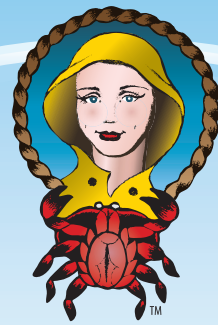


Ocean Bleu

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. 18

Coconut Encrusted Prawns

Large wild prawns, firm with a crisp texture and sweet mild flavor topped with red coconut curry sauce and fresh coconut. 16

Steamed Manila Clams

Petite northwest clams steamed in garlic, white wine, lemon and butter. Served with crostini slices. 16

Smoked Wild Seafood Platter

A selection of our in-house smoked seafood. Served with fresh fruit, herbed cream cheese and crostini slices. 35

Pink Shrimp Cocktail

Fresh, local pink shrimp served over a bed of shredded house slaw mix with house cocktail sauce and lemon. 10

House Made Crab Cake

House made crab cake, topped with a pineapple salsa and served with a chipotle aioli dip. 15

Dungeness Crab Cocktail

Fresh, local Dungeness crab, cracked in-house, served over shredded house slaw mix 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 16 Dozen 31

Local Pink Shrimp Ceviche*

Traditionally made using local pink shrimp with lime juice, cilantro, red/green bell peppers, red onion and avocado. Served with home made tortilla chips. 16

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned cornmeal, firm chewy texture, mild sweet flavor. Served with chipotle aioli. 14

Popcorn Shrimp

Locally caught pink shrimp, delicate texture, sweet mild flavor in Gino's original batter recipe. Served with pink sauce. 12

Soups

Gino's Homemade Clam Chowder

Gino's Famous Original Recipe, a local favorite!
Made with house smoked bacon. Cup 6 Bowl 10
• Add 2 oz. pink shrimp 4

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 12 Bowl 16

Fresh Oyster Stew

Fresh Yaquina Bay oysters steamed in their own juice with fresh herbs and heavy cream. Served with garlic toast. Bowl 16

Bread Bowl

Sourdough bread bowl filled with your choice of:
Gino's Famous Clam Chowder 13.99
Seafood Stew 19 Oyster Stew 17

Garlic Toast 4 Crostini Slices 4
Sliced Sourdough Bread 4

OPEN EVERY DAY
Lunch 11 AM - 5 PM
Dinner 5 PM - 8/9 ISH



Locally owned and operated, we take pride in the freshness of our seafood. All of the fish we offer is wild and sustainably caught off our coast by our friends in our local fishing fleet.

We strive to provide only the best quality for our customers.

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



Photo: FY Condon II by Flickr Image Photography

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 9 Large 13

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 9 Large 13

Soup and Salad Combo

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

Chowder Small 17 Stew Small 20
Chowder Large 19 Stew Large 22

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. 19

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. 17.99

Seafood Louie

Romaine lettuce, hard boiled eggs, red onions, cucumber & cherry tomatoes tossed in pink sauce and served with garlic toast. With shrimp 18.99 • Dungeness crab - Market Price

Extras For Your Salad

- Add 4 oz. pink shrimp 6
- Add three grilled prawns 11
- Add 4 oz. smoked salmon 8
- Add three fried oysters 10
- Add blackened chicken breast 8
- Add grilled local Rockfish 12
- Add Dungeness crab meat at the Seasonal Market Price

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



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

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. 15.99

Halibut

Wild Pacific halibut, firm texture, mild in flavor. 21.99

Albacore Tuna

Local albacore tuna, firm texture, rich in flavor. 15.99

Wild Salmon

Locally caught salmon, firm and flaky, rich in flavor. 21.99

Wild Prawns

Large wild prawns, firm texture with a sweet mild flavor. 18.99

The Crew Share

Two pieces of halibut, two prawns, two oysters & two scallops. 23.99

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. 15.99

Oysters

Small Yaquina Bay oysters. Tossed in fresh herbs and panko
bread crumbs, plump and juicy, rich in flavor. 16.99

Sea Scallops

Jumbo East Coast scallops, delicate in texture with a sweet
mild flavor. 18.99

Calamari

West Coast calamari tubes and tentacles. Tossed in seasoned
cornmeal, firm chewy texture, mild sweet flavor. 15.99

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 grilled with blackened seasoning -or-
fried. Served with corn tortillas, fresh cabbage slaw salad, mixed
bell peppers, avocado, chipotle aioli and pico de gallo. 26



Local Albacore Tuna

Grilled local Albacore Tuna cooked to medium rare, served over jasmine
rice and seasonal vegetables. Drizzled with house teriyaki sauce. 26

Pan Seared Rockfish

Blackened and topped with a fresh fennel and honey mustard
vinaigrette. Served with sauteed spinach and bacon risotto and
grilled asparagus. 27

Pan Seared Pesto Salmon

Topped with fresh basil pesto. Served with roasted red
potatoes and grilled asparagus. 31



Blackened Halibut

Served over wild rice with hand-cut sauteed vegetables. Topped
with a pink shrimp and fresh basil cream sauce. 31

Pan Seared Oysters

Topped with a sweet chili sauce. Served with wild rice and
grilled asparagus. 26

Halibut Picatta

Pan seared with lemon butter, capers and cream. Served with
wild rice and grilled asparagus. 31

Crab Cakes

House made crab cakes topped with pineapple salsa & chipotle
aioli. Served with wild rice and grilled asparagus. 29

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. 26

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



Blackened Chicken

All natural chicken breast grilled with blackened seasoning,
served with roasted red potatoes and seasonal vegetables.
Topped with a roasted garlic and bacon cream sauce. 25



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. 28

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. 18

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. 30

Smoked Salmon Pesto

Our in-house smoked salmon over fettuccine served with a
fresh basil pesto sauce. 30

The Ocean Bleu Assurance of Origin, Freshness and Quality

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

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



Shrimp Scampi

Grilled wild prawns over linguini served with fresh tomato and
capers in a white wine butter garlic sauce. 29

Fettuccine Alfredo

Traditional pasta served in a garlic cream sauce. 18

• Add all natural blackened chicken 8 • Add three grilled prawns 11

Veggie Pasta

Fettuccine with fresh tomato, squash, carrots and broccoli tossed
in a house made roasted poblano chile/tomato marinara. 22

Ask Your Server
About Our Homemade
Dessert Selection

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