JUMBO SCALLOPS	48
pan-seared, mushroom risotto	
SOY-GINGER AHI TUNA	46
seared and served rare, Asian salad	
CRAB CAKES DINNER	47
two 4 oz Maryland blue crab cakes, mustard sauce, fries, coleslaw, pickles	



8 oz FILET MIGNON
59

16 oz HAWAIIAN RIBEYE
69

24 oz BONE-IN RIBEYE
89

32 oz 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
Horseradish Cream
Chimichurri
Truffle Cream Sauce
Lobster Choron Sauce

3 each

ADD

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

SIDES TO SHARE

Mashed Potatoes
Loaded Baked Potato
Braised Red Cabbage

French Fries
Truffle Fries **14**

Honey Glazed Carrots
Sweet Chili Brussels Sprouts
Garlic-Roasted Cauliflower
Mushroom Risotto
Coleslaw

10 each

DESSERT & COFFEE

*All of our desserts are made fresh in-house, from scratch, with the finest ingredients.
Never pre-made, never store-bought, never frozen.*

DESSERTS

FAMOUS WARM BUTTER CAKE 20
vanilla ice cream, berries, whipped cream

VANILLA MERINGUE CAKE LIMITED AVAILABILITY 20
Italian sponge cake, vanilla pastry cream, torched meringue

FLOURLESS CHOCOLATE ESPRESSO CAKE 16
strawberries, whipped cream

CLASSIC CHEESECAKE 16
Nilla wafer crust, berries, whipped cream

CRÈME BRÛLÉE 16
vanilla custard, caramelized sugar, berries

FROZEN

GIFFORD'S ICE CREAM 9
vanilla, whipped cream, sprinkles

HOUSE-MADE GELATO 6 / scoop
rotating seasonal flavor

COFFEE & TEA

DRIP COFFEE 5
freshly brewed, smooth

ESPRESSO 6
rich, bold, intense

AMERICANO 6
espresso, water, smooth

CAPPUCCINO 8
espresso, milk, foam

LATTE 8
espresso, milk, creamy

HOT TEA 5
English breakfast, green, chamomile