

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 and 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

Local Pink Shrimp Ceviche*

Traditionally made using local pink shrimp with lime juice, cilantro, red/green bell peppers, red onion & avocado. 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 and lemon. — Market Price

Coconut Encrusted Prawns

Large wild prawns, firm with a crisp texture and sweet mild flavor topped with red coconut curry sauce and fresh coconut. 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

Gino's original natural chip cut style. 4.99

Soups

Gino's Homemade Clam Chowder *Famous Original Recipe!*

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, mussels and steamer clams in a tomato base with roasted poblano chiles. Served with 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 garlic toast. Bowl 13.99

Bread Bowl

Sourdough bread bowl filled with your choice of:
Gino's Famous Clam Chowder 11.99 • Seafood Stew 16.99 • Oyster Stew 15.99

Salads

Served with fresh sourdough bread

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 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 garlic toast. 16.99

Seafood Louie

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

With shrimp 16.99 • With Dungeness crab - Seasonal 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
- Sourdough bread 3
- Add three grilled prawns 9
- Add three fried oysters 9
- Add grilled local rockfish 10
- Add Dungeness crab meat at the Seasonal Market Price
- Crostini slices 3
- Garlic toast 3

Desserts *Made In-House*

Vanilla Bean Crème Brûlée

A light egg custard flavoured 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

Fresh Oregon blackberry and marionberries in a cobbler crust. Topped with vanilla bean ice cream 9.99

Cheesecake

Classic New York style cheesecake, rich and creamy on a buttery graham cracker crust 7.99

Bread Pudding

Old fashioned custard-soaked sourdough with cinnamon, nutmeg and raisins. Topped with house caramel sauce and vanilla ice cream. 7.99

Ice Cream

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



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. We are not a Gluten Free facility, but are Gluten Friendly.

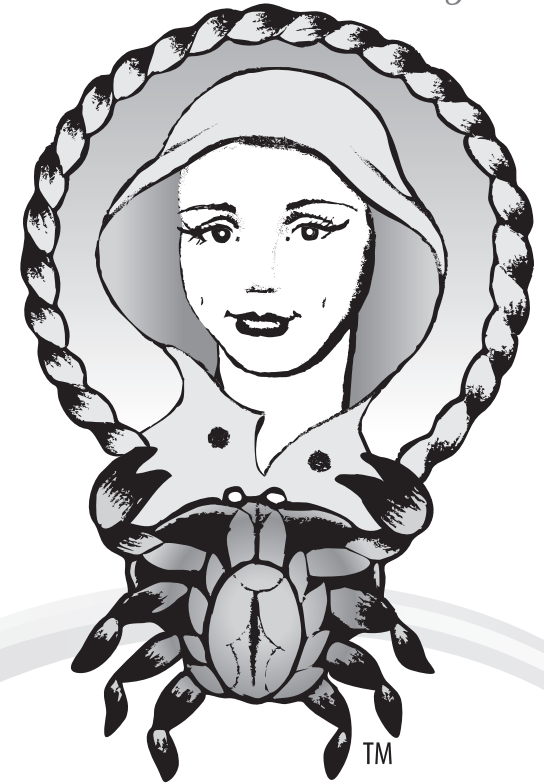


TO GO MENU

Ocean Bleu

SEAFOODS

@ginos



— OPEN EVERY DAY —

Lunch 11 AM - 5 PM

Dinner 5 PM - 8/9 ISH

Bear, Wine & Kids Menus Available **DOG FRIENDLY**
Dog Friendly Heated Outdoor Patio

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

Hand Dipped Fish-N-Chips

The original Gino's batter recipe, deep fried in ZERO TRANS FAT OIL
Served with Gino Fries & House Slaw • **Tell your server if you prefer 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

Lunch Specials 'til 5 pm

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 GF

Prawn Wrap

A tomato/basil tortilla stuffed with wild prawns, spinach, bacon, red onions, tomato and bell pepper in a chipotle ranch sauce. Served with house slaw and Gino's fries. 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 & seasonal 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

Coconut Encrusted Prawns

Large wild prawns, firm with a crisp texture, sweet mild flavor served over Jasmine rice and seasonal vegetables. Topped with fresh mango salsa, finished with red coconut curry sauce. 17.99

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 GF

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 and caramelized sweet onions on a brioche bun. 14.99

Rockfish Sandwich

Local rockfish, deep-fried or grilled, served on a 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 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 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 caramelized onion, lettuce, tomato, cheddar cheese and basil aioli on a brioche bun. 19.99

Grilled Cheese Overboard

A combination of jack, cheddar and Swiss cheeses grilled on 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 brioche bun with mayo. 13.99

Blackened Chicken BLTA

All natural chicken breast grilled with blackened seasoning, bacon, lettuce, tomato, avocado with chipotle aioli on a brioche bun. 13.99

Garden Burger

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

Dinner Pastas

Served with garlic toast and your choice of a cup of clam chowder -or- a dinner salad

Seafood Fettuccine Alfredo

Prawns, scallops, mussels and rockfish served in a house made garlic cream sauce. 28.99

Smoked Salmon Pesto

Our in-house smoked salmon over fettuccine served with a fresh basil pesto sauce. 26.99

Shrimp Scampi

Grilled wild prawns over linguini served with fresh tomato and capers in a white wine, butter garlic sauce. 26.99

Fettuccine Alfredo

Traditional pasta served in a garlic cream sauce. 16.99
• Add all natural blackened chicken 7 • Add three grilled prawns 9

Veggie Pasta

Fettuccine with fresh tomato, squash, carrots and broccoli tossed in a house made roasted poblano chile and tomato marinara. 20.99

• All our recipes are made fresh in house •

• We use zero trans fat canola oil •

• We offer custom in-house smoking •

Dinner Entrees

Served with your choice of a cup of clam chowder -or- a dinner salad

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. 24.99 GF

Local Albacore Tuna

Grilled local Albacore Tuna cooked to medium rare, served over jasmine rice and seasonal vegetables. Drizzled with house teriyaki sauce. 24.99

Pan Seared Rockfish

Blackened and topped with a fresh fennel and honey mustard vinaigrette. Served with sauteed spinach and bacon risotto and grilled asparagus. 24.99

Pan Seared Pesto Salmon

Topped with fresh basil pesto. Served with roasted red potatoes and grilled asparagus. GF

Blackened Halibut

Served over wild rice with hand-cut sauteed vegetables. Topped with a pink shrimp and fresh basil cream sauce. 29.99

Pan Seared Oysters

Topped with a sweet chili sauce. Served with wild rice & grilled asparagus. 24.99

Coconut Encrusted Prawns

Large wild prawns, firm with a crisp texture, sweet mild flavor served over Jasmine rice and grilled asparagus. Topped with fresh mango salsa, finished with red coconut curry sauce. 25.99

Halibut Picatta

Pan seared with lemon butter, capers and cream. Served with wild rice and grilled asparagus. 29.99

Crab Cakes

House made crab cakes topped with pineapple salsa & chipotle aioli. Served with wild rice and grilled asparagus. 25.99

Razor Clams

Encrusted in fresh herbs and panko bread crumbs. Topped with a roasted garlic and bacon cream sauce. Served with roasted red potatoes & seasonal vegetables. 23.99

Dungeness Crab • Whole or Half

Served hot or cold with your choice of wild rice and seasonal sauteed vegetables -or- Gino fries & house slaw. — Seasonal Market Price GF

Blackened Chicken

All natural chicken breast grilled with blackened seasoning, served with roasted red potatoes and seasonal vegetables. Topped with a roasted garlic cream sauce. 22.99 GF

Coconut Encrusted Prawns

Large wild prawns, firm with a crisp texture, sweet mild flavor served over Jasmine rice and grilled asparagus. Topped with fresh mango salsa, finished with red coconut curry sauce. 25.99

Angus Bacon Cheeseburger*

Hand pressed 1/4 lb. Angus beef burger, smoked bacon, lettuce, tomato, cheddar cheese & caramelized sweet onions served on a brioche bun with mayo. 16.99

Certified Angus New York Steak*

Grilled 12 oz. beef steak topped with a port demi glaze and caramelized onions. Served with roasted red potatoes and seasonal vegetables. 27.99 GF
• Add all natural blackened chicken breast 8
• Surf n Turf Options: • Add three grilled prawns 9 • Add three fried oysters 9
• Add half of a Dungeness crab - Seasonal Market Price



We prepare your food when you order it. Please be patient.
There is a 0.25¢ charge per to-go order + 0.05¢ charge per bag.

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