

OCEAN BOULEVARD STARTERS 252-261-2546

OPEN 5pm-9pm for Dinner & Drinks – Nightly - www.obbistro.com

Broccoli & Cheddar Soup *with* Duck Confit ... 10.00

Creamy Oyster Chowder*

Potatoes, Mire Poix Vegetables, Applewood Bacon, Lemon, Herbs + light Cream ... 14.00

Sauteed NC Shrimp Panzanella

Oyster Mushrooms, Roasted Red Peppers, Fennel, Arugula, Red Onions, Capers + Balsamic-Lemon Vinaigrette ... 12.00

Fried Chicken Livers

Spinach, pickled Red Onions + Applewood Bacon Vinaigrette ... 10.00

Marinated, grilled Beef Skewers*

Moroccan Olive & dried Fruit Couscous + Harissa ... 12.00

Braised Carolina Bison Short Rib

roasted Root Vegetables & Sweet Potatoes + Red Wine Demi-Glace ... 16.00

Rice Flour Fried Oysters*

Carolina Gold Fried Rice *with* Kimchi *of* Local Peppers & Shiitakes, sweet Pickles + Sesame Seeds ... 14.00

Roasted Veal Meatballs

Chitarra cut Pasta, Portobello Mushrooms, Fennel, red Onions, Capers + Tomato Cream ... 12.00

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 ... 11.00

Classic OB Caesar*

Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing... 10.00

Autumn Bistro Salad

Fall Greens, roasted Peanuts, Apples, Red Onions, Hard Boiled Egg + Pimento Cheese *on* Cracker *and* Bread & Butter Vinaigrette ... 12.00

BIG PLATES

Pan Roasted Duck Breast*

Chestnut Flour Spaetzle, Duck Leg Confit, Sauteed Brussels Sprouts, Sweet Potato Puree + Alpine Meadow Honey ... 32.00

Grilled Heritage Breed Pork Chop topped "Saltimbocca Style"*

House made Mozzarella, Prosciutto Ham, fresh Sage *with* Cannellini Beans, roast Garlic, roasted Red Peppers, & Arugula + Tomato Cream ... 28.00

Grilled Yellowfin Tuna*

Boulangère Fingerling Potatoes, Pancetta, caramelized Onions, Spaghetti Squash + Arugula-Pumpkin Seed Pesto & fried Sage... 29.00

Pan Seared Sea Scallops*

Potato Gnocchi, Oyster Mushrooms, roasted Red Peppers, Spinach + Herb Salsa Verde ... 32.00

Grilled Six Bone Rack of Lamb*

Sweet Potato Boureki *with* Feta Cheese, house made Ricotta, Mint, Dill, Parsley + Roast Vegetables *and* Red Wine Demi-Glace ... 34.00

Roasted Semi-Boneless Half Chicken

Heirloom Grits, Bullman's Collards, Trinity Vegetables, NC Shrimp + Chorizo Sausage Gravy ... 25.00

Grilled Angus Beef Tenderloin or New York Strip*

Smoked Bacon Potato Croquette, Roast Garlic wilted Greens, Broccoli-Blue Cheese & Pecorino Bread Crumb Gratin + fried Shallots
... Tenderloin - 35.00 ... N.Y. Strip - 32.00

**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.*