



OCEAN BOULEVARD

BISTRO & MARTINI BAR

MilePost 2.5 on the Beach Road
 4700 N. Virginia Dare Trail
 Kitty Hawk, North Carolina
 252-261-2546 • www.obbistro.com

OCEAN BOULEVARD BISTRO & MARTINI BAR

MENU SAMPLING

All Items and Prices are Subject to Change.

An American Bistro with a metropolitan feel and Outer Banks charm, this unique dining establishment is open every night of the week. | Regional Seafood, Meats, and Poultry are all offered with globally influenced creative flair. | Live Music on Friday Nights with Late Plates, and on the OceanSide Patio through Summer. | Martini Bar & Extensive Wine List. | Open All Year!

STARTERS

- Shrimp Bisque** 11.00
with Pickled Spring Vegetable & Shrimp Salad
- Steeped PEI Mussels** 12.00
Smoked Bacon-Tomato "Chowder" – Potatoes, Mire Poix Vegetables + housemade Ricotta Crostino
- Braised Pork Cheeks "Saltimbocca"** 13.00
Smoked Bacon, Sage, fresh Mozzarella + Fregola Pasta in Basil Pesto Cream
- OB Mac N' Cheese** 8.50
Pasta with Apple Wood smoked Bacon + Mixed Cheeses
- Shrimp & Housemade Fettuccine** 12.00
NC Shrimp, Pancetta, roast Mushrooms, grilled sweet Onions + Marsala Cream
- Pepper Seared Rare Tuna Sashimi + Poke** 14.00
Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, Ika Salad, pickled Ginger + Soy-Dashi Sauce and Wasabi
- Seven Lettuce Salad** 10.00
Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing
- Classic OB Caesar** 8.50
Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing

BIG PLATES

- Grilled NC Yellowfin Tuna** 29.00
Traditional Pork Potstickers steamed with Cabbage & Spring Vegetables + Cilantro-Pumpkin Seed Pesto, Black Garlic Vinaigrette and Toasted Sesame Seed Cucumber Salad
- Roast Half Semi Boneless Chicken** 25.00
Lemon-Parsley White Bean Cake, grilled Shrimp, Spring Vegetables, Swiss Chard, rich Natural Jus + Dry Tomato-Roast Pepper Romesco Sauce
- Rice Flour Seared Sea Scallops** 31.00
Risotto of Mushrooms, Artichoke Hearts, Dried Tomatoes & Pecorino Cheese + Lemon-Caper Brown Butter
- Grilled Half Rack of Lamb + Braised Shoulder** 32.00
Dijon-Bread Crumb Crust, Asparagus Custard, Pommes Frites, Truffle Salt + Red Wine-Mixed Mushroom Demi-Glace
- Grilled Angus Beef Tenderloin or New York Strip** N.Y. Strip 28.00 Tenderloin 34.00
Gorgonzola Potato Croquette, Asparagus, Caramelized Onions, Greens + Black Pepper Crème Fraiche

DESSERTS

- Dense, Rich Chocolate Gateau** 8.00
with Liquid Center and Raspberry Puree
- Chef's Ice Cream "Sandwich"** 8.00
Unique Pastry Offering with Daily Flavored House Made Ice Cream
- Cheese Plate** 13.00
Chef's Choice Blue Cheese, Goat Cheese, and Artisan Cheeses with Crackers and various Accoutrements



THE CULINARY TEAM:

Chefs Michael Thomas, Tim Gard, and Proprietor Donny King have worked together for nearly a decade. They compose a unified and creative culinary force backed by a courteous and professional service staff. With this kind of synergy, they effectively create a unique and sat-

isfying dining experience in an often bustling, energetic environment. Chef de Cuisine Michael Thomas is primarily responsible for menu design & creativity. Tim Gard, Sous Chef, provides more influence and is in charge of production and catering. Donny can often be found in the dining room ensuring that cuisine is properly enhanced and enjoyed.

RESTAURANT OVERVIEW:

A stone's throw from the Wright Memorial Bridge, the "Road to Relaxation," Ocean Boulevard Bistro & Martini Bar boasts an exceptional seasonal menu providing locally & regionally sourced foods with flair. A vegetarian menu is also offered nightly. Adding exquisite touches like Artisan cheeses and housemade ingredients to worldly classics is what they do best. Their Martini Bar is known for its award winning concoctions, and they offer over 250 wines from the restaurant's cellar, as well as a progressive beer list, to compliment every palate. The Ocean Side Patio is a fair weather friend to those looking to relax and enjoy a cocktail by the ocean. The restaurant has multi-level dining areas in order to accommodate large crowds and take advantage of the views. Expect a relaxed experience with an upscale feel and smiling, knowledgeable servers.

HISTORIC LOCATION:

The building was originally occupied by Virginia Dare Hardware, an integral source of commerce for Outer Banks residents from the early 50s to the late 80s. In 1995, this special building was transformed into what is still today one of the most upscale and eclectic eateries around. Though the dining area still echoes the original style of the 1948 hardware store, Ocean Boulevard continues to evolve to provide what the modern dining community expects from such a classic and well known Bistro.

MARTINIS & MUSIC:

Ocean Boulevard has become the Friday Night mainstay for late night music. After the dinner rush (around 10:00 to 10:30 pm), preparations are made for a special performance by a thoughtfully selected regional band. Usually three or four pieces, most of the performers play jazzy rock and roll and blues. The small, intimate show lasts until 1:30 am or so and Late Plates are offered starting at 11:00 pm to compliment. The bartenders are always ready to "shake one up for you" or pop a bottle. On the patio, you'll often find a solo acoustic artist or an acoustic duo lending a various repertoire of enjoyable music to the lively cocktail scene just across from Kitty Hawk Beach.

SEE OUR 20% OFF SPECIAL COUPON. DETAILS IN THE OUTER BANKS VISITORS GUIDE OR GO GUIDE



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THE OCEANFRONT GRILLE

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The Northern Beaches' Only Oceanfront Dining Experience, serving dinner nightly at 5:00 p.m. from Easter to mid October
Nightly Chef Specials | Our Crabcakes are one of "100 Foods you Must Eat in 100 Counties," by Our State Magazine
CASUAL OUTDOOR DINING OVERLOOKING THE OCEAN | KIDS WELCOME! | RESERVATIONS ADVISED.

STARTERS

French Onion Soup

Gruyere Cheese Crostino

Smoked, Sliced New York Strip

Dry Rubbed & Grilled Steak, Pommies Frites + Roast Garlic Aioli, Lemon & Parsley

Crispy Rosemary Mozzarella

Panko crusted with Mustard Greens, red Onion + Peperonata and Grape Must Vinegar

Braised Pork Cheeks

Gorgonzola Polenta Cake, rich natural Reduction + preserved Lemon & Fennel Pollen

Shrimp & House made Fettuccine

NC Shrimp, Pancetta, roast Mushrooms, grilled sweet Onions + Marsala Cream

Sauteed Calamari

Fregola Pasta, tender Greens, micro Lemon Zest + Tomato Cream Sauce

Pan Fried Chicken Livers

Cornbread, creamy Southern Slaw + Black Pepper Honey

Pepper Seared Rare Tuna Sashimi + Poke

Baby Shiitake-Wheat Noodle Salad, crisp Wonton, Nori pickled Cucumbers, Ika Salad, pickled Ginger + Soy-Dashi Sauce and Wasabi

GREENS

Seven Lettuce Salad

Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing

Classic OB Caesar

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

Bistro Salad

Mixed local Greens, fresh Apple, toasted Pecans, Wisconsin Blue Cheese + Buttermilk Dressing

BIG PLATES

Pan Roasted Duck Breast

Gorgonzola Polenta, wilted local Greens, caramelized Onions & dried Cherries + Orange Marmalade

Grilled 14 oz. Porkloin Chop

Pan Seared Gingered Black Bean Cake, Butternut Squash & Mustard Greens + Apple Jam

Smoked & Peanut dusted Catfish

Toasted Cornbread, cured Ham braised local Greens + creamy Apple Slaw

Farm Raised Scottish Salmon Fillet

Cauliflower, Bacon & Mushroom Risotto + Lobster Cream Sauce and preserved Lemon

Roast Half Semi Boneless Chicken

Applewood Bacon & Pecorino Potato Croquette, wilted Greens + roast Butternut Cream Sauce

Dijon & Herb crusted Rack of Lamb

Broccoli & Beluga Lentils stewed with Saffron poached Garlic + red Wine reduction

Grilled Angus Beef Tenderloin or New York Strip

gratin of Broccoli, Cauliflower, Gorgonzola & caramelized Onions with Pecorino Cheese, Herbs & Bread Crumbs + roast Potatoes



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