

# O'BRIEN'S

## Oyster Bar & Seafood Grill Dinner Menu

113 Main Street- Annapolis, MD 21401 410-268-6288

### Raw Bar

#### Our Famous Shooters

Oyster Shooter 1.95 Add Vodka 1.75

**Oysters** 1/2 dozen **8.95**  
 •Steamed and served w/drawn butter **9.95**  
**Clams** 1/2 dozen **8.50** 1 Dozen **17.00**  
 • Steamed w/ drawn butter +**1.00**  
**Steamed Shrimp** 1/4 lb. **8.95**  
 1/2lb. **16.95**



Steamed with Old Bay and onions and Served with Old Bay and cocktail sauce.

### Mussels

Over one pound of Prince Edward Island mussels Served with toasted French bread.



#### Angry Mussels

Jalapenos, garlic, white wine, smoked Bacon.

**16.95**

#### Chesapeake Mussels

Garlic, tomatoes, thyme, butter, shallots and Old Bay.

**15.95**

### Plates to Share

**Crab Balls** **13.95**

Miniature versions of our famous crab cake. Served broiled with cocktail sauce, tartar sauce, lemon, and crackers.

**Spicy Shrimp Cocktail** **12.95**

Poached shrimp served with spicy cocktail sauce and horseradish.

**Crab Dip** **13.95**

Lump crab meat folded into a blend of cream cheese, cheddar cheese, and spices. Served with toasted French bread.

**Seafood Tower for Two** **18.95**

A three tier appetizer of fresh oysters, shrimp cocktail and fried calamari.

**Tokyo Tuna Poke** **13.95**

Diced Ahi tuna, diced avocado, minced shallots, chives, mixed with a Sriracha lemon oil, finished with a Ponzu Sauce.

**Fish Tacos** **13.95**

Two flour tortillas stuffed with mojito lime, blackened tuna, shredded slaw, spicy pico.

**Roasted Brussel Sprouts** **9.95**

Broiled with a touch of olive oil, lardons and sprinkled with chopped bacon.

**Sesame Seared Tuna** **15.25**

Sesame crusted yellow fin tuna seared rare and served with Asian noodles, pickled ginger, wasabi cream then drizzled with honey soy glaze.

**Pan Seared Scallops** **12.95**

Scallops with sautéed caperberries, house cured bacon, bacon hollandaise.

**Fried Calamari** **13.95**

Fresh calamari fried golden crisp and served with chipotle aoli and a spicy plum sauce.

### Sides

<b>Rice Pilaf</b>	<b>4.95</b>	<b>Mashed Potatoes</b>	<b>5.95</b>
<b>Mixed Vegetables</b>	<b>5.95</b>	<b>House Fries</b>	<b>5.95</b>
<b>Baked Potato</b>	<b>5.95</b>	w/ Chipotle Ranch	
<b>Brussel Spouts</b>	<b>5.95</b>	<b>Steamed Broccoli</b>	<b>5.95</b>
<b>Steamed Asparagus</b>	<b>5.95</b>	<b>Grilled Asparagus</b>	<b>5.95</b>

### Soups & Salads

**Cream Of Crab** 7.95      **Maryland Crab** 7.95  
**O'Brien's Chili** 6.95

**Black and Blue Cobb** **13.95**  
 Mixed greens, egg, tomato, chopped bacon, blue cheese, cucumber, blackened grilled chicken and blue cheese dressing.

**O'Brien's House Salad** **8.95**  
**Classic Caesar** with grated parmesan or  
**Mixed Greens.** Served with croutons and your choice of dressing.

**With Grilled Shrimp** **17.95**  
**With Grilled Salmon** **15.95**

**With Grilled Shrimp** **16.95**  
**With Grilled Salmon** **14.95**

Dressings: Ranch, Chianti Vinaigrette, Blue Cheese

### Grillfish Specialties

Add House or Caesar Salad +4.95

**Crab Cake Platter** **29.95**  
 Broiled jumbo lump crab cakes finished with our imperial sauce. Served with mixed vegetables and roasted potatoes.

**The Admiral Platter** **27.95**

Grilled blackened shrimp, scallops, salmon and crab imperial served with roasted potatoes and asparagus.

**Filet Oscar** **28.95**

Tenderloin medallions, grilled to taste and topped with crab imperial on asparagus.

**Pan Seared Scallops** **21.95**

Scallops with sautéed caper berries, house cured bacon, hollandaise. Served with grits and asparagus.

**Filet Mignon Diane** **29.95**

Tenderloin filet sautéed with chives, mustard lemon, parsley, finished with brandy and sherry. Served with mashed potatoes and steamed asparagus.

**12 Oz. Rib Eye Steak** **23.95**

Seasoned and seared to your taste, finished with a peppercorn sauce. Served with mashed potato and asparagus.

### Pasta

**Fettucini Alfredo** **19.95**

Fettucini in a classic butter, cream and parmesan cheese sauce.

**Fettucini Clam Sauce** **22.95**

Fettucini with clams and bacon in a white cream and parmesan cheese sauce.

**Penne with Vodka Crab Sauce** **20.95**

Lump crab meat in shallots, garlic, red pepper flake marinara with cream and parmesan cheese, touch of vodka.

**Fettucini Fra Diavolo** **24.95**

Clams, mussels, shrimp & calamari in a spicy marinara sauce served over linguine.

### Burgers and...

**Crab Cake Sandwich** **16.95**

Our 6 ounce lump crab cake served with lettuce and tomato on a butter toasted potato roll with cocktail and tartar sauce. Served with house fries.

**Shrimp Salad Sandwich** **14.95**

Shrimp salad with celery and spicy mayo on a brioche served with house fries.

**Prime Burger** **11.95**

Black Angus, seasoned with our prime rib rub and grilled. Served with onion, lettuce, tomato, and pickles on a toasted roll.

Add for a dollar each:

Choice of Cheese, Bacon or Mushrooms.

**Soda, Coffee, Tea, Iced Tea, or Hot Cocoa** **3.95**  
**Milk, Juice or Sparkling Water** **4.95**

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

### REDS

<b>Pinot Noir, Angeline, California</b> Bright fruit • Velvety Texture
<b>Merlot, Pierre Henrie, California</b> Ripe Blueberry Fruit • Soft Tannins
<b>Cabernet Sauvignon, Sterling Vintner's, California</b> Dark berry fruit • Nice oak structure
<b>Shiraz, Hope, Hunter Valley, Western Australia</b> Concentrated fruit • Rich with hint of pepper
<b>Zinfandel, Rosenblum, California</b> Spicy strawberry • Easy tannins
<b>Malbec, Terrazas, Argentina</b> Cherry & Plum ~ Hints of Toasted Vanilla

Glass	Bottle
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\$7.75	\$31.00
\$7.75	\$31.00
\$8.25	\$32.00
\$8.25	\$32.00
\$7.50	\$30.00
\$7.50	\$30.00

### WHITES

<b>Pinot Grigio, Santi, Italy</b> Crisp Lemon & Tropical Fruit • Rounded Lemongrass & Herbal Flavors
<b>Riesling, Fetzer, California</b> Floral orange blossom • Lemon-lime Accents
<b>Sauvignon Blanc, Casa Lapostolle, Chile</b> Bright grapefruit • Good acidity
<b>Chardonnay, Macon Lugny, France</b> Delicate French Oak Aging • Toasted Almonds, & Light Lemon Zest
<b>Chardonnay, Edna Valley, San Luis Obispo</b> Cool weather • Citrus with acidity
<b>Chardonnay, Kendall Jackson, California</b> Full bodied American oak
<b>Chardonnay, Artesa, California</b>

\$7.50	\$30.00
\$6.50	\$25.00
\$7.50	\$30.00
\$6.75	\$26.00
\$7.50	\$30.00
\$9.50	\$36.00
\$13.95	\$42.00

We Proudly Pour "Copper Ridge" as our House Wine:  
Merlot, Cabernet, Chardonnay \$6 Glass

## Specialty Cocktails



<b>Rum Runner</b> Light Rum, dark rum, coconut rum, raspberry liquor, banana liquor, pineapple juice, orange juice, and grenadine.	10.50
<b>Blue Angel</b> Vodka, gin, rum, tequila, triple sec, blue curacao, sour mix, and sprite.	11.99
<b>Grateful Dead</b> Vodka, gin, Rum, triple sec, raspberry liquor, sour mix, and sprite.	7.99
<b>Italian Surfer</b> Malibu, amaretto, cranberry juice, and pineapple juice.	9.50
<b>Electric Lemonade</b> Pinnacle citrus vodka, triple sec, Blue Curacao, and fresh squeezed lemonade.	9.95
<b>Dark and Stormy</b> Goslings rum and ginger beer	9.50

<b>Moscow Mule</b> Stolichnaya vodka, ginger beer, and lime.	9.50
<b>Stoli Ice Pick</b> Stolichnaya vodka and fresh iced tea.	9.50
<b>Fly Trap</b> Jeremiah Weed sweet tea vodka, Grand Marnier, sour mix, and sprite.	9.75
<b>Irish Coffee</b> Fresh brewed coffee, Tullamore Dew Irish whiskey, ar cubes, and topped with whipped heavy cream.	9.00 sug-



## Bar Menu

<b>Crab Bruschetta</b> Our special Crab mix on top of crispy toast.	12.95	<b>Chicken Wings</b> Deep fried chicken wings with carrots and celery. Choice of Old Bay, Hot Sauce, BBQ sauce, lemon pepper. Served 10 at a time.	9.95
<b>Steak Fajita Nachos</b> Corn tortillas, steak, cheddar cheese, shredded lettuce, pico, scallions, topped with sour cream and a side of guacamole.	12.95	<b>Shrimp Cocktail</b> Large Shrimp, poached with Bay Seasoning, chilled and served With cocktail sauce.	12.95
<b>Mozzarella Sticks</b> Breaded Mozzarella sticks, fried and served with homemade marinara sauce.	8.95	<b>Potato Skins with Chili</b> Baker potato skins, loaded with cheddar and chili	8.95
<b>Nachos Grande For Two</b> Corn tortillas, chili, cheddar cheese, shredded lettuce, diced tomatoes, diced onion, and scallions, topped with sour cream and a side of guacamole.	11.95	<b>Chicken Tenders</b> Breaded and deep fried chicken tenderloins. Served fries.	9.95
<b>Quesadilla</b> Flour Tortilla stuffed with cheddar cheese and Chicken or Steak Served with Pico de Gallo.	10.95	<b>Cheesy Fries</b> Hand cut French Fries or classic Tater Tots, loaded with melted cheddar cheese. Add:	6.95
		<ul style="list-style-type: none"> <li>• Blackened Chicken 4.50</li> <li>• Homemade Chili 4.95</li> <li>• Applewood Bacon 3.95</li> </ul>	

## Desserts

<b>House Specialty-Crème Brulee</b> Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.	7.25	<b>Cheesecake</b> Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	6.25
<b>Lovin Spoonful Chocolate Cake</b> An intensely decadent double chocolate cake... Need we say more	6.95	<b>Creamy Roman Caramel Flan</b> Perfectly creamy custard finished with a delicious caramel.	5.95
		<b>Ice Cream Royal</b> Two scoops of Vanilla and/or Chocolate with choice of toppings.	4.95