



Preface

Welcome to Ocean Sports Bar and Indian Restaurant, Bloomington's newest destination where Indian flavors blend with modern flair. Step into a vibrant atmosphere where authentic tastes meet contemporary culinary artistry, making it the perfect place for both sports enthusiasts and food lovers. Our curated menu offers a unique fusion of traditional Indian spices and innovative creations, ensuring every dish is a delightful experience. Whether you're here to catch the big game, enjoy a night out with family, or simply explore rich flavors, we promise a dining experience that's both memorable and flavorful.

Join us in celebrating the tastes of India with a modern twist, right here in the heart of Bloomington, Indiana.

SMALL PLATES

OCEAN'S SPECIAL CHICKEN NACHOS 12.99

Seasoned tortilla chips, garlic dill sauce, cheese blend, jalapenos, sliced boneless chicken, kalamata olives. Served with salsa and sour cream.

GRILLED CHICKEN QUESADILLA 13.99

Grilled tortilla filled with melted cheddar and pepper jack cheese, pico de gallo, grilled chicken, and green onion. Served with salsa and sour cream.

OCEAN SPECIAL WINGS

Bone In	Boneless
8 Wings \$12.99	8 Wings \$13.99
12 wings \$21.99	12 wings \$22.99

Sauces: Garlic Parmesan, Honey Garlic, Classic Buffalo, Mississippi BBQ, Mango Habanero

CHIPOTLE CHICKEN TACOS 12.99

Two soft tortillas lightly grilled with sliced chicken in chipotle marinade, guacamole, coleslaw and cheese blend.

MOZZA STICKS 11.99

Mozzarella cheese sticks cooked to Perfection served with marinara sauce.

HAND BREADED CHICKEN TENDERS 12.99

Golden fried hand breaded buttermilk chicken tenders served with mango habanero.

CHICKEN KEEMA KULCHA 12.99

Crispy and soft leavened bread stuffed with chicken mince, served with aromatic goat curry.

GOL GAPPE 6.99

Puffed flour shells stuffed with seasoned chickpeas and potatoes served with Tangy tamarind water.

ALOO TIKKI CHAAT 8.99

Potato patties stuffed with lentils, topped with yogurt, Tamarind and mint sauce.

ALOO SHAKARGANDI KI CHAAT 8.99

Crispy sweet potato tossed with spices and tangy sauces.

PALAK PATTI CHAAT 8.99

Crispy fried spinach fritters topped with cilantro and chutney, yogurt and spices.

DAHI BHALLA PAPDI CHAAT 8.99

Crispy, thin crackers, lentil dumpling, topped with sweet yogurt, Tamarind chutney, pomegranate and spices.

VEGETABLE SAMOSA 5.99

Crispy pastry stuffed with aromatic mix of potatoes & peas.

PANEER PAKORA 9.99

Soft, spiced paneer cubes dipped in a chickpea flour batter, deep-fried to crispy perfection.

BATATA SEV PURI 8.99

Puffed flower shells stuffed with seasoned mix of chickpeas and potatoes topped with yogurt, Tamarind sauce and cilantro chutney.

AMRITSARI KULCHA WITH CHANA & PYAZ KI CHUTNEY 9.99

Crispy as well as soft Leavened bread, stuffed with aromatic potatoes, served with chickpeas and tangy onion chutney.

CHANNA BHATURA 9.99

A hearty, flavorful dish of spicy chickpeas served with fluffy, deep-fried bread (Bhatura).

VEG APPETIZERS

KAASUNDI MALAI BROCCOLI 13.99

Broccoli cooked to perfection in a clay oven, infused in grain mustard creamy marinade.

ACHARI PANEER TIKKA 13.99

Juicy paneer cubes marinated in aromatic spices, grilled to perfection, served with cilantro and mint chutney.

TEEN MIRCH KA PANEER TIKKA 13.99

Red, yellow, & green bell peppers with cottage cheese chunks marinated with spices & cooked in tandoor.

MALAI SOYA CHAAP 13.99

Soya chunks marinated with yogurt, aromatic spices and clarified butter, cooked in a clay oven.

TANDOORI SOYA CHAAP 13.99

Grilled, marinated soya chaap, infused with aromatic spices, smoky flavor, and rich tandoori essence.

CAULIFLOWER BITES 10.99

Dusted tender cauliflower pieces, drizzled with your choice of sauce (Classic Buffalo, Hot 'n' Honey, Garlic Parmesan), served with ranch dressing.

SOYA & WALNUT KE SHAMI 12.99

Delicious Kebab made from Soya and yellow lentils and walnuts served with cilantro and mint dip.

NON VEG APPETIZERS

CHICKEN 65 13.99

Spicy, tangy fried chicken bites, marinated in yogurt and aromatic spices, garnished with curry leaves.

THE ORIGINAL CHICKEN TIKKA 14.99

Tender chicken pieces, marinated in traditional spices, yogurt, and grilled to perfection in a tandoor.

BHATTI DA MURGH 13.99

Traditional Punjabi-style chicken, marinated in earthy spices, slow-cooked over charcoal for a smoky flavor.

JALAPENO & MINT CHICKEN TIKKA 14.99

Succulent chicken marinated with jalapeno, mint, and spices, grilled to perfection for a spicy twist.

SAFFRON CHICKEN TIKKA 14.99

Juicy chicken chunks marinated in luxurious saffron, yogurt, and spices, tandoor-grilled for rich flavor.

GILAAFI CHICKEN SEEKH KEBAB 13.99

Minced chicken kebabs, flavored with herbs and spices, encased in a colorful, crunchy vegetable coating.

SILBATTE KE SHAAMI KEBAB 13.99

Finely minced lamb patties, seasoned with spices, ginger, and herbs, delicately pan-fried to perfection.

LEGENDARY LAMB CHOPS 22.99

Tender lamb chops marinated in robust spices, char-grilled to succulent perfection for a rich experience.

FISH AMRITSARI 12.99

Crispy, golden fish fillets marinated in tangy Amritsari spices, deep-fried for a flavorful experience.

TAWA MACHHI 13.99

Fish fillets marinated in a blend of spices, seared on a hot tawa for a crispy finish.

TANDOORI SALMON 22.99

Fresh salmon fillets, marinated in aromatic tandoori spices, grilled to perfection for a smoky flavor.



MAIN COURSE

VEGETARIAN

SARSON KA SAAG WITH MAKKI KI ROTI 12.99

Classic Punjabi dish with mustard greens and spices, served with maize flour flatbread, delivering a hearty and flavorful combination.

MUSHROOM ALOO HARA PYAZ 12.99

Tender mushrooms, potatoes, and green onions sautéed with aromatic spices, creating a deliciously earthy and flavorful vegetarian dish.

BAINGAN KA BHARTHA 12.99

Smoked eggplant mashed and cooked with onions, tomatoes, and spices, resulting in a rich, smoky, and flavorful vegetarian delight.

DAL PANCHMAEL 12.99

A medley of five lentils slow-cooked with spices, delivering a hearty, nutritious, and flavorful traditional Indian lentil dish.

24 CARAT DAL MAKHNI 12.99

Rich, creamy black lentils slow-cooked with butter and spices, creating a luxurious and indulgent dal experience.

PINDI CHANA 12.99

Chickpeas cooked with a blend of spices, onions, and tomatoes, offering a tangy and flavorful North Indian chickpea curry.

SUBZ MILONI 12.99

A medley of fresh vegetables sautéed with spices and herbs, creating a vibrant and flavorful vegetarian dish.

MAKAI PALAK KI KHURCHAN 12.99

Corn and spinach cooked with aromatic spices, offering a deliciously nutritious and flavorful vegetarian option.

ALOO GOBHI METHI 12.99

Potatoes and cauliflower cooked with fenugreek leaves and spices, resulting in a hearty and aromatic vegetarian dish.

TAWA SOYA CHAAP MASALA 12.99

Soya chaap pieces cooked on a tawa with aromatic spices and herbs, creating a flavorful and protein-rich vegetarian dish.

PANEER TIKKA BUTTER MASALA 13.99

Grilled paneer tikka simmered in a rich, creamy tomato butter sauce, enhanced with aromatic spices and a hint of fenugreek.

SHAHI PANEER 13.99

Soft paneer cubes cooked in a luxurious, creamy gravy of tomatoes, cashews, and spices, offering a royal, indulgent taste.

LAHSOONI PALAK PANEER 13.99

Spinach purée infused with garlic and spices, cooked with tender paneer cubes, creating a flavorful and nutritious vegetarian dish.

KADHAI PANEER 13.99

Paneer cubes sautéed with bell peppers, onions, and a blend of robust spices, creating a vibrant and flavorful curry.

MALAI KOFTA 13.99

Soft paneer and vegetable dumplings in a rich, creamy tomato sauce, delicately spiced for a luxurious, indulgent experience.

CHICKEN

CLASSIC BUTTER CHICKEN 14.99

Tender chicken pieces simmered in a creamy tomato-based sauce with butter, cream, and aromatic spices, offering a rich flavor.

CHICKEN TIKKA MASALA 14.99

Grilled chicken tikka in a spiced, onion tomato sauce, delivering a robust and flavorful curry with a smoky undertone.

KADHAI CHICKEN 14.99

Succulent chicken pieces stir-fried with bell peppers, onions, and a blend of spices in a wok-style preparation.

CHICKEN METHI MALAI 14.99

Creamy chicken curry with fenugreek leaves and aromatic spices, resulting in a rich, fragrant, and flavorful dish.

CHICKEN SHAHI KORMA 14.99

Tender chicken cooked in a royal, velvety sauce with nuts, yogurt, and a blend of rich, aromatic spices.

CHICKEN

CHICKEN CHETTINAD 14.99

Spicy South Indian chicken curry with a blend of roasted spices, coconut, and curry leaves, offering a bold and aromatic flavor.

CHICKEN PEPPER FRY 14.99

Spicy chicken stir-fried with black pepper, curry leaves, and a medley of spices, creating a flavorful and fiery dish.

HOME STYLE CHICKEN CURRY WITH BONE 14.99

Bone-in chicken simmered in a rich, flavorful curry with onions, tomatoes, and traditional spices, offering a comforting homemade taste.

LAMB

GOSHT ROGAN JOSH 15.99

Tender Goat simmered in a rich, spiced gravy with yogurt and aromatic herbs, delivering a flavorful Kashmiri curry.

LAMB BHUNA MASALA 15.99

Succulent lamb pieces sautéed in a thick, spiced tomato-based sauce, slow-cooked for deep flavor and robust richness.

KADHAI GOAT 15.99

Goat meat cooked with bell peppers, onions, and a blend of spices in a wok, offering a vibrant, flavorful dish.

SAAG GOSHT 15.99

Tender mutton pieces cooked with spinach and aromatic spices, creating a rich, nutritious curry with a blend of flavors.

LAMB VINDALOO 15.99

Spicy, tangy lamb curry with vinegar, garlic, and a blend of fiery spices, delivering a bold and zesty flavor.

COUNTRYSIDE GOAT CURRY 15.99

Hearty Goat stew slow-cooked with vegetables, herbs & spices, offering a comforting and flavorful dish.

SEA FOOD

SHRIMP TAWA MASALA 18.99

Juicy shrimp sautéed on a tawa with a blend of spices, tomatoes, and onions, creating a flavorful & aromatic dish.

GOAN FISH CURRY 14.99

Fresh fish simmered in a tangy coconut and tamarind gravy with Goan spices, offering a vibrant and tropical flavor.

BREADS

ROTI 2.99

Plain / Butter

NAAN

Plain

Butter / Garlic / Cheese / Olive

LACHHA PARANTHA 3.99

Butter/Pudina/Jalapeno

MISSI ROTI 3.99

MAKKI KI ROTI 3.99

SALADS

MASALA LACHHA PYAAZ 3.99

Red onions in spicy masala.

OCEAN'S SPECIAL SALAD 4.99

Spring mix with cucumber, red onion, cherry tomato, bell peppers, grated cheddar and olives with mango cranberry dressing.

RICE & BIRYANI

VEGETABLE BIRYANI 12.99

Fragrant basmati rice layered with mixed vegetables, spices, and herbs, creating a flavorful and aromatic vegetarian rice dish.

CHICKEN BIRYANI 13.99

Tender chicken and basmati rice cooked with a blend of spices, herbs, and saffron, delivering a rich, aromatic biryani.

GOAT BIRYANI 15.99

Goat pieces layered with basmati rice, saffron, and a mix of spices, offering a richly spiced, flavorful dish.

PLAIN RICE 3.99

Steamed basmati rice, lightly seasoned, offering a simple and versatile side dish to complement any main course.

SAFFRON RICE 5.99

Fragrant basmati rice infused with luxurious saffron threads, creating a vibrant, aromatic side dish with a subtle, golden color.

KULFI 4.99

Traditional Indian ice cream made with thickened milk. Choose from: Paan, Mango, Kesar pista, Malai

GAJAR KA HALWA 5.99

Carrot pudding cooked with milk, ghee, & sugar, garnished with nuts and cardamom, creating a warm, aromatic dessert.

SHAHI TUKDA 7.99

Fried bread soaked in saffron-flavored milk, garnished with nuts and silver leaf, offering a royal, indulgent treat.

KHAJOOR BADAM KA HALWA 7.99

Warm, rich halwa made with dates and almonds, cooked with ghee and cardamom for a luxurious, flavorful dessert.

ANJEER KI PHIRNI 5.99

Creamy rice pudding infused with figs and flavored with cardamom, creating a unique and aromatic dessert experience.

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 6.99

RAITA

PLAIN / VEGETABLE / BOONDI 3.99

DESSERTS

GULAB JAMUN CHEESECAKE 6.99

Creamy cheesecake infused with the flavors of gulab jamun, topped with syrup-soaked dumplings for a fusion delight.

RASMALAI TRES LECHES 6.99

Soft, spongy cake soaked in three kinds of milk, infused with rasmalai flavors, and topped with nuts.

BEVERAGES

TEA 2.99

Ginger Elaichi Chai / Green tea

COFFEE 3.99

JUICES 3.99

Orange / Pineapple / Cranberry / Apple

SOFT DRINKS 2.99

LASSI 3.99

Mango / Strawberry / Salted / Sweet

SPARKLING WATER (16.9 OZ) 2.99

Maison Perrier / San Pellegrino