

OCEAN★RANCH SEAFOOD & CHOPS

SEAFOOD & CRUDO BAR

- BIG PLATTER** 8 Oysters, 8 Clams, 8 Shrimp, 1 Lobster, Ahi Tuna Tartare, Hamachi Crudo 140
SMALL PLATTER 4 Oysters, 4 Clams, 4 Jumbo Shrimp, Ahi Tuna Tartare, Hamachi Crudo 60
OYSTERS Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 22 | Full dz. 39
CLAMS Littleneck, Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 16 | Full dz. 29
WHOLE MAINE LOBSTER (Cold) Cocktail Sauce, Lemon Wedge, Tomato Salad 55
MEXICAN SHRIMP COCKTAIL Jumbo Shrimp, Cocktail Sauce, Tartar Sauce, Honey Mustard 18
HAMACHI CARPACCIO Spicy Mango Salsa, Yellow Frisee 19
TUNA TARTARE Avocado, Wasabi Crème Fraiche, Basil oil, Crostini 17

STARTERS

- OYSTER ROCKEFELLER** Cream Spinach, Bacon, Parmesan 24
TEMPURA FRIED OYSTERS Arugula Salad, Crispy Mushroom, Truffle Yogurt 19
CRISPY CALAMARI Lemon Aioli, Arrabbiata, Charred Lemon 16
GRILLED SPANISH OCTOPUS Cannellini Puree, Tomato Confit, Roasted Zucchini, Fresh Mint 22
BLUE CRAB CAKE Frisee Salad, Piquillo Pepper, Tartar Sauce 19
WAGYU MEATBALLS Marinara, Grated Parmesan, Toasted Ciabatta 14
WAGYU TARTARE Rucola Pesto, Lemon-Truffe Yogurt, Parmesan Shaving, Toasted Pinenuts 16
FLATBREAD PROSCIUTTO Fig Jam, Goat Cheese, Arugula, Balsamic Glaze, Parma Prosciutto 14
FLATBREAD DIAVOLA San Marzano Tomatoes, Spicy Salami, Fresh Mozzarella, Calabrian Chili Honey 16
CAPRESE Burrata cheese, Heirloom Tomatoes, Balsamic Pearls, Basil Oil 17

SOUPS & SALADS

ADD CHICKEN 7 / ADD SHRIMP 8 / ADD SALMON 8

- NEW ENGLAND CLAM CHOWDER** Clams, Smoked Bacon, Potatoes, Celery 12
NICOISE Baby Greens, Haricot Vert, Olives, HB Eggs, Red Potatoes, House Poached Tuna 19
TRICOLORE Radicchio, Endive, Arugula, Raspberry Dressing, Parmesan Shaving 13
CAESAR SALAD Red Romaine, Focaccia Croutons, Parmesan, House Made Dressing 13
THE O.R. CHOPPED Chopped Lettuce, Olives, Avocado, Tomatoes, Soppresata, Mozzarella Cheese, Balsamic Dressing 14
ROASTED BEET Baby Frisee, Candied Walnut, Orange Segments, Sherry Dressing 16

BETWEEN THE BUNS

SERVED WITH FRIES OR SALAD

- MAINE LOBSTER ROLL (Cold)** Poached Lobster, Citrus Mayo, Celery, Toasted Brioche Bun 26
CONNECTICUT LOBSTER ROLL (Hot) Butter Poached Lobster, Chives, Toasted Brioche Bun 26
OYSTER PO'-BOY Tempura Oysters, Arugula, Mushroom, Truffle Yogurt, Baguette Roll 22
WILD COD TACOS Grilled or Fried, Cabbage, Crema, Chipotle Aioli, Pico, Avocado, Corn Tortilla 18
O.R. WAGYU SMASH BURGER 2 Wagyu Patty, Cheddar, Lettuce, Tomato, O.R. Aurora Sauce, Pickles 19
Add: Avocado 2, Bacon 3, Mushroom 2, Grilled Onion 2
PARMIGIANA Eggplant & Zucchini, Marinara, Burrata Cheese, Basil, Toasted Baguette 19

HOUSE SPECIALS

- SEAFOOD RISOTTO** Arborio Rice, Calamari, Shrimp, Scallops, Clams, Mussels, Tomato Broth 25
SPAGHETTI CARBONARA Crispy Guanciale, Pecorino Cheese, Egg Yolk, Black pepper 21
ORECCHIETTE GAMBERI Rapini, White Shrimp, Calabrian Chili, Garlic, EVOO 22
LINGUINI VONGOLE Fresh Manila Clams, Garlic, Parsley, White Wine Sauce 24
PENNE VODKA Mushrooms, Red Onions, Creamy Vodka Pink Sauce, Whipped Ricotta 21
STEAK & FRITES 8oz. Flat Iron Steak, Salsa verde, French Fries 29
FISH & CHIPS Battered Cod Filet, House-Made Tartar Sauce, Grilled Lemon, French Fries 28
SCOTTISH SALMON FILET Pan Roasted, Curry Lentil, Braised Endive, Cabernet Reduction 29
CHICKEN MILANESE Breaded, Arugula Salad, Cherry Tomatoes, Charred Lemon, Broccolini 28

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to party of 6 or more

LUNCH

WEDNESDAY - SUNDAY FROM 11am-3pm

SPECIALTY COCKTAILS

APEROL SPRITZ

Aperol, Prosecco & Salted Orange Wheel \$14

SPARKLING PALOMA

Casamigos Tequila, Cointreau, fresh lime & grapefruit, topped with Fever Tree Sparkling Grapefruit \$15

MAKER'S SMASH

Maker's Mark, mint & lemon \$14

KETEL MULE

Ketel One Vodka, fresh lime, Fever Tree Ginger Beer \$13

OCEAN RANCH NEGRONI

Gray Whale, Foro Rosso Vermouth, Campari, & orange bitters \$15

OROF

Redemption Rye, orange & cherry bitters, Luxardo Maraschino Liqueur \$15

AGUA-RITA

Silky smooth clarified margarita featuring Aguardiente Blanco Tequila. \$16

CITRUS 75

Aviation Gin, Grand Marnier, Fresh Lemon & Bubbles \$13

ROSEMARY COSMO

Ketel Citroen, Cointreau, Fresh Lime, Rosemary Simple \$15

ESPRESSO MARTINI

Ketel Oranje, Kahlua, Fresh Espresso. (Substitute Nosotros Reposado and Agave on request) \$15

BLUEBERRY MOJITO

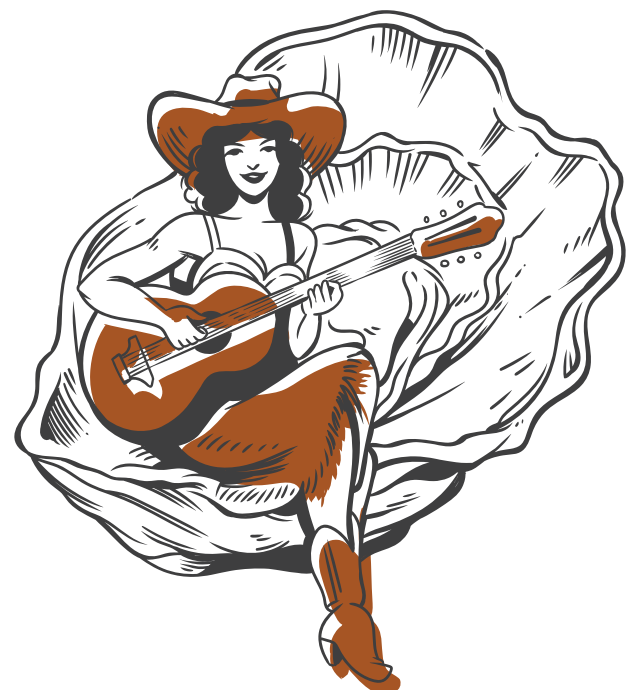
Rumhaven Coconut Rum, fresh blueberries, mint, & Fever Tree Sicilian Lemonade \$12

MI AMOR "SHAKARITA"

Amaro Nonino, espresso liqueur, and fresh espresso \$13

AMALFI MARGARITA

Sauza Hornitos, Agave, lime & Disaronno Amaretto \$14



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Sauza Hornitos, Agave, lime & Disaronno Amaretto \$14



SIDES

- Parmesan Asparagus..... 10
- Broccolini 8
- Sauteed Mushroom..... 8
- Cream Spinach..... 8
- Brussel Sprouts..... 8
- Roasted Potatoes..... 7
- Garlic Mashed..... 6
- French Fries 6
- Truffle Fries 9
- Mac & Cheese 6
- Add Lobster +7*

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SEAFOOD & CRUDO BAR

BIG PLATTER

8 Oysters, 8 Clams, 8 Shrimp, 1 Lobster, Ahi Tuna Tartare, Hamachi Crudo 140

SMALL PLATTER

4 Oysters, 4 Clams, 4 Jumbo Shrimp, Ahi Tuna Tartare, Hamachi Crudo 60

OYSTERS IN THE HALF SHELL

Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 22 | Full dz. 39

CLAMS IN THE HALF SHELL

Littleneck, Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 16 | Full dz. 29

WHOLE MAINE LOBSTER (Cold)

Cocktail Sauce, Lemon Wedge, Tomato Salad 55

MEXICAN SHRIMP COCKTAIL

Orange Poached Jumbo Shrimp, Cocktail Sauce, Tartar Sauce, Honey Mustard 18

HAMACHI CARPACCIO

Spicy Mango Salsa, Yellow Frisee 19

TUNA TARTARE

Avocado, Wasabi Crème Fraiche, Basil oil, Crostini 17

STARTERS

OYSTER ROCKEFELLER 1/2 DZ.

Cream Spinach, Bacon, Parmesan 24

TEMPURA FRIED OYSTERS

Arugula Salad, Crispy Mushroom, Truffle Yogurt 19

CRISPY CALAMARI

Lemon Aioli, Arrabbiata, Charred Lemon 16

GRILLED SPANISH OCTOPUS

Cannellini Puree, Tomato Confit, Roasted Zucchini, Fresh Mint 22

BLUE CRAB CAKE

Frisee Salad, Piquillo Pepper, Tartar Sauce 19

WAGYU MEATBALLS

Marinara, Grated Parmesan, Toasted Ciabatta 14

WAGYU TARTARE

Rucola Pesto, Lemon-Truffe Yogurt, Parmesan Shaving, Toasted Pinenuts 16

FLATBREAD PROSCIUTTO

Fig Jam, Goat Cheese, Arugula, Balsamic Glaze, Parma Prosciutto 14

FLATBREAD DIAVOLA

San Marzano Tomatoes, Spicy Salami, Fresh Mozzarella, Calabrian Chili Honey 16

CAPRESE

Burrata cheese, Heirloom Tomatoes, Balsamic Pearls, Basil Oil 17

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Clams, Smoked Bacon, Potatoes, Celery 14

TRICOLORE

Radicchio, Endive, Arugula, Raspberry Dressing, Parmesan Shaving 13

CAESAR SALAD

Red Romaine, Focaccia Croutons, Parmesan, House Made Dressing 13

THE O.R. CHOPPED

Chopped Lettuce, Olives, Avocado, Tomatoes, Soppressata, Mozzarella Cheese, Balsamic Dressing 14

ROASTED BEET

Baby Frisee, Candied Walnut, Orange Segments, Sherry Dressing 16

HOUSE SPECIALS

MAINE LOBSTER ROLL (Cold)

Poached Lobster, Citrus Mayo, Celery, Toasted Brioche Bun 26

CONNECTICUT LOBSTER ROLL (Hot)

Butter Poached Lobster, Chives, Toasted Brioche Bun 26

WAGYU SMASH BURGER

2 Patty, Cheddar Cheese, Lettuce, Tomato, Grilled Onions, Pickle 20
Add: Avocado 2, Bacon 3, Mushroom 2, Grilled Onion 2

SEAFOOD RISOTTO

Arborio Rice, Calamari, Shrimp, Scallops, Clams, Mussels, Tomato Broth 25

CIOPPINO

Stewed Fish & Seafood, Red Onions, Olives, Capers, Tomato Broth, Crostini 29

FISH & CHIPS

Battered Cod Filet, House-Made Tartar Sauce, Grilled Lemon, French Fries 28

TUNA STEAK

Pan Seared, Farro risotto, Asparagus, Shaved Fennel, Blood Orange Glaze 31

SCOTTISH SALMON FILLET

Pan Roasted, Curry Lentil, Braised Endive, Cabernet Reduction 29

SALTIMBOCCA

Prosciutto Wrapped Veal Medallion, Roasted Potatoes, White Wine Sage Sauce 35

SHORT RIB

Barolo Braised, Crispy Artichokes, Roasted Cherry Tomatoes, Garlic Mashed Potatoes 32

BERKSHIRE PORK CHOP

Pan Roasted, Scallion Mashed, Apricot Sauce, Crispy Onions 31

CHICKEN PARMIGIANA

Breaded, Marinara, Mozzarella, Basil, Mashed Potatoes, Broccolini 29

FROM THE GRILL

CHOPS

28 days aged Prime Black Angus Served with Garlic Mashed Potatoes
14oz. N.Y. STEAK 49 | 16oz. RIBEYE 55 | 8oz. FILET MIGNON 51

FRESH FISH

Served with Charred Broccolini

WHOLE MEDITERRANEAN BRANZINO 39 | TEXAS RED FISH FILET 29 |
SCOTTISH SALMON FILET 29

TOPPINGS

POACHED LOBSTER MEAT 12 | JUMBO SHRIMP 9 | UNI BUTTER 9
BLUE CRAB MEAT 12 | CRISPY OYSTER MUSHROOMS 5 | GRILLED ONIONS 5

SAUCES

HOUSE MADE O.R.1 SAUCE | BAROLO REDUCTION | CREAMY GORGONZOLA
CAMELIZED BALSAMIC | CREAMY COGNAC PEPPERCORN | CHARDONNAY MUSHROOM
ITALIAN CHIMICHURRI | LOBSTER BISQUE | LEMON CAPERS

SPARKLING

	G	B
LA MARCA Prosecco, Italy	10	28
TORRESELLA Prosecco Rose, Italy	•	30
VEUVE CLICQUOT, "YELLOW LABEL" Brut, France	•	118
DOMAINE CARNEROS BY TAITTINGER Carneros Brut, Napa Valley	•	62
CA DEL BOSCO Franciacorta Brut, Italy	•	75

ROSÉ

TORMARESCA, "CALAFURIA" Rosè, Italy	15	42
WHISPERING ANGEL Rosè, France		37

WHITE WINES

BARONE FINI Pinot Grigio, Italy	11	27
DASHWOOD Sauvignon Blanc, New Zealand	13	27
TALBOTT, "KALI HART" Chardonnay, California	12	36
PATZ N HALL Chardonnay, California	16	39
VILLA SPARINA Gavi, Italy	15	45
JERMANN Pinot Grigio, Italy	•	44
COMTE LAFOND Sauvignon Blanc, Sancerre, FR	•	78
ROMBAUER Chardonnay, Carneros, CA	•	65
FAR NIENTE Chardonnay, Napa Valley, CA	•	84
ST. MICHELLE, "EROICA" Riesling, Washington	•	29
ANTINORI, GUADO AL TASSO BRUCIATO Vermentino, Italy	•	39
VILLA MATILDE Greco di Tufo, Italy	•	42
HUBERT BROCHARD Sancerre, France	18	63
VESPA, IL BIANCO DEI VESPA Fiano del Salento, Italy	•	34

BEER

ON TAP 8

PERONI NASTRO AZZURRO
MODELO ESPECIAL
SHINER BOCK
VOODOO RANGER IPA

BOTTLE

PERONI 00 NA	7
MICHELOB ULTRA	6
DALLAS BLONDE	6
CHIMAY RED	14
STELLA ARTOIS	7
DEEP ELLUM IPA	7
GUINNESS EXTRA STOUT	7

RED WINES

	G	B
BANSHEE Pinot Noir, California	12	27
ROTH Cab. Sauvignon, California	12	34
AUSTIN HOPE Cab. Sauvignon, California	22	100
SCATTERED PEAKS Cabernet, California	17	75
RUFFINO, RISERVA DUCALE Chianti Classico, Italy	15	41
CALDORA Montepulciano D'Abruzzo, Italy	12	30
VIETTI, "TRE VIGNE" Barbera D'Asti, Italy	13	38
BUGLIONI Valpolicella Ripasso, Italy	20	60
SANFORD Pinot Noir, California	•	40
JUSTIN Cab. Sauvignon, California	•	39
JORDAN Cab. Sauvignon, California	•	92
JAYSON Cab. Sauvignon, California	•	120
FAR NIENTE Cab. Sauvignon, California	•	150
SILVER OAK Cab. Sauvignon, California	•	120
CAYMUS Cab. Sauvignon, California	•	126
STAGS LEAP Cab. Sauvignon, California	•	95
CAKEBREAD Cab. Franc, California	•	146
PRISONER Red Blend, California	•	60
GAJA "PROMIS" Cab. Sauvignon, Italy	•	115
ANTINORI, "GUADO AL TASSO BRUCIATO" Super Tuscan, Italy	•	49
ORNELLAIA "LE SERRE NUOVE" Super Tuscan, Italy	•	125
ANTINORI, "PEPPOLI" Chianti Classico, Italy	•	48
GAJA Brunello di Montalcino, Italy	•	149
IL POGGIONE Rosso Di Montalcino, Italy	•	45
PRUNOTTO Barbaresco, Italy	•	95
MARCHESI DI BAROLO Barolo, Italy	•	110
TENUTA ROCCA, "BUSSIA" Barolo, Italy	•	125
FONTANNAFREDDA "EBBIO" Nebbiolo, Italy	•	59
BORGOGNO NO NAME Nebbiolo, Italy	•	85
MASI "COSTASERA" Amarone, Italy	•	95
PASQUA Amarone, Italy	•	79
MASTROBERARDINO, RADICI Aglanico, Italy	•	99

