

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

Valentine's Day 2021

Offering a Four Course Celebratory Menu for \$70 per person,
***Sample Menu* Please call 261-2546 for inquiries and reservations**

Amuse Bouche – Crisp Shortbread *with* Goat Cheese & macerated Strawberry +
Lobster Oil Poached Shrimp, house made Ricotta & Tarragon Crostino

Francois Montand Brut Champagne – or – Bell's Two Hearted Ale

Soup – Creamy Seafood Chowder

Local White Fish, Applewood Bacon, Seasonal Root Vegetables, Potatoes + Cream

Olive, Feta & Pomegranate Salad

Local Mixed Greens, mixed Olives, roasted Red Peppers, Pomegranate Seeds,
Feta Cheese + Mediterranean Herb Vinaigrette

Classic OB Caesar Salad

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

Rice Flour Fried Virginia Oysters

Sweet Ginger *dressed* Frisee Greens, pickled Cucumber + toasted Sesame Seeds

Sauteed NC Shrimp Bruschetta

Mushrooms, Fennel, red Onions, Capers & Roast Garlic + Tomato Cream *and* Parsley Pesto

Pan Seared Veal Scallopini

Blue Cheese, Pecorino-Herb Bread Crumbs, Porcini-Chick Pea Panelle,
Wilted Spinach, sweet Drop Peppers + Marsala-Mushroom Cream

Braised Pork Shoulder

Creamy aged Cheddar Grits, roasted Root Vegetables + Black Eyed Pea Gravy

Petite Beef Tenderloin & Smoked Brisket

Crushed & fried Red Potatoes, Brussels Sprouts, local Kale + Bistro Steak Sauce

Pan fried Golden Tilefish

Forbidden Black Rice, local Pak Choy, Shiitake Mushrooms, red Onions + spicy Orange Puree &
Thai Peanut Sauce

Seafood Pappardelle Pasta

House made Pasta, NC Shrimp, Scallops & domestic Calamari with Oyster Mushrooms,
Fennel, red Onions + Lobster Cream

Smoked Apple & Bacon Crisp *with* Spiced Caramel Sauce & Bourbon-Vanilla Ice Cream

Dark Chocolate Truffle Cake *with* Raspberry Ice Cream

“Red Velvet” Cheesecake *with* Cream Cheese Icing & Dark Chocolate Tuille

Mixed Napoleon *with* Vanilla-Rose Water Ice Cream