

OCEAN BOULEVARD Bistro & Martini Bar

STARTERS

Winter Apple & Butternut Squash Soup *with* Duck Confit & Truffle Honey ... 10.00

Pecorino & Herb crusted Veal Cutlet

Chick Peas, Fennel, Capers, Parsley, Olive Oil & Citrus + Italian Red Salsa ... 12.00

NC Shrimp Sautéed *with* Fennel Seeds

creamy Risotto, Artichoke Hearts, roasted Red Peppers + Pecorino Tuille ... 12.00

Fried Chicken Livers + Hush Puppies

Southern Slaw + Hot Sauce Honey ... 10.00

Pulled Duck Leg Confit

Ragout *of* Plum Tomatoes, Olives, White Beans, Kale + Rigatoni Pasta & Pecorino ... 13.00

Little Oyster Sandwich

Fried Oysters, warm rustic Bread, Applewood Bacon, Old Bay Aioli, house made Dill Pickle, Simple Potato Salad ... 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

American Burrata Cheese Salad

Prosciutto Ham, local Greens, red Onion, roasted Red Peppers, Pine Nut Brittle, Lemon, EVOO + Grape Must Vinegar ... 12.00

BIG PLATES

Pan Roasted Duck Breast*

Duck Confit Fried Rice, Julienne Vegetables, Mushrooms + Orange-Star Anise Honey Glaze ... 32.00

Grilled Heritage Breed Pork Chop

Red Beans and Rice, Trinity Vegetables, Sun Dried Tomatoes, Green Onion + Sharp Cheddar, Abita Beer Battered Onion Rings & Creole Mustard ... 27.00

Seared Yellowfin Tuna & NC Shrimp*

Heirloom Grits, Mustard Greens, grilled Red Onions, roasted Red Peppers + Herbed Butter ... 28.00

Roast Half Chicken

Middle Eastern roasted Red Potatoes, Cilantro, Lemon, Coriander + Pomegranate Molasses Glazed Root Vegetables & Rosemary Pine Nut Brittle ... 25.00

Pan Seared Sea Scallops*

Roast Sweet Potato Risotto, Sautéed Spaghetti Squash *with* Raisins, Cashews & preserved Lemon + Brown Butter ... 31.00

Smoked Lamb Shank

White Beans, Roasted Red Peppers, Portobello Mushrooms, Kale, roasted Garlic Broth + Italian Parsley-Lemon Salsa Verde ... 28.00

Grilled Angus Beef Tenderloin or New York Strip*

Roasted Butternut Lyonnaise Potatoes, Caramelized Onions, local Kale + Veal Demi Glace & Buttermilk Blue Cheese Compound Butter
... 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.*

Call 252-261-2546 for Reservations or visit us online at - www.obbistro.com.