

OCEAN BOULEVARD Bistro & Martini Bar – Fall Menu 2018

STARTERS

Beef & Barley Soup *with* Root Vegetables + Roast Garlic-Gruyere Crostino ... 10.00

Braised Pork Belly

House made Ricotta Gnocchi, Roasted Red Peppers, Spinach, Lemon + Grape Must Vinegar ... 12.00

Tuna Poke Bowl*

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

Sautéed NC Shrimp & Pici Pasta

wilted Spinach, sweet Pepper Drops + Lemon-Caper Brown Butter ... 12.00

Fried Chicken Livers + creamy Southern Slaw... 10.00

Pulled Duck Leg Confit

shaved Brussels Sprouts, fresh Apple, Crème Fraiche + toasted Walnuts ... 13.00

Mediterranean Lamb Meatballs

warm Flat Bread, Labneh, Grilled Onions, Green Olives, Frisée Greens + Harissa & EVOO ... 13.00

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

Smoked Salmon Salad

Red Onion, roast Beets, sliced Fennel, Frisée Greens + Dill Cream Cheese Crostino & Citrus Vinaigrette ... 11.00

BIG PLATES

Pan Roasted Duck Breast*

Leg Confit, Fall Vegetable & dry Cherry Risotto + Truffle Honey ... 32.00

Grilled Heritage Breed Pork Chop

Pecorino Cheese & Kale Gratin, tender Potatoes, grilled Butternut Squash, Marsala Sautéed Mushrooms + fried Sage ... 29.00

Grilled Atlantic Swordfish*

Butternut Squash Agnolotti, house made Pancetta, Shrimp, Mushrooms + Smoked Corn Cream ... 28.00

Roast Half Chicken

Pecorino-Potato Croquette, Roasted Red Peppers, Spinach, Kalamata Olives + Lemon & Dark Chicken Reduction ... 25.00

Pan Seared Sea Scallops*

Grilled Vegetable & house made Ricotta Pasta Rotolo + Red Wine Tomato Cream ... 31.00

Roasted Six Bone Rack of Lamb*

Greek “Boureki” with Potatoes, Butternut Squash, Feta & Ricotta Cheeses, fresh Mint + Sautéed Spinach & Thyme Honey ... 34.00

Grilled Angus Beef Tenderloin or New York Strip*

Potatoes Boulangere, Applewood Bacon, Brussels Sprouts, Kale + Toasted Black Pepper Crème Fraiche ... 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.*

Contact us at 252-261-2546, or www.obbistro.com. Reservations accepted, walk-ins welcome