G'Brien's Classics

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 & Yellow Peppers, Cucumber and Green Beans.	9.00
Last of the Mojito The Last Word: Tangy refresher crafted with premium Muddled Mint and Lime, 10 Cane Rum, Simple Syrup and Sprite.	10.50
Coconut Mojito Crafted with premium Muddled Mint, Lime, 10 Cane 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
OB's Orange Crush Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.	9.95
Grapefruit Crush Grapefruit Vodka infused with Ruby Red Grapefruit Juice and topped off with Sprite.	8.75
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 Whip Cream.	8.25
Award Winning 2011 & 2012 Irish Coffee Coffee with Tullamore Dew Irish Whiskey, Sugar Cube and topped with Heavy Cream.	8.25
Beverages	
Coffee, Tea, Iced Tea or Soda	3.50
Milk or Juice Hot Cocoa	4.25 4.50
Lurisia Water – Still	8.95
Lurisia Water – Sparkling Saratoga-Sparkling or Still	8.95 8.95
3 1 8	-

Wines by the Glass

Whites	Glass	Bottle
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, Casa Lapostolle, Chile	7.50	30.00
Brightly grapefruit • Good acidity		
Chardonnay, Macon Lugny, France	6.75	26.00
Delicate French Oak Aging • Toasted Almonds, & Light Lemon Zest	7 50	20.00
Chardonnay, <i>Edna Valley</i> , San Luis Obispo	7.50	30.00
Cool weather • Citrus with acidity	0.50	26.00
Chardonnay, <i>Kendall Jackson</i> , California Full oak body • Buttery finish	9.50	36.00
Chardonnay, <i>Artesa</i> , Napa Valley	14.00	42.00
Fresh lemon zest •Buttery Vanilla finish	14.00	42.00
Sauvignon Blanc/Semillon, <i>Merryvale "Starmont"</i> , Napa Valley	9.00	34.00
Meduim bodied with hints of French Oak, Tangerine, Lemongrass and Slate		
Reds		
Pinot Noir, Angeline, 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	0.25	22.00
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	6.23	32.00
Zinfandel, <i>Rosenblum</i> , California	7.50	30.00
Spicy strawberry • Easy tannins		2 2.30
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
White Zinfandel & Pinot Grigio also available

6.00

This List is Subject To Change.
For additional wines, please see our Full Wine Menu.

Desserts

8.25

-House Specialties-

Crème Brulee 7.25
Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.

Strawberry Zabaglione
Custard made with brandy,
Kirschwasser and Galliano,
served over fresh strawberries.
Strawberry Shortcake

Strawberry Shortcake 7.25
Freshly homemade sweet biscuits
filled with marinated strawberries and
whipped cream with fresh mint leaves.

-From The Freezer-

cream and cherries.

Mile High Sundae 7.25
Brownie and ice cream twice layered and topped with chocolate syrup, whipped

-From Our Dessert Tray

Made with real Cream Cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.

Banana Chocolate Chip 6.95

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.

Chocolate Ribbon
Chocolate mousse with
whiskey wrapped in a ribbon of
white and dark chocolate, topped
with chocolate cameo.

New Look! New Menu! New D'Brien's

OBRIENS Annapolis' Thiginal Steakhouse



Casual Dining
Steak, Seafood, Oyster & Raw Bar

Menu



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

Please visit our website at www.obriensoysterbar.com

Menu Origin Date May 2014

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

~Please Allow Extra Time For All Raw Bar Orders~



Our Famous Shooters

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

MD Choptank River Oysters 2.25ea **Raw Clams-**Topnecks or Littlenecks Ask your server for today's selection. shucked fresh to order. Served with Cocktail sauce or Champagne Mignonette.

O'Brien's House Oysters 1/2 Dozen Shucked Fresh. Served with Cocktail

sauce or Champagne Mignonette.

OB's Famous Steamed Mussels 11.00 A House Specialty! Steamed to order with Garlic, White Wine, Tomatoes, Thyme, & Shallots. Served with Old Bay and drawn Butter.

1/2 Dozen 12.95 Shucked fresh to order. Served with Cocktail sauce or Champagne Mignonette.

Steamed Topneck & Littlenecks 11.50 Clams (Baker's Dozen) 17.25 Served with Lemon and Melted Butter. **Steamed Shrimp**

> 1/4 lb -9.95 1/2 lb -15.95 Steamed in beer, Old Bay & Onions. Served with Old Bay & Cocktail Sauce.

The Steampot

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

34 50 **Steam Pot For One** 2 Cluster of Snow Crab Legs and Shrimp

Steam Pot For Two 61.95 Enjoy 4 Clusters of Snow Crab Legs and Shrimp

Appetizers

Crab Balls A miniature version of our Jumbo Lump crab cakes, served with Cocktail and Tartar Sauce, Crackers, and Lemons. Crab Napoleon Layers of Lump Crab, Mascarpone Cheese and Avocado, topped with minced Tomato Basil, then drizzled with Wasabi Vinaigrette. Serve on Lavash Flat bread. **Big Island Goat Cheese** 11.00 Warm Macadamia Nut encrusted Goat Cheese served with Mango Salsa, Flatbread and a Sweet Soy Glaze. 11.00 **Oysters Rockefeller** Fresh shucked Oysters with a traditional Spinach mixture, finished with Hollandaise.

Seafood Tower for Two

Fresh Calamari, Oysters Rockefeller, Clams Casino, Grilled Shrimp and Scallops over Cucumber Salad. Tuna Nacho

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 topped with Crab dip and melted Cheddar Cheese.

Hot Crab Dip 11.95 Lump crab folded with Cream Cheese, Cheddar Cheese and Spices. Served

with French Bread. **Clams Casino** 11.95 Fresh Clams baked with Peppers, Garlic Butter, Bacon & Italian breading.

Fried Calamari 11.95 Fresh Calamari served over Mesclun with Chipotle Aioli and Plum Sauce.

9.95

Cold Smoked Salmon Served with homemade chive butter Crème Fraiche, and dark Irish Soda bread, garnished with Capers, Dill, and Red onion.

Fried Green Tomatoes 9.25 Topped with Eggplant Confit, Marinara sauce and Mozzarella Cheese.

Seared Scallops and Pork Belly Starter 14.95 Pork Belly topped with seared Scallops, Onion crisps and finished with a Coffee glaze. **Sesame Seared Tuna** 13.00

Crusted Yellow Fin Tuna seared rare and served with Asian Noodles, pickled ginger, Cusabi cream and 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.

Raked Fish

Today's Market Fish/Shellfish Entree

Served with Choice of Soup or Salad and one Side

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



Soup & Salad

7.25 **Maryland Crab Cream of Crab French Onion Soup** M/P

Baby Lettuce Salad 7.95 Baby Lettuces with Macadamia Nuts, dried Peaches, Garlic Croutons, Goat Cheese, tossed with grilled Peach Honey-Lime Vinaigrette. Spinach Salad. 8.00 Spinach tossed with Mushrooms, Parmesan cheese & Croutons in a Traditional Dressing.

Bartenders Cobb-11.95 "Shake it up Baby" Baby Greens, Hard Boiled Egg, Tomato, Chopped Bacon, Blue Cheese, Cucumber, Grilled Chicken, Avocado and Peach

Vinaigrette. **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.

Soup Du Jour M/P 6.95

Market Price

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. 8.00

Classic Caesar Salad Romaine Lettuce grated Parmesan, Croutons and tossed with our classic Caesar Dressing.

Roasted Beet Salad with Tangerine Champagne Vinaigrette Served with Arugula, Mixed Greens, Shallots, Feta Cheese, Dried Cranberries, Raspberries Walnuts and Pistachio encrusted Goat Cheese.

Stacked Caprese Salad 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 Salads Above: Chicken, Crab or Shrimp M/P

Entrees

All Entrées are served with freshly baked bread and butter.

vour choice of side.

All Entrees are served with your choice of: Soup Du Jour or House Salad

32.95

33.95

Filet Oscar 31.00 Tenderloin Medallions served with Lump Crab Meat, Asparagus, Béarnaise Sauce & Mashed Potatoes.

Espresso Sirloin § A ten ounce Center Cut Sirloin, rubbed with a blend of Southwest & Espresso spices, served over a Crostini with Gorgonzola, drizzled with Espresso Balsamic, served with Spicy Aioli Fried Potatoes.

Center Cut Rib Eye § A sixteen ounce Center cut seasoned with Prime Rub, seared & served with Mushroom Duxelle, drizzled with Blackberry Ginger Balsamic, served with Spicy Aioli Fried Potatoes.

"OB's Prime" Filet 36.50 An eight ounce Center Cut Filet Mignon topped with Green Peppercorn Sauce, served with an Idaho Baked Potato and

New York Strip § 36.00 USDA Prime New York Strip aged 45 days with Maitre D Hotel butter Served with Spicy Aioli Fried Potatoes.

Veal Francaise 24.95 Lightly floured with Parmesan breading. Finished with a White Wine Lemon sauce. Served over Angel Hair pasta.

§ These entrees are O'Brien's Steakhouse originals. The recipes were created and developed in-house to enhance the flavor of our Dry-Aged, hand-cut steaks. Enjoy!

Extrag

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Cole Slaw	3.75	Mashed Potatoes	4.95
Herb Rice	3.75	Stir Fry Mushrooms	4.95
Vegetables Du Jour	4.95	Pomme Frites w/ Chipotle Hollandaise	4.95
Baked Sweet Potato	5.50	Creamed Spinach	4.95
w/ Cinnamon Butter		Steamed Broccoli	4.95
Seared Pork Belly w Bacon Jam	5.25	Creamy Anson Mills Grits	
French Fries w/ Blue Crab Gravy	7.95	And Popcorn Rice	4.95
		Cayenne Maple Bacon	3.75

Seafood Entrees

Pan Seared Rockfish "Maryland's State Fish" Chesapeake Striped Bass pan seared, topped with Sautéed Lump Crab meat & mushrooms, served over Mesclun salad.

Sesame Encrusted Salmon Over mashed potatoes and asparagus, served with Hoisin Butter sauce.

Seafood Mixed Grill Grilled Mahi with seasoned golden Shrimp and scallops with a Remoulade sauce.

Sesame Seared Tuna Crusted Yellow Fin Tuna, seared rare and served with Asian Noodles. pickled Ginger, Cusabi Cream and drizzled with a Honey Soy Glaze

32.00 Jumbo Lump Crab Cakes M/P Two Jumbo Lump Crab Cakes prepared in traditional Maryland fashion, Broiled or Fried, & served with Fried Green Tomato.

Whole Maine Lobster M/P 27.50 2 to 3 lbs. Whole Maine Lobster. steamed to a Cherry Red and served with Lemon and Drawn Butter, Rice Pilaf, & your choice of side. 27.95

> **Pan Seared Scallops** 26.95 A Half Pound of Jumbo Sea Scallops Served over a bed of Lobster-Pancetta Risotto and Steamed Broccoli.

Salmon Oscar 29.95 Combines the prestige of Jumbo Lump Crab, Asparagus, and a fresh Asiago herb breaded Salmon filet. Served with Anson Mills Grits and Popcorn Rice with White Wine Cream Sauce.

All Entrées are served with freshly baked bread and butter.

30.95

Pasta

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.

Fettuccini Alfredo Parmigiano-Reggiano 22.50 Fettuccini tossed with Prosciutto, Peas, and a Cream Sauce.

> Add Shrimp, Crab Meat or Chicken M/P

Sandwiches & More

Crab Cake Sandwich M/P Jumbo Lump Crab Cake with Lettuce, Tomato served on a toasted roll with Pomme Frites. Sirloin Steak Sandwich § 15.00 Six ounce Sirloin seasoned with authentic Southwest rub. Served with caramelized Onions & Field Greens. Drizzled with Fig Balsamic on Ciabatta with Spicy Aioli Fried Potatoes. Prime Burger § 11.00 Five Prime cuts, freshly ground and blended with Southwest and Prime herb blends, served atop a butter toasted roll and served with Pomme Frites. **Surf and Turf Burger** 11.00 Sautéed Pork Belly, seared Scallops, Coleslaw, and Onion Crisps finished with a Sriracha Aioli. **Pork Belly Sliders** 9.95 Crisp Pork Belly topped with Coleslaw, Onion Crisps and Sriracha Aioli. Fish and Chips 13.95 Fresh White Fish lightly breaded and deep fried to a golden brown, served with Pomme Frites. 11.00 El Cubano Roasted pork, Black Forest Ham, peppered Salami, Swiss cheese, Pickle, house Mustard sauce pressed on a Baguette. **Stacked Roast Beef** 11.00 Thinly sliced and stacked high with your choice of bread. Lettuce, Tomato Onions and a Horeradish Dill spread.

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.