

# OCEAN BOULEVARD Bistro & Martini Bar

**She Crab Soup** *with* toasted Croutons ... 14.00

## Lamb Meatballs

Citrus Herb Quinoa Salad, Red Onion, Fennel + Drop Peppers... 12.00

## Tuna Poke Bowl\*

Raw Tuna, Lime-Cilantro Dressing, Sticky Rice, toasted Seeds, pickled Cucumber, Carrots + Sweet Soy & Chili Sauces ... 10.00

## Seared NC Shrimp Bruschetta

Garlic Bread, house made Ricotta Cheese, Cucumber, Tomato & Caper Salad ... 13.00

## Fried Chicken Livers B. L. T. (open Face)

House made White Bread, Applewood Bacon, Romaine Lettuce, Tomato + Lemon Aioli ... 10.00

## Fried Green Tomatoes

Sliced Prosciutto, Mixed Greens, Red Onions, fresh Basil + Buttermilk Blue Cheese Dressing ... 10.00

## Sautéed Domestic Calamari

Chitarra cut Pasta, Pancetta, Oyster Mushrooms, roasted Red Peppers + Lemon, Capers & fresh Dill ... 14.00

## Pepper Seared Rare Tuna Sashimi\*

Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, Ika Salad, pickled Ginger + Soy-Dashi Sauce *and* Wasabi ... 14.00

## GREENS

### Seven Lettuce Salad

Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing ... 10.00

### Classic OB Caesar\*

Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing... 9.00

### Summer Salad

Mesclun Greens, Grilled Squash, Cucumber, Tomato & House made "Stracciatella" Mozzarella + Strawberry Vinaigrette... 12.00

## BIG PLATES

### Pan Roasted Duck Breast\*

Smashed, fried Potatoes, sautéed Green Beans, Duck Leg Confit, Beets, Okra & Garden Herb Honey + sauce Soubise ... 32.00

### Grilled Heritage Breed Pork Chop

Rosemary & Sage Chickpea Fritters, Grilled Vegetables, Grape Must Vinegar + Honey & Fig Caramelized Onions ... 28.00

### Panko crusted Jumbo Lump Crabcake

Succotash *of* mixed Beans, Corn, red Peppers, Tomatoes, Squash, Okra, *and* light Cream + Green Tomato Relish ... 32.00

### Grilled Yellowfin Tuna & NC Shrimp

Fragrant Jasmine Rice *and* Julienne Vegetables *steamed in* Banana Leaf *with* Ginger & Garlic + Thai Cashew-Soy Sauce, Mint, Lime & Cilantro ... 28.00

### Roast Half Chicken

Green Beans & Dried Fruit Moroccan Couscous, Smoked Almonds + Harissa Sauce ... 25.00

### Pan Seared Sea Scallops\*

Beluga Lentils, Summer Squash, Lemon, Capers, Dill + Tomato Emulsion... 32.00

### Grilled Six Bone Rack of Lamb

Yukon Gold Potato "Bourekis" *with* house made Ricotta, Feta Cheese, Mint, grilled Eggplant & Zucchini + Olive Salad ... 34.00

### Grilled Angus Beef Tenderloin or New York Strip\*

Lamb Bacon Roasted Potatoes, Maitake Mushrooms, roast Corn, Garlic Greens + Red Wine Reduction ... Tenderloin - 35.00 ... N.Y. Strip - 29.00

*\*Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Open Nightly, MilePost 2.5, Beach Road in Kitty Hawk – (252)261-2546, [www.obbistro.com](http://www.obbistro.com)**