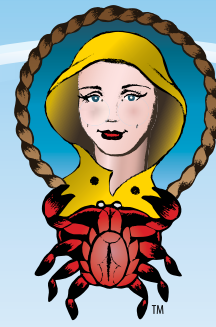


Ocean Bleu

SEAFOODS

@ginos



Appetizers

Dungeness Crab, Shrimp & Cheese Dip

Fresh, local Dungeness crab, cracked in house, baked with pink shrimp, bread crumbs, fresh herbs, Jack and Parmesan cheeses. Served with crostini slices. 16.99

Oysters on the half shell*

Fresh shucked and super sweet X-small Yaquina oysters from the Oregon Oyster Farm. Served with house made cocktail sauce, horseradish and lemon.

Half dozen 13.99 Dozen 25.99

Smoked Wild Seafood Platter

A selection of our in-house smoked seafood. Served with fresh fruit, herbed cream cheese and crostini slices. 28.99

Steamed Manila Clams

Petite northwest clams steamed in garlic, white wine, lemon and butter. Served with crostini slices. 14.99

Pink Shrimp Cocktail

Fresh, local pink shrimp served over a house shredded slaw mix with house made cocktail sauce & lemon. 8.99

Popcorn Shrimp

Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. Served with pink sauce. 10.99

Prawn Cocktail

Four large prawns, served over a bed of house shredded slaw mix with house cocktail sauce and lemon. 14.99

Soups

Gino's Homemade Clam Chowder

Gino's Famous Original Recipe, a local favorite!

Made with house smoked bacon. Cup 4.99 Bowl 8.99
Add 2 oz. pink shrimp 3

Seafood Stew

Seafood stew with local rockfish, pink shrimp and steamer clams in a tomato base with roasted poblano chiles.

Served with Panini garlic toast. Cup 9.99 Bowl 14.99

Fresh Oyster Stew

Fresh Yaquina Bay oysters steamed in their own juice with fresh herbs and heavy cream. Served with Panini garlic toast. Bowl 13.99

Bread Bowl

Panini sourdough bread bowl filled with your choice of:
Gino's Famous Clam Chowder 11.99

Seafood Stew 16.99 Oyster Stew 15.99

Local Pink Shrimp Ceviche*

Traditionally made using local pink shrimp with lime juice, cilantro, red/green bell peppers and red onion. Served with home made tortilla chips. 13.99

Calamari

West Coast calamari tubes and tentacles in seasoned cornmeal, firm chewy texture, mild sweet flavor. Served with chipotle aioli. 10.99

Dungeness Crab Cocktail

Fresh, local Dungeness crab, cracked in-house, served over a bed of house shredded slaw mix with house cocktail sauce & lemon. — At the Seasonal Market Price

Dungeness Crab Sea Pups

Our version of hush puppies. Fresh, local Dungeness crab, cracked in-house, fresh chives, jack cheese & white corn meal. Deep fried, served with chipotle aioli. 13.99

House Made Crab Cake

House made crab cake, topped with a pineapple salsa and served with chipotle aioli. 13.99

Sweet Walla Walla Onion Rings

Sweet onions hand-dipped in Gino's original batter, fried and served with house pink sauce. 12.99

Original Gino Fries

Basket of Gino's original natural chip cut style. 4.99

The Ocean Bleu Assurance of Origin, Freshness and Quality

We take pride in the freshness of our seafood. All of the fish we offer is wild and sustainably caught right off our coast by our friends in our local fishing fleet. We strive to provide only the best quality for our customers.



Much of our seafood is provided within one day of being caught. Live Dungeness crab are cooked and prepared for sale daily.



Four legged kids are welcome on our heated patio or sidewalk dining with a view of the bay front.



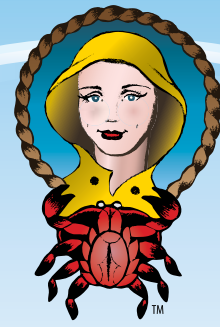
808 SW Bay Blvd. • Newport, OR 97365 • oceanbleuseafoods.com • 541-265-2424

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Ocean Bleu

SEAFOODS

@ginos



Salads

Served with fresh sourdough bread from Panini Bakery

House Salad

A mix of organic spring salad and baby spinach, topped with carrots, avocado, chopped egg and toasted almonds.

Small 7.99 Large 11.99

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Pink Sauce (our version of Thousand Island), Chipotle Ranch, Passion Fruit Vinaigrette, House Vinaigrette, Sesame Vinaigrette.

Caesar Salad

Romaine, Parmesan, homemade croutons with a traditional anchovy Caesar dressing made in house.

Small 7.99 Large 11.99

Soup and Salad Combo

Your choice of a small house or caesar salad, with a cup of clam chowder or seafood stew, with Panini garlic toast.

Chowder Small 15.99 Stew Small 18.99

Chowder Large 17.99 Stew Large 20.99

Tequila Mango Prawn Salad

Grilled prawns in a tequila mango glaze served over shredded red and green cabbage spring mix with sliced carrots, apples and mandarin orange segments. Tossed with sesame vinaigrette. 17.99

Blackened Southwest Chicken Salad

Romaine lettuce, mixed bell peppers, corn, avocado and black beans. Tossed in chipotle ranch dressing. Topped with shredded tortilla chips, served with Panini garlic toast. 16.99

Seafood Louie

Romaine lettuce, hard boiled eggs, red onions, cucumber and cherry tomatoes tossed in pink sauce and served with Panini garlic toast.

With shrimp 16.99 • With Dungeness crab - Market Price

Extras For Your Salad

- Add 4 oz. pink shrimp 5
- Add 4 oz. smoked salmon 5
- Add grilled blackened chicken 7
- Add Dungeness crab meat at the Seasonal Market Price
- Panini sourdough bread 3
- Add three grilled prawns 9
- Add three fried oysters 9
- Add grilled local rockfish 10
- Add grilled local rockfish 10
- Crostini slices 3
- Garlic toast 3

We prepare your food when you order it. Please be patient.

Some items on our menu are seasonal. *Mother Nature* doesn't provide every kind of fresh, local seafood all the time. At the time of your visit, the menu item you select may not be available — or up to our freshness standards. **Please check with your server.**

No split checks on parties of eight or more plus 18% gratuity added to check.

Sandwiches

Served with Gino Fries and House Slaw

• Add bacon, cheese -or- avocado 3

Pulled BBQ Albacore Tuna

Our version of pulled pork. Local tuna grilled and basted in our house made BBQ sauce. Served with cheddar cheese & caramelized sweet onions on a Panini brioche bun. 14.99

Rockfish Sandwich

Local rockfish, deep-fried or grilled, served on a Panini brioche bun with lettuce, tomato, caramelized sweet onions and tartar sauce. 15.99

Crab Cake Sandwich

House made crab cake with swiss cheese, lettuce, tomato, caramelized onions and pink sauce on a Panini brioche bun. 16.99

Crab Melt

Local Dungeness crab, hand cracked, blended with mayo, celery, mixed bell peppers and fresh dill. Topped with cheddar cheese and served on a Panini brioche bun.

— Seasonal Market Price

Seafood Po' Boy Sandwich

House slaw mix served on a hoagie roll topped with tartar sauce. With Your choice deep fried *razor clam*, Yaquina Bay oyster or prawn. 16.99

Blackened Salmon Sandwich

Fresh local salmon grilled with blackened seasoning with roasted red bell pepper, lettuce, tomato, cheddar cheese and basil aioli on a Panini brioche bun. 19.99

Grilled Cheese Overboard

A combination of jack, cheddar and Swiss cheeses grilled on Panini sourdough and served with tomato, avocado and chipotle aioli. 12.99

Angus Bacon Cheeseburger*

Hand pressed 1/4 lb. Angus beef burger, smoked bacon, lettuce, tomato, cheddar cheese and caramelized sweet onions served on a Panini brioche bun with mayo. 13.99

Chicken Parmesan Sandwich

All natural baked chicken breast encrusted with fresh herbs, parmesan cheese and panko bread crumbs. Served with lettuce, tomato and our house marinara sauce on a hoagie roll. 13.99

Garden Burger

Veggie burger with lettuce, tomato, avocado and Swiss cheese with basil aioli on a Panini brioche bun. 13.99

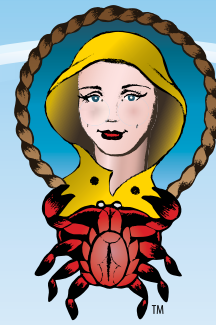
808 SW Bay Blvd. • Newport, OR 97365 • oceanbleuseafoods.com • 541-265-2424

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Ocean Bleu

SEAFOODS

@ginos



House Specials

Gino's Tacos

Your choice of: local rockfish -or- prawns -or- chicken breast; and prepared either **grilled with blackened seasoning** -or- **fried**. Served with corn tortillas, fresh cabbage slaw salad, mixed bell peppers, avocado, chipotle aioli and pico de gallo. 15.99

Prawn Wrap

A tomato/basil tortilla stuffed with wild prawns, spinach, bacon, red onions, tomato & bell pepper in a chipotle ranch sauce. Served with house slaw and a cup of chowder. 17.99

Grilled Razor Clam

Encrusted in fresh herbs and panko bread crumbs. Served with wild rice, seasonal sauteed vegetables and a house made tartar sauce. 16.99

Pan Seared Salmon

Topped with fresh basil pesto. Served with wild rice and seasonal sauteed vegetables. 21.99

Pan Seared Rockfish

Blackened and topped with a fresh fennel and honey mustard vinaigrette. Served with wild rice and seasonal sauteed vegetables. 16.99

Grilled Polenta Cake

Over house marinara sauce and topped with fresh basil pesto. Served with seasonal vegetables. 12.99

Fettuccine Alfredo

Traditional pasta served in a garlic cream sauce. 12.99
• Add grilled blackened chicken 8 • Add three grilled prawns 10

Crab Cake

House made crab cake topped with pineapple salsa and chipotle aioli. Served with wild rice and seasonal sauteed vegetables. 16.99

Dungeness Crab • Whole or Half

Served hot or cold with your choice of wild rice and seasonal sauteed vegetables -or- Gino fries and house slaw.

— Seasonal Market Price

All food is made at the time of order. If you are unable to eat certain things due to food allergies, please advise your server. Our chefs may have some special options for you.

- All our recipes are made fresh in house
- We use zero trans fat canola oil
- We offer custom in-house smoking



Hand Dipped Fish-N-Chips

The original Gino's batter recipe
Deep fried in ZERO TRANS FAT OIL
Served with Gino Fries and House Slaw

— Tell your server if you'd prefer your fish grilled —

Popcorn Shrimp

Gino's Famous Original Recipe, a local favorite!
Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. 13.99

Rockfish

Local rockfish, white and flaky, mild in flavor. 13.99

Wild Salmon

Locally caught salmon, firm and flaky, rich in flavor. 18.99

Halibut

Wild Pacific halibut, firm texture, rich in flavor. 19.99

Albacore Tuna

Local albacore tuna, firm texture, rich in flavor. 13.99

Oysters

Small Yaquina Bay oysters. Tossed in fresh herbs and panko bread crumbs, plump, juicy, rich in flavor. 15.99

Wild Prawns

Large wild prawns, firm with a crisp texture, sweet mild flavor. 17.99

Sea Scallops

Jumbo East Coast scallops, with a delicate texture, sweet mild flavor. 17.99

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned cornmeal, firm chewy texture, mild sweet flavor. 13.99

The Crew Share

Two pieces of halibut, two prawns, two oysters and two scallops. 22.99

OPEN EVERY DAY

Lunch 11 AM - 5 PM

Dinner 5 PM - 9 ISH

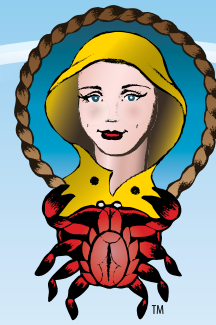
808 SW Bay Blvd. • Newport, OR 97365 • oceanbleuseafoods.com • 541-265-2424

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Ocean Bleu

SEAFOODS

@ginos



DESSERTS

— Made In-House —



Vanilla Bean Crème Brûlée

A light egg custard flavored with a vanilla bean pod, then sprinkled with brown sugar and caramelized to a hard glaze. 7.99

Molten Lava Chocolate Cake

Dark chocolate cake with chocolate sauce bubbling from the middle. Topped with vanilla bean ice cream. 7.99



Berry Cobbler

(Serves Two)

Fresh Oregon berries in a cobbler crust. Topped with vanilla bean ice cream. 9.99

Cheesecake

Rich creamy filling swirled with imported seedless raspberry and set in a chocolate crust, topped with whipped cream rosettes. 7.99



Tiramisu

An Italian classic. Clouds of mascarpone on pillows of coffee and rum soaked ladyfingers. Finished with imported cocoa. 7.99

Ice Cream

Two scoops of Tillamook vanilla bean ice cream topped with your choice of strawberry sauce, chocolate or caramel. 4.99



The Ocean Bleu Seafoods Story

Newport is one of the largest working fishing ports on the West Coast. *Gino's Fish Market and Deli* opened in 1983 and quickly became a family run institution famous for its fish 'n' chips and popcorn shrimp.

After Gino died in 2007, the favorite bay front fixture of both locals and visitors alike was in danger of becoming just another fond memory on the Oregon Coast.



In 2010, *Ocean Bleu Seafoods, LLC* took on the challenge of continuing Gino's tradition for seafood excellence.

Locally owned and operated by *Vanessa Ferguson*, Ocean Bleu revitalized the market and deli at the bay



front location by adding exciting new creations tailored for today's tastes while still offering Gino's original recipe favorites.



The seafood served at Ocean Bleu is the highest quality possible. The fish we offer is wild and sustainably caught right off our coast by our friends in our local fishing fleet. We take pride in the freshness of our seafood and strive to provide only the best quality for our customers.

The Ocean Bleu mission is to share our love of fresh seafood. We are proud to carry on the Gino's tradition of seafood excellence.

oceanbleuseafoods.com • 541-265-2424

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.