

O'Brien's Classics

Cosmopolitan 10.50
An Annapolitans’ Classic! A blend of Smirnoff Citrus, Triple Sec, and cranberry juice.

Shaken “Pickled” Bloody Mary 9.00
Our own special Bloody Mary Mix, Vodka and Pickled Green, Red & Yellow Peppers, Cucumber and Green Beans.

Last of the Mojito 10.50
The Last Word: Tangy refresher crafted with premium Muddled Mint and Lime, 10 Cane Rum, Simple Syrup and Sprite.

Coconut Mojito 10.50
Crafted with premium Muddled Mint, Lime, 10 Cane Rum, Simple Syrup and Coconut Water.

Dirty Martini 10.50
An intriguing mix of Ketel One Vodka and olive juice, garnished with Olives.

Chocolate Martini 12.50
A blend of dark Godiva chocolate liqueur, vodka, and Kahlua.

Category 3: Dark and Stormy 8.75
Delicious Bermuda concoction of Gosling’s Black Seal Rum, Ginger Beer and a squeeze of lime.

OB’s Orange Crush 9.95
Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.

Grapefruit Crush 8.75
Grapefruit Vodka infused with Ruby Red Grapefruit Juice and topped off with Sprite.

Electric Lemonade 9.25
Smirnoff Citrus Vodka, Blue Curacao mixed with our homemade lemonade.

Stoli Ice Pick 7.95
Refreshing Ice Tea mixed with your choice of Stoli Vodka.

The Holy Molé 8.25
Hot Chocolate, Absolute Pepper, Amaretto, touch of Cayenne & Dollop of Whip Cream.

Award Winning 2011 & 2012 Irish Coffee 8.25
Coffee with Tullamore Dew Irish Whiskey, Sugar Cube and topped with Heavy Cream.

Beverages

Coffee, Tea, Iced Tea or Soda 3.50
Milk or Juice 4.25
Hot Cocoa 4.50
Lurisia Water – Still 8.95
Lurisia Water – Sparkling 8.95
Saratoga-Sparkling or Still 8.95

Wines by the Glass

Whites	Glass	Bottle
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 Meduim bodied with hints of French Oak, Tangerine, Lemongrass and Slate	9.00	34.00

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 Specialties-

Crème Brulee 7.25
Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.
Strawberry Zabaglione 8.25
Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.
Strawberry Shortcake 7.25
Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.

-From The Freezer-

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

-From Our Dessert Tray

New York Cheesecake 6.25
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 8.95
Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.

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

O'BRIEN'S

Annapolis'
Original 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

Origin date May 2014 Ω

For all split meals we charge a fee of \$3.
There is an 18% suggested gratuity for all parties of 7 or more

