

Ocean Bleu @ Gino's Fish Market & Cafe

Appetizers

Dungeness Crab, Shrimp Cheese Dip...\$13.95
Fresh, local, in-house cracked Dungeness crab & pink shrimp baked with bread crumbs, fresh herbs, jack & parmesan cheeses. Served with crostini slices.

Steamed Manila Clams... \$14.95

One pound of petite northwest clams steamed in garlic, white wine, lemon and butter. Served with crostini slices.

Smoked Wild Seafood Platter... \$21.95

A selection of our in-house smoked seafood. Served with herbed cream cheese, fresh fruit and crostini slices.

Dungeness Crab Sea Pups...\$9.00

Our version of hush puppies. Local in-house cracked crab, fresh chives, jack cheese and white corn meal. Deep fried, served with Gino Fries, chipotle aioli & house pink sauce.

Oysters on the half shell

Half dozen...\$9.95 Dozen...\$18.95

Fresh shucked super sweet X-small Yaquina oysters, locally harvested at the Oregon Oyster Farm. Served with house cocktail sauce, horseradish, fresh cilantro & lemon.

Handmade Sweet Walla Walla Onion Rings. \$7.95

Sweet onions hand-dipped in Gino's original batter, fried and served with chipotle aioli & house pink sauce.

In-House Cracked Dungeness Crab Cocktail. \$10.95

Fresh local crab, cracked in-house, served with house cocktail sauce, fresh cilantro and lemon.

Seafood Ceviche...\$13.95

A selection of locally caught seafood traditionally made... with lime juice, lemon juice, cilantro, red bell pepper, avocado and sweet onion. Served with homemade tortilla chips topped with spicy guacamole sauce.

Local Pink Shrimp Cocktail...\$7.95

Pink shrimp served with house cocktail sauce, fresh cilantro and lemon.

Original Gino Fries... \$3.95

Basket of Gino's original natural chip cut style.

541-265-2424

Grilled Seafood Selections oceanbleuseafoods.com

All entrees, except pasta, served with brown rice pilaf & fresh grilled vegetables. • Add Side Salad \$3.95 • Add Cup of Chowder \$3.00

Catch of The Day Tacos

Your Choice of: Local Rockfish... \$13.95

Local Pink shrimp... \$12.50

Corn tortillas with chipotle aioli, fresh cabbage salad, roasted red bell pepper, avocado & fresh pico de gallo.

Halibut Parmesan Marinara... \$18.95

Wild Pacific halibut fillet coated in a panko, fresh herb & parmesan cheese crust. Topped with house marinara sauce.

Rockfish & Wild Mushroom Ragù... \$14.95

Locally caught rockfish fillet topped with a wild mushroom ragù.

Wild Salmon Fillet... \$20.95

Locally caught wild salmon fillet topped with house smoked bacon, fresh rosemary & Oregon blueberry vinaigrette.

Albacore Tuna Medallions... \$15.95

Locally caught tuna medallions, grilled and topped with pineapple cucumber salsa and pineapple lemon grass sake glaze.

Northwest Razor Clams... \$14.95

Encrusted with panko bread crumbs & fresh herbs.

Fresh Local Dungeness Crab

Whole or Half... At Market Price

Whole Dungeness crab served hot or cold with lemon garlic butter and lemon.

Fish-N-Chips

Original Gino's batter, deep fried in ZERO TRANS FAT OIL

Served w/ Gino Fries & House Slaw • Add Side Salad \$3.95 • Add Cup of Chowder \$3.00

Rockfish-N-Chips... \$9.95

Local rockfish, white and flakey, mild in flavor.

Wild Salmon-N-Chips... \$16.95

Locally caught salmon, firm & flaky - rich in flavor.

Halibut-N-Chips... \$16.95

Wild Pacific halibut, firm texture, mild in flavor.

Albacore Tuna-N-Chips... \$9.95

Local albacore tuna, firm texture, rich flavor.

Popcorn Shrimp - Gino's Recipe... \$9.95

Locally caught pink shrimp, delicate texture, sweet mild flavor. The original recipe, a local favorite!

Wild Prawns-N-Chips... \$14.50

Large wild prawns, firm crisp texture, sweet mild flavor.

Surf and Turf... \$23.95

Grilled 8 oz. Angus top sirloin topped in a rosemary demi-glaze and grilled wild prawns.

Blackened Sablefish/Black Cod... \$19.95

Locally caught sablefish fillet, also known as "black cod," lightly coated in blackening season, served with fresh mango and avocado chutney.

House Smoke Salmon Fettuccini... \$22.95

Tossed in a sun dried tomato cream sauce. Served with crostini slices.

Yaquina Oysters... \$12.95

Super sweet X-small Yaquina oysters, locally harvested at the Oregon Oyster Farm. Tossed in fresh herbs and panko bread crumbs.

In-House Cracked Dungeness Crab Cakes \$23.95

Fresh local crab mixed with a scallop mousse, fresh herbs and panko bread crumbs. Topped with lemon aioli.

Smoked Salmon Fritters... \$17.95

House smoked local salmon mixed with roasted red peppers, dill, fennel, monterey jack cheese and sweet Walla Walla onions.

Seafood Fettuccini Alfredo... \$23.95

Prawns, scallops, steamer clams & rockfish tossed in a house Alfredo sauce. Served with crostini slices.

Oysters-N-Chips... \$10.95

Super sweet X-small Yaquina oysters, locally harvested at the Oregon Oyster Farm. Tossed in fresh herbs & panko bread crumbs, plump and juicy, rich in flavor.

Sea Scallops-N-Chips... \$13.50

Jumbo East Coast scallops, delicate texture, sweet mild flavor.

Calamari-N-Chips... \$10.95

West Coast calamari tubes & tentacles. Tossed in seasoned cornmeal, firm, chewy texture, mild sweet flavor.

Crew Share... \$16.95

1 piece of halibut, 2 prawns, 2 oysters & 1 scallop.

Sandwiches

*Served with Gino Fries and House Slaw.
Add Side Salad \$3.95 • Add Cup of Chowder \$3.00*

Dungeness Crab -or- Shrimp Melt

Crab... \$15.95 Shrimp... \$11.95

Fresh, local, in-house cracked crab -OR- local pink shrimp mixed with mayo, fresh chives and dill. Grilled on a ciabatta bun with melted Swiss cheese, lettuce & tomato.

Pulled BBQ Albacore Tuna... \$12.50

Our version of pulled pork, local tuna grilled and basted in our house made B-B-Q sauce. Served on a hoagie roll with melted cheddar cheese and grilled sweet onions.

Rockfish Sandwich... \$11.50

Local rockfish, deep-fried or grilled, served on a ciabatta bun w/ lettuce, tomato, grilled sweet onions & chipotle aioli. Add cheese \$1.00 smoked bacon \$1.50

Blackened Salmon Sandwich... \$16.95

Grilled local wild salmon coated in house blackening season, grilled sweet onions & roasted red pepper served on a ciabatta bun with fresh basil aioli. Add cheese \$1.00 smoked bacon \$1.50

Oyster Po'Boy... \$11.95

Super sweet X-small Yaquina oysters, locally harvested at the Oregon Oyster Farm. Deep-fried & served on a hoagie roll with fresh cabbage, cilantro & house smoked bacon. Topped with our house pink sauce.

Grilled Cheese Overboard... \$9.00

A combination of jack, cheddar and Swiss cheeses grilled on a ciabatta bun with tomato, avocado & chipotle aioli. Add smoked bacon \$1.50

Angus Bacon Cheeseburger... \$12.50

1/3 Lb. Angus beef, smoked bacon, lettuce, tomato, cheddar cheese and grilled sweet onions served on a ciabatta bun with our Dijon mayo spread.

Pecan Dusted Veggie Burger... \$12.95

Served on a ciabatta bun with lettuce, tomato, grilled sweet onion, avocado, Swiss cheese & fresh basil aioli.

Halibut Sandwich... \$16.95

Wild Pacific halibut deep-fried -OR- grilled, served on a ciabatta bun with lettuce, tomato, grilled sweet onions, roasted red bell pepper & fresh basil aioli. Add cheese \$1.00 smoked bacon \$1.50

Dungeness Crab Cake Sandwich \$14.95

Our handmade crab cake served on a ciabatta bun with lettuce, tomato, grilled sweet onions & our house pink sauce.

Salads and Chowder

— With your choice of dressing —

Ranch, bleu cheese, passion fruit vinaigrette, house pink sauce (our version of thousand island) honey mustard, olive oil & vinegar or house vinaigrette.

House Salad... \$7.95

Organic spring mix, baby spinach & carrots, roasted red bell pepper, avocado, chopped egg & toasted almonds.

Add fresh, cracked Dungeness crab meat... + \$8.00

Add local pink shrimp... + \$4.00

Wilted Spinach Salad w/ Smoked Sablefish.. \$14.95

In house smoked sablefish (black cod) served over wilted spinach with avocado, roasted red pepper and red apples. Dressed with our house vinaigrette.

Homemade Clam Chowder

Cup... \$3.50 Bowl... \$6.95

Add local pink shrimp... +\$2.00

House Smoked Oyster Bisque

Slow roasted garlic, parmesan cheese, Mike's in house smoked Yaquina oysters in a cream bisque.

Cup... \$3.95 Bowl... \$6.95

Clamshell... \$11.95

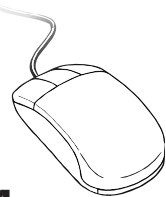
Handmade sourdough bread bowl filled with Gino's clam chowder served with side salad and your choice of dressing.

Ask Your Server for
Today's Homemade
Dessert Selection

Order online and get
Fresh Fish by Fedex
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On Newport's
Historic Bayfront
808 SW Bay Blvd.
Newport, OR 97365

541-265-2424



Kids

Served with Gino fries • Sandwiches on wheat bread

Fish & Chips... \$4.95

Grilled Rockfish with brown rice.. \$4.95

Popcorn Shrimp...\$4.95

Grilled Cheese... \$4.95

Peanut Butter & Jelly... \$4.95

Two Mini Burgers on bun w/ mayo..\$4.95

Fettucine w/ Marinara... \$4.95

Drinks

No Refills

Iced Tea... \$1.50

Passion Fruit Iced Tea... \$1.75

Fresh Strawberry Lemonade... \$2.00

Pepsi products... \$1.50

Diet Pepsi, Root Beer, Orange Crush, Lemonade,

Dr. Pepper, Mtn. Dew, Pepsi, Sierra Mist

Rainbow Brite (7up, O.J & Cherry)... \$1.75

Roy Rogers (Pepsi & Cherry)... \$1.75

Arnold Palmer (Iced Tea & Lemonade)... \$1.75

Shirley Temple (7up & Cherry)... \$1.75

Cherry Bomb (Mtn. Dew & Cherry)... \$1.75

BOTTLED & OTHER DRINKS

Pellegrino (Sparkling, Orange or Lemon)... \$2.00

Hot Cocoa-or-Tea... \$2.00 Coffee... \$1.50

Milk... \$1.75 Bottled water... \$1.50

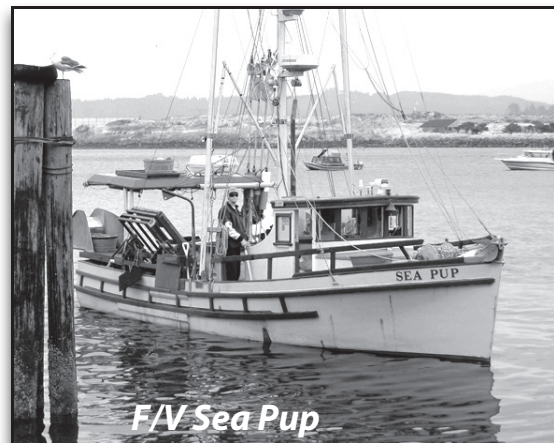
Beer & Wine Available

All our recipes are made
fresh in house.

We use zero trans fat
canola oil.

We offer custom in
house smoking.

Catering for all occasions.



F/V Sea Pup

Ocean Bleu Seafoods, LLC and
F/V Sea Pup are locally owned
and operated by *Mike & Vanessa
Donovan* out of Newport, Oregon.



"We fish our boat and buy from
other local boats.
We take pride in the
quality and freshness
of our seafood."



...from hook to grill to plate!
oceanbleuseafoods.com
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Ocean Bleu

@ Gino's

Fish Market & Cafe



WILD CAUGHT
Sustainable Seafood

**808 SW Bay Blvd.
Newport, OR 97365**

**Cafe Open 7 Days A Week
11:00 a.m. - 8:30 p.m.
Market Opens at 10:00 a.m.**

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