

SPECIALTY COCKTAILS

APEROL SPRITZ
Aperol, Prosecco & Salted Orange Wheel 14

SPARKLING PALOMA
Casamigos Tequila, Cointreau, fresh lime & grapefruit, topped with Fever Tree Sparkling Grapefruit 15

MAKER’S SMASH
Maker’s Mark, mint & lemon 14

KETEL MULE
Ketel One Vodka, fresh lime, Fever Tree Ginger Beer 13

OCEAN RANCH NEGRONI
Gray Whale, Foro Rosso Vermouth, Campari, & orange bitters 15

OROF
Redemption Rye, orange & cherry bitters,
Luxardo Maraschino Liqueur 15

AGUA-RITA
Silky smooth clarified margarita featuring
Aguasol Blanco Tequila 16

CITRUS 75
Aviation Gin, Grand Marnier, Fresh Lemon & Bubbles 13

ROSEMARY COSMO
Ketel Citroen, Cointreau, Fresh Lime, Rosemary Simple 15

ESPRESSO MARTINI
Ketel Oranje, Kahlua, Fresh Espresso. (Substitute Nosotros Reposado and Agave on request) 15

BLUEBERRY MOJITO
Rumhaven Coconut Rum, fresh blueberries, mint, &
Fever Tree Sicilian Lemonade 12

MI AMOR “SHAKARITA”
Amaro Nonino, espresso liqueur, and fresh espresso 13

AMALFI MARGARITA
Sauza Hornitos, Agave, lime & Disaronno Amaretto 14



SIDES

- Parmesan Asparagus..... 10
- Broccolini 8
- Sauteed Mushroom..... 8
- Cream Spinach..... 8
- Brussel Sprouts..... 8
- Roasted Potatoes..... 7
- Garlic Mashed..... 6
- French Fries 6
- Truffle Fries 9
- Mac & Cheese 6
- Add Lobster +7*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to party of 6 or more.

SEAFOOD & CRUDO BAR

SEAFOOD PLATTER
4 Oysters, 4 Clams, 4 Jumbo Shrimp, Ahi Tuna Tartare, Hamachi Crudo 60

OYSTERS IN THE HALF SHELL
Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 22 | Full dz. 39

CLAMS IN THE HALF SHELL
Littleneck, Mignonette, Cocktail Sauce, Horseradish Slush Half dz. 16 | Full dz. 29

MEXICAN SHRIMP COCKTAIL
Orange Poached Jumbo Shrimp, Cocktail Sauce, Tartar Sauce, Honey Mustard 18

HAMACHI CARPACCIO
Spicy Mango Salsa, Yellow Frisee 19

TUNA TARTARE
Avocado, Wasabi Crème Fraiche, Basil oil, Crostini 17

STARTERS, SALADS & SOUPS

OYSTER ROCKEFELLER 1/2 DZ.
Cream Spinach, Bacon, Parmesan 24

TEMPURA FRIED OYSTERS
Arugula Salsa, Crispy Mushrooms, Truffle Yogurt 19

CRISPY CALAMARI
Lemon Aioli, Arrabbiata, Charred Lemon 16

GRILLED SPANISH OCTOPUS
Cannellini Puree, Tomato Confit, Roasted Zucchini, Fresh Mint 22

BLUE CRAB CAKE
Frisee Salad, Piquillo Pepper, Tartar Sauce 19

WAGYU MEATBALLS
Marinara, Grated Parmesan, Toasted Ciabatta 14

WAGYU TARTARE
Rucola Pesto, Lemon-Truffe Yogurt, Parmesan Shaving, Toasted Pinenuts 16

FLATBREAD PROSCIUTTO
Fig Jam, Goat Cheese, Arugula, Balsamic Glaze, Parma Prosciutto 14

CAPRESE
Burrata cheese, Heirloom Tomatoes, Balsamic Pearls, Basil Oil 17

NEW ENGLAND CLAM CHOWDER
Clams, Smoked Bacon, Potatoes, Celery 14

CAESAR SALAD
Red Romaine, Focaccia Croutons, Parmesan, House Made Dressing 13

THE O.R. CHOPPED
Chopped Lettuce, Olives, Avocado, Tomatoes, Soppressata, Mozzarella Cheese, Balsamic Dressing 14

ROASTED BEET
Baby Frisee, Candied Walnut, Orange Segments, Sherry Dressing 16

HOUSE SPECIALS

MAINE LOBSTER ROLL *(Cold)*
Poached Lobster, Citrus Mayo, Celery, Toasted Brioche Bun 27

CONNECTICUT LOBSTER ROLL *(Hot)*
Butter Poached Lobster, Chives, Toasted Brioche Bun 27

WAGYU SMASH BURGER
2 Patty, Cheddar Cheese, Lettuce, Tomato, Grilled Onions, Pickle 19

LINGUINE VONGOLE
Fresh Clams, Garlic, Parsley, Calabrian Chili, White Wine Sauce 28

PAPPARDELLE SHORT RIB
Wide Noodle Pasta, Barolo Braised Shreaded Short Rib, Whipped Ricotta 28

RIGATONI CARBONARA
Guanciale, Egg Yolks, Creamy Parmesan Sauce 25

RIGATONI VODKA SAUCE
Large Tube Pasta with Creamy Pink Sauce Chili Flakes & Parmiggiano Reggiano 24
add chicken or sausage \$5 shrimp or smoked salmon \$6 lobster \$9

SEAFOOD CANNELLONI
Pasta Rolls, Ricotta Cheese, Mixed Seafood Creamy Pesto Sauce 26

SEAFOOD RISOTTO
Arborio Rice, Calamari, Shrimp, Scallops, Clams, Mussels, Tomato Broth 27

CIOPPINO
Stewed Fish & Seafood, Red Onions, Olives, Capers, Tomato Broth, Crostini 29

FISH & CHIPS
Battered Cod Filet, House-Made Tartar Sauce, Grilled Lemon, French Fries 28

TUNA STEAK
Pan Seared, Farro risotto, Asparagus, Shaved Fennel, Blood Orange Glaze 31

SCOTTISH SALMON FILLET
Pan Roasted, Curry Lentil, Braised Endive, Cabernet Reduction 29

SALTIMBOCCA
Prosciutto Wrapped Veal Medallion, Roasted Potatoes, White Wine Sage Sauce 35

SHORT RIB
Barolo Braised, Crispy Artichokes, Roasted Cherry Tomatoes, Garlic Mashed Potatoes 32

DUROC PORK CHOP
Pan Roasted, Scallion Mashed, Apricot Sauce, Crispy Onions 31

CHICKEN PARMIGIANA
Breaded, Marinara, Mozzarella, Basil, Mashed Potatoes, Broccolini 29

FROM THE GRILL

CHOPS

28 days aged Prime Black Angus Served with Garlic Mashed Potatoes
14oz. N.Y. STEAK 49 | 16oz. RIBEYE 55 | 8oz. FILET MIGNON 51

FRESH FISH

Served with Charred Broccolini
MEDITERRANEAN BRANZINO 39 | TEXAS RED FISH FILET 29 |
SCOTTISH SALMON FILET 29

TOPPINGS

POACHED LOBSTER MEAT 12 | JUMBO SHRIMP 9 | UNI BUTTER 9
BLUE CRAB MEAT 12 | CRISPY OYSTER MUSHROOMS 5 | GRILLED ONIONS 5

SAUCES

HOUSE MADE O.R.1 SAUCE | BAROLO REDUCTION | CREAMY GORGONZOLA
CAMELIZED BALSAMIC | CREAMY COGNAC PEPPERCORN | CHARDONNAY MUSHROOM
ITALIAN CHIMICHURRI | LOBSTER BISQUE | LEMON CAPERS

BRUNCH

SATURDAY & SUNDAY FROM 11am-3pm



STEAK N' EGGS 8oz. Flat Iron, Salsa Verde Potatoes, Choice of Eggs 29

O.R. BREAKFAST 2 Eggs any Style, 2 Bacon, 1 Sausages, Salsa Verde Potatoes, Toast 16

SHORT RIB HASH Sunny Side Up Eggs, Short Rib, Potatoes, Peppers, Red Onions, Au Jus 16

BREAKFAST BURRITO Bacon or Sausage Eggs, Potatoes, Avocado, Pico, Chipotle Crema, Cheddar 14

AVOCADO TOAST Toasted Baguette, Crushed Avocado, Arugula Salad, Cherry Tomato 12 *Add Egg 2*

ITALIAN BENEDICT Parma Ham, Spinach, English Muffin, Saffron Hollandaise 16

EAST COAST BENEDICT Lobster, Artichokes, Spinach, English Muffin, Hollandaise 22

ALASKAN BENEDICT Crab Cake, Spinach, English Muffin, Romesco Hollandaise 22

CHICKEN & WAFFLES Fried Chicken, Jalapeño-Cheddar Waffle, Calabrian Chili Maple Syrup 18

FULL STACK PANCAKE Whipped Ricotta, Blueberry-Lemon Jam, Maple Syrup 14

TRES LECHES FRENCH TOAST Brioche Bread, Sauteed Banana, Caramel Sauce 14

SIDES Avocado 4 / 2 Bacon 4 / Sausages 4 / Fruit Cup 6 / O.R. Breakfast potatoes 6

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COCKTAILS

MIMOSA

OJ, Cointreau, Prosecco 13

BELLINI

White Peach Puree, Prosecco 13

ITALIAN 75

Prosecco, Lemon Juice, Simple Syrup, Gin 13

WHITE SANGRIA

Orange, Lemon, Lime, Sprite, Triple Sec, White Wine 13

CLASSIC BLOODY MARY

Tomato juice, lemon juice, Worcestershire, horseradish, hot sauce, celery salt, black pepper, Vodka 13

MOJITO

Soda Water, Sugar, Mint, Rum 13

SPARKLING

LA MARCA PROSECCO Italy	10	28
JCB NO. 69 ROSE Burgundy	18	63
DOMAINE CARNEROS Carneros	25	89
FRANCIACORTA CA DEL BOSCO Italy	•	98
VEUVE CLICQUOT ‘YELLOW LABEL’ Reims	•	148

ROSÈ

TORMARESCA, “CALAFURIA” Italy	13	45
LVE LEGEND EXCLUSIVE France	15	53

WHITE WINES

JEZEBEL BLANC Oregon	13	45
TRUFFLE HUNTER RIESLING Piedmont	11	39
ANTINORI GUADO AL TASSO VERMENTINO Tuscany	•	48
VILLA MATILDE GRECO DI TUFO Campania	•	51
RIVA DE LA ROSA SAUVIGNON BLANC Friuli-Venezia Giulia	12	42
WHITEHAVEN SAUVIGNON BLANC New Zealand	13	45
VILLA SPARINA GAVI Piedmont	17	60
DOMAINE DE LA FORET GASSELIN SANCERRE Loire	19	67
BANFI SAN ANGELO PINOT GRIGIO Tuscany	12	42
PAZO CILLEIRO, RIAS BAIXAS ALBARÍNO Spain	•	52
TALBOTT ‘KALI HART’ CHARDONNAY Saint Lucia	13	45
CAVE DE LUGNY UNOAKED CHARDONNAY Burgundy	14	49
BODEGAS EMILIO MORO BIERZO Spain	•	54
FAMIGLIA RIVETTI ARNEIS Abruzzo	•	53
BOUCHARD AINE & FILS CHABLIS Burgundy	18	63
FAR NIENTE CHARDONNAY Napa	•	105

BEER

ON TAP 8

MICHELOB ULTRA
MODELO ESPECIAL
VOODOO RANGER IPA
PERONI

BOTTLE

BUD LIGHT	7
COORS LIGHT	7
PERONI NON ALCOHOL	6

ITALIAN RED VARIETALS

TENUTA CAPARZO SANGIOVESE Tuscany	11	37
MICHELE CHIARLO IL PRINCIPE NEBBIOLO Piedmont	14	49
BRANCAIA TRE TOSCANA ROSSO Super Tuscan	16	56
LAMOLE DI LAMOLE CHIANTI CLASSICO Tuscany	17	60
BUGLIONI VALPOLICELLA RIPASSO Veneta	21	72
BENI DE BATASIOLO BAROLO Piedmont	•	96
FAMIGLIA RIVETTI BARBARESCO Piedmont	•	98
PRUNOTTO ‘PIAN ROMUALDO’ BARBERA Monforte D’Alba	•	115
MARCHESE DI BAROLO Piedmont	•	120
ORNELLAIA ‘LE SERRE NUOVE’ Super Tuscan	•	134
BANFI BRUNELLO DI MONTALCINO Campania	•	136
GAJA BRUNELLO DI MONTALCINO Friuli-Venezia Giulia	•	176

PINOT NOIR

AMMUNITION Sonoma County	13	45
DAVIS BYNUM Russian River Valley	16	60
WHITEHALL LANE Petaluma Gap	26	92

CABERNET

BULL BY THE HORNS Paso Robles	14	49
KIONA Red Mountain	19	67
AUSTIN HOPE (1L) Paso Robles	22	88
CHATEAU BUENA VISTA Napa	28	98
FAUST Napa	•	135
JORDAN Alexander Valley	•	120
FAR NIENTE Napa	•	188
SILVER OAK Alexander Valley	•	143
STAG’S LEAP ARTEMIS Napa	•	156
DEL DOTTO CAVES Napa	•	158

OTHER REDS

DAOU PESSIMIST RED BLEND Paso Robles	13	46
SAN SIMEON PETITE SIRAH Paso Robles	16	56
HARVEY & HARRIET RED BLEND California	17	59
VAL DEL ROSE AURELIO MERLOT Tuscany	26	78
RAYMOND VINEYARDS RESERVE Napa	•	90
THE PRISONER RED BLEND California	•	75
ORIN SWIFT “8 YEARS IN THE DESSERT” California	•	105
DEL DOTTO CAVE BLEND Napa	•	118