

Signature Cocktails

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

Wines by the Glass

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

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.

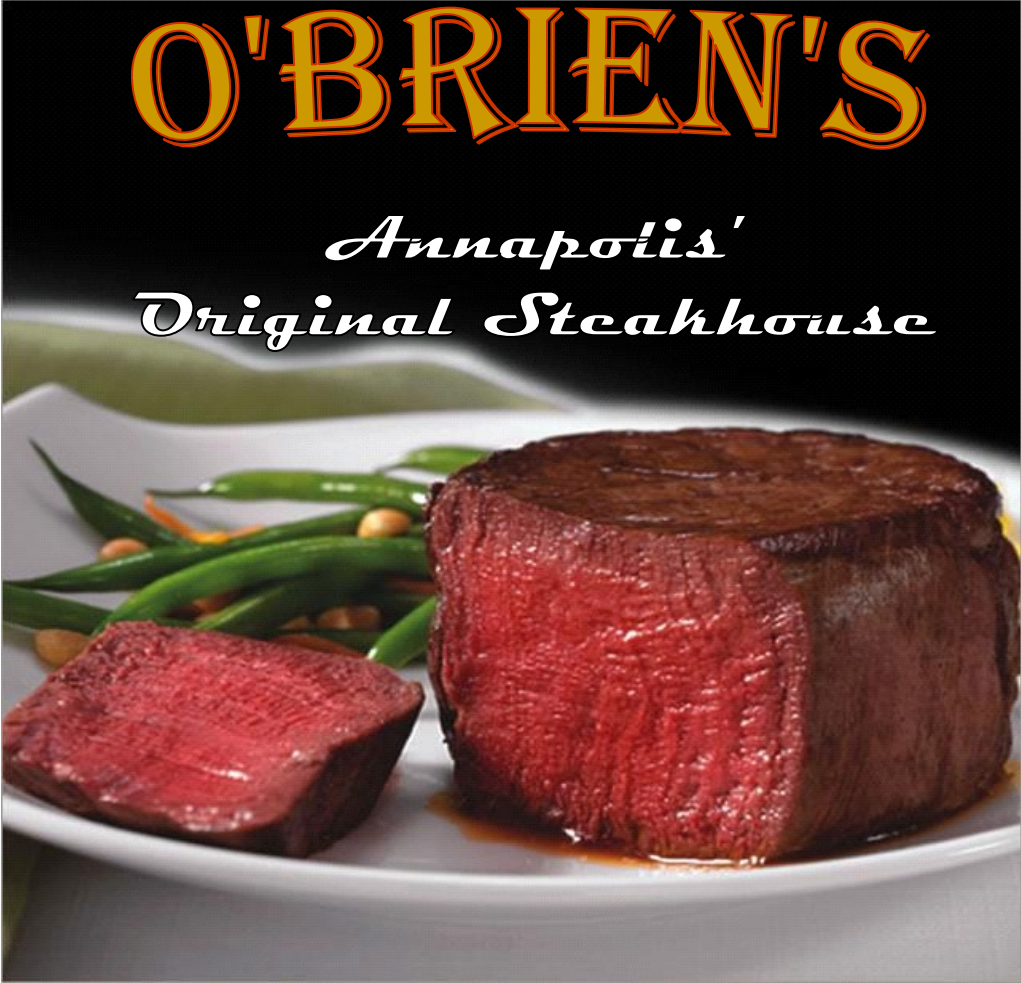
Desserts

<b>-House Specialty-</b>		<b>-From Our Dessert Cart-</b>	
<b>Crème Brulee</b>	7.25	<b>New York Cheesecake</b>	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.	
<b>Strawberry Zabaglione</b>	8.25	<b>Strawberry Shortcake</b>	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.	
<b>Chocolate Ribbon</b>	9.00	<b>Banana Chocolate Chip</b>	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.	
<b>From The Freezer-</b>			
<b>Mile High Sundae</b>	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 – May 2014

New Look! New Menu! New O’Brien’s



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.

#### 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

## 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.

## 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.

#### Big Island Goat Cheese 11.00

Warm Macadamia Nut encrusted Goat  
Cheese served with Mango Salsa, Flatbread  
and a Sweet Soy Glaze.

#### Oysters Rockefeller 11.00

Fresh Shucked Oysters with a traditional  
Spinach mixture, finished with  
Hollandaise.

#### 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.

#### Scallops and Pork Belly Starter 14.95

Pork Belly topped with seared Scallops,  
Onion Crisps, and finished with a Coffee Glaze.

#### Hot Crab Dip 11.95

Lump crab folded with Cream Cheese,  
Cheddar & seasonings. Served with  
Crackers and French Bread.

#### Clams Casino 11.95

Fresh Clams baked with Peppers, Garlic,  
Bacon & Bread crumbs.

#### 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.

## 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.

## Soups & Salads

#### Maryland Crab 7.25

Cream of Crab M/P 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.

#### 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.

#### 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.

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

#### Soup Du Jour M/P

French Onion Soup 6.95

#### American Chopped Salad 7.25

Chopped Iceberg Lettuce, diced carrots,  
Onions, Smoked Applewood bacon,  
Cucumbers, with your choice of dressing  
and topped with “Tobacco” Onions.

#### Spinach Salad 8.00

Spinach tossed with Mushrooms,  
Parmesan Cheese & Croutons in a  
traditional dressing.

#### Roasted Beet Salad 9.00

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

#### 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.

## 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

## Extras

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

French Fries w/ Blue Crab Gravy 7.95

Mashed Potatoes 4.95

Stir Fry Mushrooms 4.95

Pomme Frites 4.95

w/ Chipotle Hollandaise

Steamed Broccoli 4.95

Baked Sweet Potato 5.50

w/ Cinnamon Butter

Cayenne Maple Bacon 3.75

## 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.

#### Raging Cajun Burger 12.00

Blackened Burger with melted Gorgonzola  
Cheese with Lettuce and sliced Pickles.

#### O’Brien’s Big Stack Burger 12.00

Double Patties, Char-grilled with cheese,  
Lettuce, Tomato, Onions, Pickles and  
house special sauce, on a buttered toasted  
club 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.

## Sandwiches & More

#### El Cubano 11.00

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 9.95

Served Po’ Boy style with Lettuce,  
Tomato and Tartar Sauce. Served with  
Pomme Frites.

#### Fish and Chips 13.95

Fresh White Fish lightly breaded and  
deep fried to a golden brown 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 11.95

Thin sliced Corned Beef, Sauerkraut, Swiss  
Cheese and Thousand Island Dressing  
Served on Rye Bread.

#### Stacked Roast Beef 11.00

Sliced thin stacked high on your choice of  
Bread, Lettuce, Tomato, Onion and  
Horseradish Dill Spread.

#### American Cold Cut 11.00

Ham, Turkey, Salami, American Cheese  
Lettuce, Tomato, and Mayonnaise.

#### The Capital Melt with Chips 10.95

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

#### Sea Scallop Sliders 10.95

Twin Sea Scallops topped with an Asian  
peanut Slaw on mini buns, with Tobacco  
Onions straws.

#### Sirloin Steak Sandwich 15.00

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.

#### Chipotle Chicken Sandwich 10.95

Grilled Chicken Breast, Chipotle Ranch  
dressing, Pepper-Jack cheese and Candied  
Cayenne Bacon.

#### Pork Belly Sliders 9.95

Crisps Pork Belly topped with Coleslaw,  
Onion crisps, and Sriracha Aioli.

#### Fish Reuben 11.95

Battered and fried White Fish, Sauerkraut,  
Swiss Cheese, and Thousand Island dressing.  
Served on Rye Bread.

#### French Dip 11.00

Shaved beef Sirloin on a Baguette served  
with Au jus.

#### Cheese Steak 11.00

Thinly shaved Sirloin, Grilled Onions, Cheese  
sauce, then grilled Panini style.

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.

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.

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