



**5005 Wellington Rd.  
Gainesville, VA 20155  
571.284.6350  
OutoftheBlue.Restaurant**

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.

Please be mindful of fish bones or shells when consuming seafood dishes.

For your convenience, an 18% gratuity will be added to parties of 6 or more.

## Out of the Raw Bar

<b>Peruvian Style Ceviche</b>	<b>\$13</b>
Fresh red snapper diced and marinated in lime juice with cilantro, red onions, ginger, and serrano peppers. Served with crispy tortilla chips, corn, and sweet potato rounds.	
<b>Ahi Tuna Tartare</b>	<b>\$14</b>
Ahi-grade tuna diced and marinated in lime juice with capers, soy sauce, Dijon mustard, ginger, sesame oil, and red onion.	
<b>Shrimp Cocktail</b>	<b>\$14</b>
Six chilled, Colossal-sized steamed shrimp. Served with Sriracha Lime and cocktail sauce.	
<b>Fresh Oysters (half-dozen or dozen)</b>	<b>\$12/\$24</b>
Served steamed or raw.	
<b>Fresh Clams (half-dozen or dozen)</b>	<b>\$7/\$14</b>
Served freshly steamed.	

<b>Family of the Sea (small or large)</b>	<b>\$79/\$149</b>
A grand collection of your favorite seafood! Includes shelled lobster, snow crab legs, raw oysters, jumbo steamed shrimp, and ceviche. Served on ice with our Out of the Blue and Sriracha Lime sauces.	

## Appetizers

<b>Out of the Blue Wings</b>	<b>\$9</b>
12 chicken wings naked or tossed with your choice of tongue-tingling flavor. Flavors: Buffalo Honey or Old Bay Cinnamon Rub	
<b>Steamed Mussels</b>	<b>\$14</b>
Sautéed with white wine, butter, garlic, peppers, and onion. Served with toasted garlic bread.	
<b>Fried Calamari</b>	<b>\$11</b>
Lightly battered and fried until golden brown. Served with Sriracha Lime sauce and marinara.	
<b>Blackened Scallops</b>	<b>\$14</b>
Blackened and seared to perfection. Served with mango salsa and topped with Spicy Thai Sauce.	
<b>Crab Dip</b>	<b>\$12</b>
Captain's favorite. Our signature fresh crab meat dip.	
<b>Colossal Fried Shrimp</b>	<b>\$14</b>
<b>Fried Oysters</b>	<b>\$14</b>
<b>Cheese Sticks</b>	<b>\$7</b>
<b>French Fry Basket</b>	<b>\$6</b>
<b>Sweet Potato Fry Basket</b>	<b>\$7</b>
<b>Dozen Hush Puppies</b>	<b>\$7</b>
<b>Clam Strips</b>	<b>\$7</b>

## Soups and Salads

<b>Lobster Bisque (cup or bowl)</b>	<b>\$5/\$7</b>
Rich, creamy and made fresh daily!	
<b>Clam Chowder (cup or bowl)</b>	<b>\$5/\$7</b>
New England-style chowder made fresh daily!	

<b>House Salad</b>	<b>\$5</b>
Mixed greens with cucumber, grape tomatoes and red onion. Dressing served on the side.	
<b>Caesar Salad</b>	<b>\$7</b>
Fresh Romaine & croutons tossed in Caesar dressing. Topped with shredded parmesan & fresh anchovies.	
<b>Lettuce Wedge</b>	<b>\$9</b>
Served over mixed greens & topped with bacon, bleu cheese crumbles & bleu cheese dressing.	

Dressings: Dijon Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar, Bleu Cheese or Ranch.

## Fresh Fish

Served with your choice of two sides.  
Add a cup of soup or a house or Caesar salad as a side for \$2.

<b>Atlantic Salmon</b>	<b>\$21</b>
Wild caught, fresh cut 6oz. Salmon seared and bursting with flavor.	
<b>Horseradish Encrusted Sea Bass</b>	<b>\$29</b>
Seared Chilean Sea Bass with a horseradish and panko crust.	
<b>Flounder</b>	<b>\$21</b>
Two 6 oz. Flounder filets, battered and fried to crispy perfection!	

<b>Catch of the Day</b>	<b>\$36</b>
Whole fresh fish deep fried and served with Asian or Chimichurri sauce.	

## Pasta

<b>Out of the Blue Linguine</b>	<b>\$12</b>
For the pasta lover! Tossed with broccoli, bell peppers, red onion, and garlic.	
<b>Chicken Linguine</b>	<b>\$18</b>
<b>Shrimp Linguine</b>	<b>\$22</b>
<b>Scallop Linguine</b>	<b>\$24</b>
<b>Shrimp and Scallop Linguine</b>	<b>\$27</b>
<b>Shrimp, Scallop and Lobster Tail Linguine</b>	<b>\$39</b>

Sauces: Garlic and Herb with Olive Oil, Marinara, or Creamy Alfredo

## Out of the Steam Room

Served a la carte with drawn butter.

### Fresh Blue Crabs by the Dozen

Caught live daily, seasoned with crab spice and steamed to perfection.  
Ask your server about today's size availability.

Market

### Jumbo Steamed Shrimp (half pound or full pound)

Peel and eat shrimp steamed with seasonings and bursting with flavor!

\$11/\$21

### Snow Crab Legs

One pound of snow crab clusters.

\$24

## Out of Traditional Favorites

Served with your choice of two sides  
Add a cup of soup or a house or Caesar salad as a side for \$2.

### Crab Cake Bomb

7oz of Jumbo Lump crab meat. Served with mango salsa, Sriracha Lime and cocktail sauce.

\$27

### Colossal Shrimp

Six Colossal-sized shrimp, steamed or fried. Served with Sriracha Lime and cocktail sauce.

\$21

### Fried Oysters

Lightly battered and fried golden brown. Served with Sriracha Lime and cocktail sauce.

\$21

### Soft Shell Crab

Two soft shell crabs lightly battered and sautéed. Served with Sriracha Lime and cocktail sauce.

\$23

### Blackened Scallops

Seared and delicious! Served with Spicy Thai Sauce and Mango Salsa.

\$24

### Maine Lobster

Steamed whole lobster. Ask your server about today's sizes and availability.

Market

### Twin Lobster Tails

Two steamed 6 oz. lobster tails.

Market

### Snow Crab Dinner

2 pounds of delicious steamed snow crab clusters!  
Served with drawn butter.

\$39

## Out of the Shell

Served with your choice of one side.  
Add a cup of soup or a house or Caesar salad as a side for \$2.

### Crab BLT

A classic BLT loaded with Jumbo Lump crab meat and fresh avocado.

\$19

<b>Fish Sandwich</b>	<b>\$11</b>
Served fried on a brioche bun with lettuce, tomato, onion, and Sriracha sauce.	
<b>Out of the Blue Burger</b>	<b>\$9</b>
Served on a brioche bun with lettuce, tomato, and onion and your choice of cheddar, swiss, jack, or blue cheese.	
<b>Chicken Sandwich</b>	<b>\$9</b>
Served grilled or blackened on a brioche bun with lettuce, tomato, and onion and your choice of cheddar, swiss, jack, or blue cheese.	
<b>Tilapia Tacos</b>	<b>\$11</b>
3 tacos wrapped in a corn tortilla or lettuce wrap. Stuffed with cabbage and mango salsa and topped with cilantro and our Sriracha Lime sauce.	
<b>Ahi Tuna Tacos</b>	<b>\$14</b>
<b>Shrimp Tacos</b>	<b>\$16</b>

## Steaks and Chicken

Served with your choice of two sides.  
Add a cup of soup or a house or Caesar salad as a side for \$2.

<b>Chicken Breast</b>	<b>\$14</b>
Served blackened or grilled with salt and pepper.	

<b>Cowboy Ribeye</b>	<b>\$39</b>
18 oz. bone-in ribeye seared to perfection.	
<b>Filet Mignon</b>	<b>\$32</b>
Tender, juicy 8 oz. filet mignon.	

Add a lobster tail to any steak for \$12

## Sides

Mashed Potatoes <b>\$4</b>	French Fries <b>\$4</b>	Corn on the Cob <b>\$2</b>
Hush Puppies <b>\$4</b>	Signature Cole Slaw <b>\$3</b>	
<b>Premium Sides</b>		
Grilled Asparagus <b>\$6</b>	Mushroom Trio <b>\$6</b>	Sweet Potato Fries <b>\$6</b>

## Out of the Kids Menu

Served with a drink and your choice of mashed potatoes, French fries or a fruit cup.

<b>Fish and Chips</b>	<b>\$6</b>
Cod filet fried crispy.	
<b>Burger</b>	<b>\$6</b>
Juicy grilled sirloin patty served on a bun with your choice of Cheddar, Swiss, or Jack Cheese.	
<b>Shrimp Basket</b>	<b>\$6</b>
Shrimp golden-fried and served with French fries.	
<b>Chicken Tenders</b>	<b>\$6</b>
Three chicken tenderloins fried in a Doritos batter.	

## Desserts

<b>Key Lime Pie</b> Topped with whipped cream.	<b>\$6</b>
<b>New York Style Cheesecake</b> Drizzled with raspberry sauce.	<b>\$6</b>
<b>Molten Chocolate Lava Cake</b>	<b>\$6</b>
<b>Vanilla or Chocolate Ice Cream</b>	<b>\$4</b>

## Soft Drinks

Free refills.

<b>Coke, Diet Coke, Ginger Ale, Sprite, Mr. Pibb, Fanta Orange, Gold Peak Sweet and Unsweet Tea, Hi-C Pink Lemonade</b>	<b>\$3</b>
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gathering!**