

Ocean Bleu

SEAFOODS

@ginos



Appetizers

Dungeness Crab, Shrimp & Cheese Dip

Fresh, local Dungeness crab, cracked in-house, and pink shrimp baked with bread crumbs, fresh herbs, jack and Parmesan cheeses. Served with crostini slices. 14.99

Dungeness Crab Sea Pups

Our version of hush puppies. Fresh, local Dungeness crab, cracked in-house, fresh chives, jack cheese and white corn meal. Deep fried, served with chipotle aioli. 11.99

Steamed Manila Clams

Petite northwest clams steamed in garlic, white wine, lemon and butter. Served with crostini slices. 13.99

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned cornmeal, firm chewy texture, mild sweet flavor. 10.99

Smoked Wild Seafood Platter

A selection of our in-house smoked seafood. Served with fresh fruit, herbed cream cheese and crostini slices. 25.99

Pink Shrimp Cocktail

Fresh, local pink shrimp served over a bed of shredded lettuce with house cocktail sauce and lemon. 8.99

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 pink shrimp 3.99

Seasonal Seafood Stew

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

Cup 6.99 Bowl 11.99

Fresh Oyster Stew

Fresh Yaquina Bay Oysters steamed in their own juice with fresh herbs and heavy cream. Served with garlic toast. Bowl 11.99

Bread Bowl

Panini Bakery sourdough bread bowl filled with your choice of:

Gino's Famous Clam Chowder 12.99

Seafood Stew 14.99 Oyster Stew 13.99

Garlic Toast 3.9 Crostini Slices 2.99

Sliced Panini Sourdough Bread 2.99

Served with butter



OPEN EVERY DAY

Lunch 11 AM - 5 PM

Dinner 5 PM - 8 ISH

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



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

Dungeness Crab Cocktail

Fresh, local Dungeness crab, cracked in-house, served over a bed of lettuce with house cocktail sauce and lemon.

— Seasonal Market Price

Oysters on the half shell*

Fresh shucked and super sweet X-small Yaquina oysters from the Oregon Oyster Farm. Served with house cocktail sauce, horseradish and lemon. Half dozen 10.99 Dozen 19.99

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

House Made Crab Cake

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

Prawn Cocktail

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

Popcorn Shrimp

Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. 9.99

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 5.99 Large 9.99

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 fresh in-house.

Small 6.99 Large 10.99

Soup and Salad Combo

Your choice of a small house or caesar salad, with a cup of Gino's chowder or seafood stew and garlic toast.

Cup 15.99 Bowl 17.99

Tequila Mango Prawn Salad

Grilled prawns in a tequila mango glaze served over shredded red and green cabbage, spring mix with sliced carrots and apples. Tossed with sesame vinaigrette. 16.99

Extras For Your Salad

- Add 4 oz. pink shrimp 4.99
- Add three grilled prawns 8.99
- Add 4 oz. smoked salmon 8.99
- Add three fried oysters 6.99
- Add blackened chicken breast 6.99
- Add grilled local Rockfish 7.99
- Add Dungeness crab meat at the Seasonal Market Price

Family owned and operated, we take pride in the freshness of our seafood.

Almost all of the fish we offer is sustainably caught by hook-and-line right off the coast by our friends in the local fishing fleet. We strive to provide only the best quality for our customers.



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



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

Rockfish

Local rockfish, white and flaky, mild in flavor. 12.99

Halibut

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

Albacore Tuna

Local albacore tuna, firm texture, rich in flavor. 12.99

Wild Salmon

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

Wild Prawns

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

The Crew Share

Two pieces of halibut, two prawns, two oysters & two scallops. 21.99

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. 12.99

Oysters

Small Yaquina Bay oysters. Tossed in fresh herbs and panko bread crumbs, plump and juicy, rich in flavor. 13.99

Sea Scallops

Jumbo East Coast scallops, delicate in texture with a sweet mild flavor. 16.99

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned cornmeal, firm chewy texture, mild sweet flavor. 12.99

Dinner Entrees

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

Catch of the Day Tacos

Your choice of: **blackened local rockfish -or- prawns -or- all natural chicken breast and grilled -or- fried.** Served with corn tortillas, chipotle aioli, fresh cabbage slaw salad, avocado and pico de gallo. 19.99

Pan Seared Salmon

Served over a spinach, pink shrimp corn polenta with grilled asparagus. Topped with a white Beurre blanc sauce. 28.99

Pan Seared Rockfish

Blackened and topped with a fresh fennel and honey mustard vinaigrette. Served with sauteed spinach and bacon risotto and grilled asparagus. 22.99

Pan Seared Pesto Salmon

Topped with fresh basil pesto. Served with roasted red potatoes and grilled asparagus. 28.99

Blackened Halibut

Served over wild rice with hand-cut sauteed vegetables. Topped with a pink shrimp and fresh basil cream sauce. 28.99

Pan Seared Oysters

Topped with a sweet chili sauce. Served with wild rice and grilled asparagus. 20.99

Grilled Polenta Cake

Over house marinara sauce and topped with fresh basil pesto. Served with seasonal vegetables. 16.99

Halibut Picatta

Pan seared with lemon butter, capers and cream. Served with wild rice and grilled asparagus. 28.99

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 sauteed vegetables. 22.99

Crab Cakes

House made crab cakes topped with pineapple salsa and chipotle aioli. Served with wild rice and grilled asparagus. 24.99

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

Chicken Parmesan

All natural baked chicken breast encrusted with parmesan cheese, fresh herbs and panko bread crumbs. Topped with our house marinara sauce and served with seasonal vegetables and roasted red potatoes. 19.99

Surf and Turf

Grilled wild caught prawns and an herb-dusted free range chicken breast. Served with wild rice & grilled asparagus. 22.99

Bacon Wrapped Tenderloin*

Grilled 8 oz. center cut beef topped with a port demi glaze and caramelized onions. Served with roasted red potatoes and seasonal vegetables. 24.99

- Add three grilled prawns 8.99 • Add three fried oysters 5.99
- Add all natural blackened chicken breast 6.99
- Add half of a Dungeness crab at the Seasonal Market Price

Pastas

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

Seafood Fettuccine Alfredo

Prawns, scallops and rockfish served in a house made garlic cream sauce. 24.99

Smoked Salmon Pesto

Our in-house smoked salmon over fettuccine served with a fresh basil pesto sauce. 24.99

Shrimp Scampi

Grilled wild prawns over linguini served in a white wine, butter and garlic sauce. 23.99

Fettuccine Alfredo

Traditional pasta served in a garlic cream sauce. 15.99

- Add all natural blackened chicken 6.99
- Add three grilled prawns 8.99

Clam Linguini

Served in a white wine, fresh herbs, garlic and lemon sauce. 22.99

Veggie Pasta

Fettuccine with fresh tomato, squash, carrots, mushrooms and broccoli tossed in a house made roasted poblano chile and tomato marinara. 18.99

Ask Your Server
About Our Homemade
Dessert Selection

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.

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.