OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

Open for Casual Dining every other Day of the Week

Thanksgiving 2021

O p e n 3 p m - 8 p m T h a n k s g i v i n g D a y Offering a Four Course Celebratory Menu for \$65 per person Children under twelve offered a limited 3 course menu for \$30 Please call 261-2546 for inquiries and reservations

New England Mussels

Mirepoix Vegetables, White Wine, Lemon, light Cream + roast Garlic Crostino

Sautéed NC Shrimp

Creamy Heirloom Grits, Trinity Vegetables, Tasso Ham + smoked Paprika "Gravy"

Wild Boar Meatloaf

Porcini-Goat Cheese Bread Pudding, Honeyed Parsnips & Carrots + Molasses BBQ

Herb Fried Rose Bay Oysters

Warm Bacon Cornbread + Apple-Fennel Salad & Cider-Mustard Vinaigrette

Seven Lettuce Salad

Field Greens, toasted Pistachios, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing

Autumn Bistro Salad

Fall Greens, roasted Peanuts, Apples, Red Onions, Hard Boiled Egg + Pimento Cheese on Cracker and Scuppernong Vinaigrette

Creamy Shrimp and Bay Scallop Chowder

Potatoes, Root Vegetables + Applewood Smoked Bacon + "Broken Bread" Croutons

Spiced Butternut Squash Soup

Braised, Sliced Pork Belly & Red Wine Reduction

Seared Sea Scallops

Sweet Late Season Corn, Fava Bean & Black Eyed Pea Succotash with Yellow Squash & Bell Peppers

Crispy Panko Crusted NC Turkey

Mashed, spiced Sweet Potatoes, roast Fall Vegetables, sweet Onions, rich herbed Poultry Reduction + Cranberry-Orange Relish

Grilled Black Angus New York Strip

Pecorino-Potato Gratin, local Broccoli, red Onion, Applewood Bacon + Jack Daniels-Horseradish Sauce

Pan Seared Rockfish Fillet

Sauteed Brussels Sprouts, Bacon, Butternut Squash & Potatoes + Lemon-Chive Cream

Mocha Crème Brulee with Cigar Cookie

Sweet Potato Pie Cheesecake with Bruleed Marshmallow Fluff, Candied Pecans & Caramel

Apple-Cherry Tart with Scotch Vanilla Ice Cream

Pecan Tart with Bourbon-Maple Ice Cream

... Happy Thanksgiving from all of us at OB!