

O'Brien's Classics

The “Shaken” Pickled Bloody Mary
Our own Bloody Mary Mix, Vodka and Pickled Green, Yellow, Red Peppers, Cucumbers and Green Beans.

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

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

Coconut Mojito
Crafted with premium Muddled Mint and Lime, Bacardi Superior Rum, Simple Syrup and Coconut water.

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

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

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

The Orange Crush
Juice from a fresh squeezed orange, Smirnoff Orange Vodka, and Sprite, shaken and served.

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

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

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

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

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

Beverages

Coffee, Tea, Iced Tea or Sodas
Milk or Juice
Hot Cocoa
Lurisia Water – Still or Lurisia Water – Sparkling

Wines by the Glass

Whites	Glass	Bottle
White Zinfandel, <i>Sycamore Lane</i> , California Slightly Sweet • Strawberry flavors	6.50	26.00
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	26.00
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	28.00
Chardonnay, <i>Edna Valley</i> , San Luis Obispo Cool weather • Citrus with acidity	7.50	30.00
Chardonnay, <i>Kendall Jackson</i> , California	9.50	36.00
Chardonnay, Artesa, Napa Valley Fresh citrus zest • buttery vanilla and apple finish	14.00	42.00
Sauvignon Blanc/Semillon, <i>Merryvale “Starmont”</i> , Napa Valley Medium bodied with hints of French oak, tangerine, lemon grass, and slate	9.00	36.00
Reds		
Pinot Noir, <i>Angeline</i> , California Bright fruit • Velvety Texture	7.75	31.00
Merlot, <i>Heron</i> , Mendocino 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</i> Vintner's, California Dark berry fruit • Nice oak structure	8.25	32.00
Shiraz, <i>Hope</i> , Hunter Valley, Western Australia Concentrated fruit • Rich with some pepper	8.25	32.00
Zinfandel, <i>Rosenblum</i> , California Spicy strawberry • Easy tannins	7.50	30.00

House Wines	
Merlot, Cabernet, White Zinfandel, Chardonnay and Pinot Grigio	6.00

Desserts

-House Specialty-	-From Our Dessert Tray
Crème Brulee Creamy Crème Brulee flecked with vanilla bean and caramelized to perfection.	New York Cheesecake Made with real cream cheese, whole eggs, sour cream and vanilla, in a graham cracker crust.
Strawberry Zabaglione Custard made with brandy, Kirschwasser and Galliano, served over fresh strawberries.	Banana Chocolate Chip 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.
Strawberry Shortcake Freshly homemade sweet biscuits filled with marinated strawberries and whipped cream with fresh mint leaves.	Chocolate Ribbon Chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate, topped with chocolate cameo.
-From The Freezer- Mile High Sundae Brownie and ice cream twice layered and topped with chocolate syrup, whipped cream and cherries.	

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

Brunch @ O'BRIEN'S



Casual Dining
Steak, Seafood, Oyster & Raw Bar



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

Please visit our website at
www.obriensoysterbar.com

Menu Origin Date Jan 2014

Appetizers, Soups & Salads

Crab Balls A miniature version of our Jumbo Lump Crab Cakes. Served with Cocktail And Tartar Sauce, crackers and Lemons.	M/P	Hot Crab Dip Lump Crab folded with Cream Cheese, Cheddar Cheese and Spices. Served with French bread.	11.95
Seafood Tower for Two Fresh Calamari, Oysters Rockefeller, Clams Casino, Grilled Shrimp and Scallops over Cucumber salad.	22.95	Clams Casino Fresh Clams baked with Peppers, Garlic Butter, Bacon & Italian bread crumbs.	11.95
Big Island Goat Cheese Warm Macadamia nut encrusted Goat Cheese served with Mango Salsa, Flatbread and a Sweet Soy Glaze.	11.00	Fried Calamari Fresh Calamari served over Mesclun with Chipotle Aioli and Plum Sauce.	11.95
Oysters Rockefeller Fresh shucked oysters with a traditional spinach mixture, finished with Hollandaise.	11.00	Tuna Nachos 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.	13.00
Sesame Seared Tuna Crusted Yellow Fin tuna seared rare and served with Asian noodles, pickled Ginger, Cusabi Cream then drizzled with a Honey Soy Glaze.	13.00	Tokyo Tuna Tartar Diced Ahi Tuna , Avocado, Olive Oil. Shallots, Sriracha and a Wasabi Cream. Served on toasted Flat Bread.	13.00

Maryland Crab Soup du Jour	7.25 M/P	Cream of Crab French Onion	M/P 6.95
Baby Lettuce Salad Baby lettuce with Macadamia Nuts, Garlic Croutons, Goat Cheese, tossed with grilled Peach Honey-Lime Vinaigrette.	7.95	American Chopped Salad Chopped iceberg Lettuce, Carrots, Onions, Smoked Applewood Bacon, Cucumbers, with your choice of dressing & topped with “Tobacco” Onions.	7.25
Bartender’s Cobb Salad “Shake it up Baby” Baby Greens, Hard boiled Egg, Tomato, chopped Bacon, Blue Cheese, Cucumber, grilled Chicken, Avocado & Tangerine Vinaigrette.	11.95	Spinach Salad Spinach tossed with Mushrooms, Parmesan Cheese & Croutons in a traditional dressing.	8.00
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.	9.95	Roasted Beet Salad with Tangerine Champagne Vinaigrette Served with Arugula, Salad mix, Shallots, Feta Cheese, dried Cranberries, Raspberries, Walnuts and Pistachio encrusted Goat Cheese.	9.00
Seafood Caesar Salad Classic Caesar salad, topped with Blackened Fish, Shrimp, and Sea Scallops. Finished with Capers, diced tomato, and Kalamata Olives.	15.95	Classic Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons then tossed with our classic Caesar Dressing.	8.00

Add On’s For All Salads: Chicken, Crab or Shrimp M/P

Extras

Applewood Smoked Bacon Scrapple	3.75 4.25
Chicken and Apple Breakfast Sausage Extra Egg	4.75 2.25
Chipotle Hollandaise Sauce	1.00
Home Fried Potatoes	2.75
Savory Grits with Smoked Bacon Cream, Mascarpone Cheese, Chives, Tomatoes made with Smoked Bacon	4.95
Hollandise Sauce	1.00
Maple Sausage	4.75
French Fries w/ Blue Crab Gravy	7.95

*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.

May 2014

Champagne Brunch

Includes Glass of Strawberry Champagne cocktail or Juice with a Brunch Entree

Try one of our New Favorite’s
Coconut Mimosa 7.00 Traditional OJ with Champagne blended with Coconut Rum and Coconut water.
The Holy Molé 8.25 Hot Chocolate, Absolute Pepper, Amaretto, a touch of Cayenne and a dollop of Whipped Cream.
Award Winning 2011 & 2012 Irish Coffee 8.25 Coffee with Tullamore Dew Irish Whiskey, Sugar Cube and topped with a Heavy cream
The “Shaken” Pickled Bloody Mary 9.00 Our own Bloody Mary Mix, Vodka and Pickled Green, Yellow, Red Peppers, Cucumbers and Green Beans

Continental Breakfast

Our Continental combo of Fresh Fruit, Muffins, Coffee, and Juice 8.95

Fruity Beginnings

Freshly Squeezed Orange Juice 5.25
Four Flowers Juice 6.00
A special blend of Orange, Pineapple, Banana, and Pomegranate juice

Hot Porridge

Baby Bear 7.25
Hot porridge with Milk and Honey
Big Bad Wolf 8.50
Hot Porridge with Fresh Cream, Berries, Butter and Brown Sugar

Cakes from the Griddle

Served with Whipped Butter, Maple syrup, dusted with Powdered Sugar

Buttermilk Pancakes (4) 9.95
Lemon and Ricotta Pancakes with Fresh Berries 10.95
Four fluffy Pancakes filled with Ricotta Cheese and then finished with a Lemon Curd.
Bacon and Pecan Pancakes 9.95
Chocolate Chip Pancakes 9.95
Belgian Waffle 9.95
Our classic Belgian Waffle garnished with Whipped cream.
Challah Waffle 9.95
Thick slices of Challah dipped in egg batter. Served with warm Bourbon Maple Syrup.
Bacon and Pecan Waffle 9.95
Crisp Bacon and Pecans mixed with batter then topped with warm Bourbon Maple Syrup.
Banana Foster French Toast 10.95
Caramelized Bananas and finished an Orange vanilla Cream Cheese.
Lemon and Ricotta Pancakes with Fresh Berries 10.95
Four fluffy Pancakes filled with Ricotta Cheese then finished with a Lemon Curd.
Apple Pie French Toast 10.95
Battered French Toast with Caramelized Cinnamon Apples and Whipped Cream.
Crème Brulee French Toast 10.95
O’Briens French Toast dipped in our Crème Burlee batter.
Stuffed French Toast 10.95
French toast stuffed with Cream Cheese, fresh Berries topped with Whipped Cream.
Almond Croissant French Toast 10.95
Croissant dipped in an Almond Batter, grilled then topped with Maple Almond Butter Syrup.

Add any of the following: Fresh Banana, Blueberry, Strawberry, Chocolate Chips & Chocolate Syrup 2.99

Extraordinary Eggs and Omelets

Eggs served with choice of toast or muffin and preserves.

§ Not served with additional bread or muffin.

§Savory Biscuit & Gravy 9.95
Scrambled Eggs with a slice of Cayenne Candied Bacon with Greens. Ground Chorizo Sausage, orange zest and ginger gravy.
Vegetable and Gruyere Frittata 12.00
Cooked with Green, Red and Yellow Peppers, Onions and Scallions mixed with Gruyere Cheese.
Country Breakfast 10.95
Sausage, Bacon or Scrapple served with Two Eggs, Home Fries, Grits.
Corned Beef Hash with Poached Eggs 8.95
Poached Eggs nestled in a bed of Corned Beef Hash.
Popeye Eggs 12.95
Scrambled Eggs on English Muffin with Black Forest Ham and Sautéed Spinach.
Goldie Lox 14.00
Scrambled Eggs with Smoked Salmon and Cream Cheese.
Crab Omelet 13.75
Fresh Scrambled Eggs with Lump Crab Meat.
Cheese Omelet 12.00
Scrambled eggs with Gruyere or Cheddar.
Poppa Bear 13.95
2 eggs any style, 2 Pancakes, Home Fries, choice of Bacon or Sausage.
Egg White Cheese Omelet 10.00
Eggs whites with your choice of Gruyere or Cheddar Cheese.

© Brien's Benedicts

Crab Benedict M/P
Poached Eggs over Crab Meat on an English Muffin under Hollandaise Sauce.
Eggs Benedict 11.95
Poached Eggs over Canadian Bacon on an English Muffin under Hollandaise Sauce.
Rio Grande Benedict 15.95
Poached Eggs over Tenderloin Medallions on an English muffin under Orange Chipotle Hollandaise Sauce.
Crab Fried Green Tomato Benedict 13.95
Poached eggs over Crab Meat and Fried Green Tomato on an English Muffin topped with Hollandaise. Served with Home Fries.

Sandwiches

Toasted Bagel 9.95
With Cream Cheese, Smoked Salmon, Red Onions, Capers and Dill.
Bacon, Egg, & Cheese Croissant 9.95
Flaky Croissant stuffed with Scrambled Egg, Cheddar Cheese, and Bacon.
El Cubano 11.00
Roasted pork, Black Forest Ham, Peppered Salami, Swiss Cheese, Pickle, house Mustard Sauce pressed on a Baguette.
Crab Cake Sandwich M/P
Lump Crab Cake with Lettuce & Tomato. Served with Pomme Frites.
Sirloin Steak Sandwich 15.00
Six ounce Sirloin with an authentic Southwest rub. Served with Caramelized Onions, Field Greens, drizzled with Fig balsamic on a Ciabatta and Spicy Aioli Fried Potatoes.
Chicken Melt 9.95
Sautéed Onions and Munster cheese with Lettuce, and Tomato.
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 Spicy Aioli Fried Potatoes. Add cheese 1.00 Cayenne bacon 1.00
Stacked Roast Beef 11.00
Sliced thin stacked high on your choice of bread, Lettuce, Tomato, Onion Dill Horseradish spread.