



FREESTYLE SHAREABLES

[pick your size to share]

STEAK SKEWERS

marinated & grilled steak with
sweet peanut dipping sauce 8 | 12

SEA TREASURE MAC & CHEESE

baked with gruyere, parmesan, toasted bread crumbs
& topped with lobster & jumbo crab 13 | 17

TEMPURA TRIO

pork belly, asparagus, shrimp with Ocean aioli 11 | 15

LIMED EDAMAME

sautéed & tossed with lime salt or chili lime salt 5 | 9

MAYAN CEVICHE *

fresh snapper, roasted sweet potato, spicy yellow peppers,
ginger, cilantro, lime & Peruvian corn nut 11 | 17

SOY GINGER CHICKEN SKEWERS

grilled organic chicken breast with ginger soy glaze 8 | 12

LAND & SEA GRILLED DUO *

sashimi tuna wrapped in grilled steak with a jalapeño
& edamame crema 12 | 19

THIN CUT LOADED OCEAN FRIES

house cured bacon, fresh parsley with Ocean aioli 5 | 8

ISLAND CALAMARI

crispy calamari with sweet & spicy mango sauce 7 | 13

TUNA & GRILLED AVOCADO

sesame crusted tuna seared rare, grilled avocado,
jalapeño with spicy chili sauce 14 | 19

HAWAIIAN TUNA POKE *

chunked bluefin tuna, sushi rice, scallions, furikake crisp
with OB Hawaiian poke sauce 11 | 15

SHRIMP LETTUCE WRAPS

grilled shrimp, cellophane noodles, mint, cilantro, thai basil,
carrots, peanuts, bibb lettuce with sweet chili sauce 9 | 15

REGATTA STYLE

RAMEN BOWL \$5: Enjoy a single trip to our Ramen Bar and customize your bowl with noodles, broth & over 20 fresh ingredients.

FRESH FISH REGATTA*: Features selections of the finest fish which change daily based upon availability.
Runs daily from 11am-3pm & 5pm-10pm.



GREEN \$4



BLUE \$6



ORANGE \$8

SALADS

GRILLED JERK

CHICKEN SALAD

jerk chicken, mixed greens, grilled
pineapple, tortilla strips with lime
vinaigrette 12.5

RAMEN NOODLE &

PORK SALAD

pulled pork, soy beans, scallions,
boiled egg, basil with Thai dressing 10

SEAFOOD SASHIMI SALAD *

assorted sashimi, sliced cucumber,
avocado atop spun daicon dressed in
wasabi vinaigrette 14.5

HAWAIIAN TUNA POKE SALAD *

chunked bluefin tuna, bibb lettuce, avocado,
cucumber, scallions & dressed in OB
Hawaiian poke sauce 14

SALMON CAESAR SALAD

romaine ribbons, shaved parmesan, garlic
croutons with classic dressing 13.5

HANDHELDS

[choice of fries & Ocean aioli or fresh greens]

GRILLED ANGUS BURGER

local ground chuck & short-rib, bibb lettuce,
tomato, red onion, pickles, american cheese
on potato bun 13.5

ATLANTIC BURGER

signature recipe with smoked & fresh Atlantic
salmon, panko bread crumbs, bibb lettuce, green
tomato, pearl onion on potato bun 14.5

BOHEMIAN FISH TACOS

crispy snapper, spicy lime slaw,
cilantro & avocado 14

THE CRABBY BURGER

jumbo lump crab meat, bibb lettuce, tomato,
red onion on potato bun 15.5

CRUNCHY OYSTER ROLL

crispy fried local oysters, bibb lettuce, cherry
tomatoes, spicy lime slaw on a long potato bun 13

ISLAND SPECIALTIES

O.B. SURF & TURF

filet mignon & grilled shrimp served with Swiss chard drizzled in creamy garlic sauce 24.5

CRAB DUO

king crab legs lightly baked, a stuffed panko crusted crab cake with sautéed farro 19.5

SWEET CHILI RUM GLAZED SALMON

grilled & served with creamy garlic spuds & grilled asparagus 15.5

FREESTYLE MAINS

[freestyle mains come with fresh greens & side]

PICK YOUR MAIN

Organic Chicken Breast 15

Fresh Fish of the Day 17

Hanger Steak 19

PICK YOUR STYLE

SHIP WRECKED • simply grilled with salt & pepper

CARIBBEAN JERK RUBBED • grilled with house made spicy jerk rub

FRENCH RIVIERA • pan seared with capers, almonds, parsley & fresh lemon juice

MEDITERRANEAN • grilled with roasted garlic cloves & infused basil olive oil

SIDES \$4: creamy garlic spuds • crispy Swiss chard • grilled asparagus • thin cut fries & Ocean aioli • sautéed farro

OCEAN BLUE SIGNATURE ROLLS*

THE OCEAN BLUE ROLL

marlin, grilled asparagus, scallions topped with avocado, roasted sesame seeds & citrus soy glaze 13

CARIBBEAN LOBSTER ROLL

tempura lobster topped with avocado, sweet chili rum glaze, citrus soy glaze & tempura flakes 15

HAWAIIAN POKE ROLL

tuna, mango topped with avocado, tobiko & OB Hawaiian poke sauce 12.5

RASTAFARIAN ROLL

jerk rubbed eel, avocado topped with scallions, roasted sesame seeds, crispy dreadlocks & sweet chili rum glaze 10

MARYLAND CRAB ROLL

Maryland lump crab, cucumber, avocado topped with tobiko, scallions, lemon & old bay aioli 12.5

THE PUERTO RICO ROLL

chilled shrimp, cream cheese, cucumber topped with sliced mango & sweet chili rum glaze 10.5

SRIRACHA TUNA ROLL

tuna, cucumber topped with scallions, roasted sesame seeds & spicy sriracha aioli 9.5

WINE SELECTION

WHITE

ROEDERER Brut | Reims, France 11|35

SCHRAMSBERG Brut Rose Sparkling | North Coast 50

MORGAN “METALICO” Chardonnay | Monterey 11|35

ARSONIST Chardonnay | Dunnigan Hills 11|34

ASTROLABE Sauvignon Blanc | New Zealand 10|31

“J” VINEYARDS Pinot Gris | Sonoma 10|30

FRANSISCAN EQUILIBRIUM | Napa 9|28

HAKUSHIKA Tankuki Sake [200ML] | Japan 6

CUCUMBER Sake | Japan 7|26

RED

SEVEN FALLS Cabernet Sauvignon | Columbia River 10|31

SMITH & HOOK Cabernet Sauvignon | Central Coast 13|36

LYRIC Pinot Noir | Santa Barbara 11|34

EDUCATED GUESS Merlot | Napa 13|36

CAMBRIA Syrah | Santa Maria 12|35

DON NICANOR Malbec | Argentina 12|34

CONN CREEK Herrick Red | Napa 14|37

BEER

ROTATING KONA DRAFT 4

brewed on Hawaii’s big island in Kailua-Kona

SEASONAL VA/DC/MD DRAFT 4

we love showing off local & hearing your recommendations

ISLAND/LOCAL 5

Kona | Longboard

Carib | Lager

Commenwealth | Kalic Gold

Kirin | Ichiban

O’Connor | Pale Ale

Liliko’i Kepolo | Passion Fruit Ale

LIGHTS 4

Miller Lite

Coors Light

Bud Light

Corona Light

St. Pauli Girl N.A.

COCKTAILS

TRADEWINDS

Appleton special Jamaican dark rum, Angostura 5 year Caribbean rum, apricot liqueur, OB coconut cream, fresh lemon juice 13

SHORT ISLAND PREMIUM ICE TEA

Grey Goose vodka, Bombay Sapphire gin, Barbancourt white rum, El Tesoro reposado tequila, triple sec, fresh lemon juice 13

SCRATCH EVERYTIME BLOODY MARY

Ketel One vodka, tomato juice, tabasco, worcestershire, freshly grated horseradish, fresh lemon juice 12

CAYMEN MARGARITA

El Tesoro blanco tequila, cointreau, fresh lime juice 12

DARK & STORMY

Bermuda’s Goslings dark rum, Reed’s ginger beer, fresh lime juice 11

FRESH FRUIT DAIQUIRI

Barbados 5 year plantation rum, seasonal fresh fruit, fresh lime juice 13

DRINKS

FRESH FRUIT SMOOTHIE 5.5

FRESH SQUEEZED LEMONADE 3.5

COKE PRODUCTS 2.5

ICE TEA 2.5

DESSERT & COFFEE

CRISPY BANANA

banana in light pastry, spicy chocolate sauce & coconut cream 6

NUTELLA CLAMS

with cinnamon syrup & toasted hazelnuts 4

CHOCOLATE MOUSSE

with crunchy chocolate crumble 4

MANGO WITH STICKY RICE

with coconut sauce 5

CHOCOLATE & MAPLE BACON

strips of house cured bacon covered in milk chocolate & crushed hazelnuts 6

HÄAGEN-DAZS ICE CREAM [pick 3]

coconut, vanilla, chocolate, strawberry 6

Espresso 3 • Macchiato 3

Gibraltar 4 • Cappuccino 4

We take pride in preparing our food from scratch every day. Some items may have limited availability. If you have allergies, please alert us as not all ingredients are listed. We care about your food safety! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please relax and enjoy the sights, sounds, and tastes of Ocean Blue.