

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

Black and Blue Cobb 13.95	O'Brien's House Salad 8.95
Mixed greens, egg, tomato, chopped bacon, blue cheese, cucumber, blackened grilled chicken and blue cheese dressing.	Classic Caesar with grated parmesan <u>or</u> Mixed Greens. Served with croutons and your choice of dressing.
With Grilled Shrimp 17.95	With Grilled Shrimp 16.95
With Grilled Salmon 15.95	With Grilled Salmon 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 Bourgoigne 18.95
Medallions of tenderloin sautéed in a wine
Bourgoigne 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
Reds		
Pinot Noir, Angeline, California Bright fruit • Velvety Texture	\$7.75	\$31.00
Merlot, Pierre Henrie, California Ripe Blueberry Fruit • Soft Tannins	\$7.75	\$31.00
Cabernet Sauvignon, Sterling Vintner's, California Dark berry fruit • Nice oak structure	\$8.25	\$32.00
Shiraz, Hope, Hunter Valley, Western Australia Concentrated fruit • Rich with hint of pepper	\$8.25	\$32.00
Zinfandel, Rosenblum, California Spicy strawberry • Easy tannins	\$7.50	\$30.00
Malbec, Terrazas, Argentina Cherry & Plum ~ Hints of Toasted Vanilla	\$7.50	\$30.00
Whites		
Pinot Grigio, Santi, Italy Crisp Lemon & Tropical Fruit • Rounded Lemongrass & Herbal Flavors	\$7.50	\$30.00
Riesling, Fetzer, California Floral orange blossom • Lemon-lime Accents	\$6.50	\$25.00
Sauvignon Blanc, Casa Lapostolle, Chile Bright grapefruit • Good acidity	\$7.50	\$30.00
Chardonnay, Macon Lugny, France Delicate French Oak Aging • Toasted Almonds, & Light Lemon Zest	\$6.75	\$26.00
Chardonnay, Edna Valley, San Luis Obispo Cool weather • Citrus with acidity	\$7.50	\$30.00
Chardonnay, Kendall Jackson, California Full bodied American oak	\$9.50	\$36.00
Chardonnay, Artesa, California	\$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



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

Bar Menu

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

Desserts

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