

Signature Cocktails

Cosmopolitan An Annapolitans' Classic! A blend of Smirnoff Citrus, Triple Sec, and Cranberry Juice.	10.50
Shaken "Pickled" Bloody Mary Our own special Bloody Mary Mix, Vodka and Pickled Green, Red and Yellow Peppers, Cucumber and Green Beans.	9.00
Last of the Mojitos The Last Word: Tangy refresher crafted with premium Muddled Mint and Lime, Bacardi Superior, Simple Syrup and Sprite.	10.50
Coconut Mojitos Crafted with premium Muddled Mint, Lime, Bacardi Superior Rum, Simple Syrup and Coconut water.	10.50
Dirty Martini An intriguing mix of Ketel One Vodka and Olive Juice, garnished with olives.	10.50
Chocolate Martini A blend of dark Godiva Chocolate liqueur, Vodka, and Kahlua.	12.50
Category 3: Dark and Stormy Delicious Bermuda concoction of Gosling's Black Seal Rum, Ginger Beer and a squeeze of Lime.	8.75
The Orange Crush Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.	9.95
Grapefruit Crush Finlandia Grapefruit infused with Ruby Red Grapefruit Juice and topped off with Sprite.	8.75
O'Brien's Electric Lemonade Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade Lemonade.	9.25
Stoli Ice Pick Refreshing Ice Tea mixed with your choice of Stoli Vodka.	7.95
The Holy Molé Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & dollop of Whipped Cream.	8.25
Award Winning 2011 & 2012 Irish Coffee Coffee with Tullamore Dew Irish Whiskey, Sugar and Whipped Cream. "Give every man his dew".	8.25
The Fly Trap Sweet Tea Vodka, Grand Mariner, sour mix and splash of sprite.	8.95
Hot Ginger Toddy Maker's Mark Bourbon, Ginger liquor (Domaine de Caton), touch of honey served hot with lemon garnish.	8.95
Midleton Irish Whiskey - Very Rare Neat	22.50
Beverages	
Coffee or Tea Iced Tea or Sodas	3.50
Milk or Juice	4.25
Hot Cocoa	4.50
Lurisia – Still	8.95
Lurisia – Sparkling	8.95

Wines by the Glass

Whites	
White Zinfandel, <i>Sycamore Lane</i> , California Slightly Sweet • Strawberry flavors	6.50 25.00
Pinot Grigio, <i>Santi</i> , Italy Crisp Lemon & Tropical Fruit • Rounded Lemongrass & Herbal Flavors	7.50 30.00
Riesling, <i>Snap Dragon</i> , California Floral orange blossom • Lemon-lime Accents	6.50 25.00
Sauvignon Blanc, <i>Casa Lapostolle</i> , Chile Brightly grapefruit • Good acidity	7.50 30.00
Chardonnay, <i>Macon Lugny</i> , France Delicate French Oak Aging • Toasted Almonds, & Light Lemon Zest	6.75 26.00
Chardonnay, <i>Edna Valley</i> , San Luis Obispo Cool weather • Citrus with acidity	7.50 30.00
Chardonnay, <i>Kendall Jackson</i> , California Full oak body • Buttery finish	9.50 36.00
Chardonnay, <i>Artesa</i> , Napa Valley Fresh lemon zest • Buttery Vanilla finish	14.00 42.00
Sauvignon Blanc/Semillon, <i>Merryvale "Starmont"</i> , Napa Valley Medium bodied with hints of French oak, tangerine, lemon grass, and slate	9.00 36.00
Reds	
Pinot Noir, <i>Angeline</i> , California Bright fruit • Velvety Texture	7.75 31.00
Merlot, <i>Pierre Henri</i> , France Ripe Blueberry Fruit • Soft Tannins	7.75 31.00
Chianti Classico, <i>Stella di Notte</i> , Tuscany Cherry • Light spice • Supple Tannins	6.50 25.00
Cabernet Sauvignon, <i>Sterling Vintner's</i> , California Dark berry fruit • Nice oak structure	8.25 32.00
Shiraz, <i>Hope</i> , Hunter Valley, Western Australia Concentrated fruit • Rich with hint of pepper	8.25 32.00
Zinfandel, <i>Rosenblum</i> , California Spicy strawberry • Easy tannins	7.50 30.00
Malbec, <i>Terrazas</i> , Argentina Cherry, plum, and raisins • Hints of vanilla & toasted coconuts	7.50 30.00

House Wines

We Proudly Pour BV "Century Cellars" as our House Wine:

Merlot, Cabernet, Sauvignon Blanc, Chardonnay 6.00
White Zinfandel & Pinot Grigio also available

This List is Subject To Change.

For additional wines, please see our Full Wine Menu.

Desserts

-House Specialty-		-From Our Dessert Cart-	
Crème Brulee	7.25	New York Cheesecake	6.25
Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.		Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	
Strawberry Zabaglione	8.25	Strawberry Shortcake	7.25
Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.		Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.	
Chocolate Ribbon	9.00	Banana Chocolate Chip	6.00
Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.		Four layers of dense chocolate banana cake with creamy custard and fresh sliced bananas in the middle, topped with a creamy chocolate cream cheese icing, and finished with chocolate chips.	
From The Freezer-			
Mile High Sundae	7.25		
Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries			

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.

Origin Date – Oct 2014

New Look! New Menu! New O'Brien's

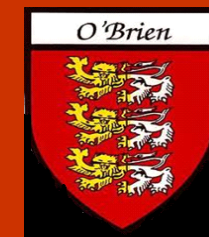
O'BRIEN'S

Annapolis' Original Steakhouse



Casual Dining
Steak, Seafood, Oyster & Raw Bar

Lunch Menu




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

Please visit our website at
www.obriensoysterbar.com

We accept Visa, Master Card and Discover Cards only. ATM on premise

Raw Bar

~Please Allow Extra Time For All Raw Bar Orders~



O'Brien's Famous Shooters

Oyster Shooter 2.25 **Add Premium Draft** .95¢
Shrimp Shooter 2.50 **Add Vodka** 2.00

- Maryland Choptank River Oyster** 2.25
 Ask your server for today's selection. Shucked fresh to order. Served with Cocktail sauce or Champagne Mignonette.
- O'Brien's House Oysters**
 Shucked Fresh. Served with Cocktail Sauce Or Champagne Mignonette.
 1/2 Dozen 11.50
- Steamed Mussels** 11.00
 House Specialty! Steamed to order With Garlic, White Wine, Tomatoes, Herbs, & Shallots. Served with JO spice and Drawn Butter.
- Oysters Rockefeller** 11.00
 Fresh Shucked Oysters with a traditional Spinach mixture, finished with Hollandaise.

- Raw Clams-Topnecks or Littleneck**
1/2 Dozen 11.50
 Shucked fresh to order. Served with Cocktail sauce or Champagne mignonette.
- Steamed Topneck or Littlenecks**
Clams (Bakers Dozen) 17.25
 Served with Lemon and Melted Butter.
- Steamed Shrimp**
 Steamed to order, served with Onions, J.O. spice & Cocktail Sauce.
1/4 lb 9.95
1/2 lb 15.95
Clams Casino 11.95
 Fresh Clams baked with Peppers, Garlic, Bacon & Bread crumbs.

The Steampot

(Please no substitutions)

All Steam Pots served with Red Potatoes, Andouille Sausage and Corn on the Cob

Steam Pot For One 34.50 2 Clusters of Snow Crab Legs and Shrimp.	Steam Pot For Two 61.95 Enjoy 4 Clusters of Snow Crab Legs and Shrimp.
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Appetizers

- Crab Napoleon** 12.95
 Layers of Lump Crab, Mascarpone Cheese & Avocado, topped with Minced Tomato Basil, then drizzled with Wasabi Vinaigrette. Served on Lavash Flat Bread.
- Seafood Tower for Two** 22.95
 Fresh Calamari, Oysters Rockefeller, Clams Casino, Grilled Shrimp & Scallops over Cucumber Salad.
- Tuna Nachos** 13.00
 Fried Wontons topped with Sesame Seed crusted Yellow Tuna, seared rare, with Seaweed Salad and Drizzled with Wasabi cream and Spicy Asian Soy Sauce finished with Pickled Ginger and Scallions.
- Crab Pretzel** 11.95
 Warm Soft Pretzel with Crab dip and melted Cheddar Cheese.
- Crab Balls** M/P
 A miniature version of our Jumbo Lump Crab Cakes, served with Cocktail and Tartar Sauce, Crackers, and Lemons.

- Hot Crab Dip** 12.25
 Lump crab folded with Cream Cheese, Cheddar & seasonings. Served with Crackers and French Bread.
- Fried Calamari** 11.95
 Fresh Calamari served over Mesclun with Chipotle Aioli and Plum Sauce.
- Cold Smoked Salmon** 9.95
 Served with a homemade Chive Butter, Creme Fraiche, and Dark Irish Soda Bread, garnished with Capers, Dill, and Red Onions.
- Fried Green Tomatoes** 9.25
 Topped with Eggplant Confit, Marinara sauce and Mozzarella Cheese.
- Sesame Seared Tuna** 13.00
 Crusted Yellow Fin Tuna seared rare and served with Asian noodles Pickled Ginger, with Cusabi Cream then drizzled with a Honey Soy Glaze.
- Tokyo Tuna Tartar** 13.00
 Diced Ahi Tuna , Avocado, Olive Oil, shallots, Sriracha and a Wasabi Cream. Served on Toasted Flat Bread.

Soups & Salads

- Maryland Crab** 7.50
Cream of Crab M/P
- Soup Du Jour** M/P
French Onion Soup 6.95
- Baby Lettuce Salad** 7.95
 Baby lettuce with Macadamia Nuts, Garlic Croutons, Goat Cheese, tossed with grilled Peach Honey-Lime vinaigrette.
- Classic Caesar Salad** 8.00
 Romaine Lettuce, grated Parmesan Cheese, Croutons and tossed with our classic Caesar dressing.
- Seafood Caesar Salad** 15.95
 Classic Caesar salad, topped with grilled Fish, Gulf Shrimp, and Sea Scallops. Finished with capers, diced Tomato, and Kalamata Olives.
- Spinach Salad** 8.00
 Spinach tossed with Mushrooms, Parmesan Cheese & Croutons in a traditional dressing.
- Roasted Beet Salad** 9.50
w/ Tangerine Champagne Vinaigrette
 Served with Arugula, mixed Greens, Shallots, Feta cheese, Dried Cranberries, Raspberries, walnuts & Pistachio encrusted Goat Cheese. and Pistachio encrusted Goat Cheese
- Stacked Caprese Salad** 9.95
 Sliced Tomato, Italian Mozzarella Cheese and fresh Basil, layered together and finished with Olive Oil, balsamic Vinaigrette. Garnished cracked Black Pepper and capers.

Bartenders Cobb "Shake it up Baby" 11.95
 Baby Greens, Hard boiled Egg, Tomato, chopped Bacon, Blue cheese, Cucumber, grilled Chicken, Avocado and Tangerine Vinaigrette.

Add on's for all salads: Chicken , Shrimp or Crab Market Price

Naked Fish

Today's Fish/ Shellfish MARKET PRICE

Prepared: Grilled, Blackened or Broiled served with your choice of:
Lemon-Caper Butter, Honey Soy Sauce or Crab Mango Salsa



GIVE A MAN A FISH AND HE WILL EAT FOR A DAY. TEACH HIM HOW TO FISH AND HE WILL SIT IN A BOAT AND DRINK BEER ALL DAY.

Pasta

- Fettuccini Alfredo** 22.50
Parmigiano-Reggiano
 Fettuccini tossed with Prosciutto, Peas, and a Cream Sauce.
- Tagliarini al Limon** 15.95
 Pasta with Lemon Sauce - Fresh Tagliarini tossed with sweet Butter, Lemon zest, grated Parmigiano-Reggiano, salt and freshly ground Pepper.
- Add Shrimp, Crab or Chicken Market Price
- Cole Slaw** 3.75
Herb Rice 3.75
Vegetables Du Jour 4.95
Creamed Spinach 4.95
Seared Pork Belly w/Bacon Jam 5.25
Creamy Anson Mills Grits 4.95
 w/ Popcorn Rice
- Pomme Frites**w/ Blue Crab Gravy 7.95
Mashed Potatoes 4.95
Stir Fry Mushrooms 4.95
Baked Sweet Potato 5.50
 w/ Cinnamon Butter

Burgers

- Prime Burger** 11.00
 Five Prime cuts seasoned with our Southwest and Prime rub, Char-grilled served with Lettuce, Tomato, Onions, Pickles, and on a toasted buttered roll. Served with Pommes Frites.
- Cheese Burger** 11.95
 Char-grilled Burger topped with your Choice of Cheese, Lettuce, Tomato, Onions, Pickles on a buttered roll and served with Pommes Frites.
- Juicy Lucy Burger** 12.00
 Char-grilled double Patties with Cheese, Lettuce, Tomato, Onions, Pickles, served on a buttered toasted Roll served with Pommes Frites.
- The Big Surf & Turf Burger** 11.00
 Sautéed Pork Belly, seared Scallops, Coleslaw, and Onion crisps finished with a Sriracha Aioli. Served with Pommes Frites.
- Cayenne Bacon Cheese Burger** 12.95
 Cajun Burger topped with Bacon, Cheddar cheese, Lettuce, Tomato, BBQ & Chipotle Ranch sauce, on a toasted buttered roll. Served with Pommes Frites.
- Ice Burger** 11.00
 Iceberg lettuce stacked with juicy Prime Burger, Cayenne Maple Bacon, Cheddar, and Blue Cheese dressing. Served with Pommes Frites.
- Raging Cajun Burger** 12.00
 Blackened Burger with melted Gorgonzola Cheese with Lettuce and sliced Pickles.

Sandwiches & More

- El Cubano** 11.75
 Roasted pork, Black Forest Ham, Peppered Salami, Swiss Cheese, Pickle, house Mustard pressed on a Baguette.
- Crab Cake Sandwich** M/P
 Our Jumbo Lump Crab Cake served with Lettuce, Tomato and Pomme Frites.
- Open Faced Crab McClusky** 15.95
 Jumbo Lump Crab Imperial on toasted Italian Bread, topped with Swiss Cheese then baked.
- Chicken Melt** 9.95
 Sautéed Onions and Munster cheese with Lettuce, & Tomato. Served with Pomme Frites.
- Oyster Loaf** 13.75
 Served Po' Boy style with Lettuce, Tomato and Tartar Sauce. Served with Pomme Frites.
- Turkey Club Wrap with Chips** 10.95
 Turkey, Bacon, Pepper Jack Cheese, Lettuce, Tomato, and a Ginger Cream sauce in a Tortilla.
- Corned Beef Reuben** 13.25
 Thin sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing Served on Rye Bread.
- Corned Beef with Cole Slaw** 13.00
 Corned beef on Jewish Rye with Cole Slaw and Russian dressing.
- The Capital Melt with Chips** 11.25
 Smoked Turkey, Black Forest Ham, Munster Cheese & Tomato grilled on Panini Bread with a Spinach-ginger cream sauce.
- O'Brien's Sliders** 8.75
 Three mini Burgers topped with Onions and Pickles. Served with Pomme Frites. Add Cheese 1.00
- Chipotle Chicken Sandwich** 10.95
 Grilled Chicken Breast, Chipotle Ranch dressing, Pepper-Jack cheese and Candied Cayenne Bacon.
- Sirloin Steak Sandwich** 16.75
 Six ounce Sirloin rubbed with an Authentic Southwest rub. Topped with caramelized onions, field greens, with Fig Balsamic on a Steak Roll & spicy aioli potatoes.
- French Dip** 12.25
 Shaved beef Sirloin on a Baguette served with Au jus.
- Cheese Steak** 12.50
 Thinly shaved Sirloin, Grilled Onions, Cheese sauce.
- Stacked Roast Beef** 11.50
 Sliced thin stacked high on your choice of Bread, Lettuce, Tomato, Onion and Horseradish Dill Spread.
- Fish and Chips** 13.95
 Fresh White Fish lightly breaded and deep fried to a golden brown served with Pomme Frites.

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.

We accept Visa, Master Card and Discover Cards only. ATM on premise

For all split meals we charge a fee of \$3. No substitutions for sides, please. There is an 18% suggested gratuity for all parties of 7 or more.