

# O'BRIEN'S

## Oyster Bar & Seafood Grill

### Lunch Menu

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

## Raw Bar

### Our Famous Shooters

Oyster Shooter 1.95 Add Premium Draft .95¢  
Shrimp Shooter 2.50 Add Vodka 1.95

**Oysters** 1/2 dozen 8.95  
•Steamed with 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.  
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, thyme, tomatoes, 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, 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 cheeses,  
cheddar cheese, and spices. Served with toasted French  
bread.

### Seafood Tower for Two 17.95

A three tier appetizer of 4 fresh oysters, fried calamari,  
and 4 shrimp with Cocktail sauce.

### Tokyo Tuna Poke 13.95

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

### Pan Seared Scallops 12.95

Served on Bacon Imperial, bacon bits.

### 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 14.95

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

### Fried Calamari 12.95

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

## Sides

Rice Pilaf	4.95	Mashed Potatoes	5.95
Mixed Vegetables	5.95	House Fries	5.95
Baked Potato	5.95	w/ Chipotle Ranch	
Brussels Sprouts	5.95	Steamed Broccoli	5.95
Grilled Asparagus	5.95	Steamed Asparagus	5.95

## Soups & Salads

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

<b>Black and Blue Cobb</b> 13.95	<b>O'Brien's House Salad</b> 8.95
Mixed greens, egg, tomato, chopped bacon, blue cheese, cucumber, blackened grilled chicken and blue cheese dressing.	<b>Classic Caesar</b> with grated parmesan <u>or</u> <b>Mixed Greens.</b> Served with croutons and your choice of dressing.
<b>With Grilled Shrimp</b> 17.95	<b>With Grilled Shrimp</b> 16.95
<b>With Grilled Salmon</b> 15.95	<b>With Grilled Salmon</b> 14.95

**Soup OR Salad WITH HALF (Shrimp, Roast Beef, Corned Beef) Sandwich 12.95**

Dressings: Ranch, Chianti Vinaigrette, Blue Cheese, House Choices

## Grillfish Specialties

Add House or Caesar Salad +4.95

**Crab Cake Platter 19.95**  
Broiled 6 ounce Lump Crab cake  
finished with our imperial sauce. Served with  
mixed vegetables and roasted potatoes.

**Fish & Chips 15.95**  
Fresh northern cod battered and fried to a  
golden crisp, served over a bed of our  
house fries with tarter sauce.

**Tenderloin Bourgogne 18.95**  
Medallions of tenderloin sautéed in a wine  
Bourgogne with mushrooms, served with  
mashed potato and steamed asparagus.

## Pasta

**Fettucini Alfredo 15.95**  
Fettucini in a classic butter, cream and  
parmesan cheese sauce.

**Fettucini Bacon Clam Sauce 14.95**  
Fettucini in a white cream sauce with  
clams and bacon.

**Grilled Bay Rockfish Fillet 19.95**  
Served over grits with Shrimp and  
smoked tomato sauce.

**Grilled Salmon 21.95**  
Grilled with dill butter and served with  
choice of two sides.

**Grilled Tuna Steak 17.95**  
Grilled to taste with dill butter and  
served with choice of two sides.

**ADD**  
**Grilled Shrimp 7**  
**Lump Crab Imperial 9**  
**Broiled 6 ounce Lump Crab Cake 12**

**Penne with Vodka Crab Sauce 16.95**  
Lump crab in shallots, garlic, red  
pepper flakes marinara with cream and  
parmesan cheese, touch of vodka.

## Burgers and...

**Crab Cake Sandwich 16.95**  
Our jumbo lump crab cake served with  
lettuce and tomato on a butter toasted  
potato roll with cocktail and tartar sauce.  
Served with house fries.

**Chipotle Chicken 12.95**  
Grilled chicken breast topped with  
cayenne candied bacon, pepper jack  
cheese, and chipotle ranch with lettuce  
and tomato on a toasted buttered bun  
with house fries

**Stacked Roast Beef 11.95**  
Thinly sliced with a horseradish  
mustard sauce, lettuce, tomato, and  
red onions. Served with chips.

**Fish Sandwich 12.95**  
Northern cod battered and fried, served  
with Cole slaw and fries.

**Turkey Club Wrap 13.95**  
Turkey, bacon, Pepper jack cheese,  
lettuce, tomato and ginger cream sauce  
in a soft flour tortilla with chips.

**Corned Beef on Rye 11.95**  
Corned Beef on rye with Cole slaw,  
served with chips

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

**Shrimp Salad Sandwich 13.95**  
Shrimp salad with celery and spicy mayo on a  
brioche served with house fries

**Prime Burger 9.95**  
Black Angus, seasoned with our prime rib  
rub and grilled. Served with onion, lettuce,  
tomato, and pickles on a toasted roll.  
**Add:** Choice of cheese, bacon, or  
mushrooms - a dollar each

**Corned Beef Ruben 12.95**  
Classic sliced Corned beef, sauerkraut, with  
Swiss cheese and 1000 Island dressing on rye  
bread. Served with chips

**Cheese Steak Sub 13.95**  
Thinly sliced Roast Beef topped with Grilled  
onions, mushroom and mozzarella in a sub  
roll, served with house fries.

**Chicken Melt 10.95**  
Our handcrafted 8 oz. grilled chicken breast  
topped with sautéed onions and Munster  
cheese, lettuce, tomato, served with fries

**French Dip 12.95**  
Thinly sliced roast beef served on a toasted  
sub roll. Served with a side of Au Jus and  
house fries.

	Glass	Bottle
<b>Reds</b>		
<b>Pinot Noir, Angeline, California</b> Bright fruit • Velvety Texture	\$7.75	\$31.00
<b>Merlot, Pierre Henrie, California</b> Ripe Blueberry Fruit • Soft Tannins	\$7.75	\$31.00
<b>Cabernet Sauvignon, Sterling Vintner's, California</b> Dark berry fruit • Nice oak structure	\$8.25	\$32.00
<b>Shiraz, Hope, Hunter Valley, Western Australia</b> Concentrated fruit • Rich with hint of pepper	\$8.25	\$32.00
<b>Zinfandel, Rosenblum, California</b> Spicy strawberry • Easy tannins	\$7.50	\$30.00
<b>Malbec, Terrazas, Argentina</b> Cherry & Plum ~ Hints of Toasted Vanilla	\$7.50	\$30.00
<b>Whites</b>		
<b>Pinot Grigio, Santi, Italy</b> Crisp Lemon & Tropical Fruit • Rounded Lemongrass & Herbal Flavors	\$7.50	\$30.00
<b>Riesling, Fetzer, California</b> Floral orange blossom • Lemon-lime Accents	\$6.50	\$25.00
<b>Sauvignon Blanc, Casa Lapostolle, Chile</b> Bright grapefruit • Good acidity	\$7.50	\$30.00
<b>Chardonnay, Macon Lugny, France</b> Delicate French Oak Aging • Toasted Almonds, & Light Lemon Zest	\$6.75	\$26.00
<b>Chardonnay, Edna Valley, San Luis Obispo</b> Cool weather • Citrus with acidity	\$7.50	\$30.00
<b>Chardonnay, Kendall Jackson, California</b> Full bodied American oak	\$9.50	\$36.00
<b>Chardonnay, Artesa, California</b>	\$13.95	\$42.00

We Proudly Pour "Copper Ridge" as our House Wine:  
Merlot, Cabernet, Chardonnay— \$6 Glass  
White Zinfandel & Pinot Grigio also available

## Specialty Cocktails



<b>Rum Runner</b> Light Rum, dark rum, coconut rum, raspberry liquor, banana liquor, pineapple juice, orange juice, and grenadine.	<b>10.50</b>	Goslings rum from Bermuda, ginger beer with a splash of lime	
<b>Blue Angel</b> Vodka, gin, rum, tequila, triple sec, blue curacao, sour mix, and sprite.	<b>11.99</b>	<b>Moscow Mule</b> Stolichnaya vodka, ginger beer, and lime.	<b>9.50</b>
<b>Grateful Dead</b> Vodka, gin, Rum, triple sec, raspberry liquor, sour mix, and sprite.	<b>7.99</b>	<b>Stoli Ice Pick</b> Stolichnaya vodka and fresh iced tea.	<b>9.50</b>
<b>Italian Surfer</b> Malibu, amaretto, cranberry juice, and pineapple juice.	<b>9.50</b>	<b>Fly Trap</b> Jeremiah Weed sweet tea vodka, Grand Marnier, sour mix, and sprite.	<b>9.75</b>
<b>Electric Lemonade</b> Pinnacle citrus vodka, triple sec, Blue Curacao, and fresh squeezed lemonade.	<b>9.95</b>	<b>Irish Coffee</b> Fresh brewed coffee, Tullamore Dew Irish whiskey, sugar cubes, and topped with whipped heavy cream.	<b>9.00</b>
<b>Dark and Stormy</b>	<b>9.50</b>		

## Bar Menu

<b>Crab Bruschetta</b> Our special Crab mix on top of crispy toast.	<b>12.95</b>	<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.	<b>9.95</b>
<b>Steak Fajita Nachos</b> Corn tortillas, steak, cheddar cheese, shredded lettuce, pico, scallions, topped with sour cream and a side of guacamole.	<b>12.95</b>	<b>Shrimp Cocktail</b> Large Shrimp, poached with Bay Seasoning, chilled and served With cocktail sauce.	<b>12.95</b>
<b>Mozzarella Sticks</b> Breaded Mozzarella sticks, fried and served with homemade marinara sauce.	<b>8.95</b>	<b>Potato Skins with Chili</b> Baker potato skins, loaded with cheddar and chili.	<b>8.95</b>
<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.	<b>11.95</b>	<b>Chicken Tenders</b> Breaded and deep fried chicken tenderloins. Served fries.	<b>9.95</b>
<b>Quesadilla</b> Flour Tortilla stuffed with cheddar cheese and Chicken or Steak Served with Pico de Gallo.	<b>10.95</b>	<b>Cheesy Fries</b> Hand cut French Fries or classic Tater Tots, loaded with melted cheddar cheese. Add:	<b>6.95</b>
		<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.	<b>5.95</b>	<b>Cheesecake</b> Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.	<b>6.25</b>
<b>Lovin Spoonful Chocolate Cake</b> An intensely decadent double chocolate cake... Need we say more	<b>6.95</b>	<b>Creamy Roman Caramel Flan</b> Perfectly creamy custard finished with a delicious caramel.	<b>5.95</b>
		<b>Ice Cream Royal</b> Two scoops of vanilla and/or chocolate with choice of toppings.	<b>4.95</b>