

COCKTAILS

OB SANGRIA

A blend of Mark west Pinot noir, peach schnapps, fresh juices and seasonal fruit

BLUEBERRY BASH

Skyy vodka, ginger syrup, mixed with fresh muddled mint and blueberries, stirred and served on the rocks

THE CAPTAIN'S MARTINI

Grey Goose vodka and vermouth, garnished with blue cheese-stuffed olives

CRABBY MARY

New Amsterdam vodka, Bloody Mary mix, Tabasco sauce and horseradish in a glass rimmed with celery salt and garnished with blue cheese-stuffed olives

RED TIDE

Belvedere vodka, Chambord Black Raspberry liquor, watermelon schnapps, orange and cranberry juices and fresh sour

TSUNAMI

Bacardi Superior and Myers's Original Dark rums, grenadine, orange and pineapple juices and fresh sour, with a pineapple and cherry garnish

BLUE LAGOON

Grey Goose L'Orange vodka, Midori Melon liqueur, Hiram Walker blue curacao, orange and pineapple juices and fresh sour, garnished with a blueberry and orange wedge

GINGER MOJITO

Bacardi Superior rum, Fino sherry, ginger syrup and Prosecco

OYSTER BAR ACADEMY MARTINIS WITH KETEL ONE

Traditional, Cosmopolitan, Washington Apple, Lemon Drop, Chocolate or Pomegranate

MICHELADA

Choice of any beer

FROZEN DRINKS

LANDSLIDE

Absolut vodka, amaretto and Kahlúa Coffee and Baileys Irish Cream liqueurs

RASPBERRY CADILLAC MARGARITA

Patrón Silver tequila, Grand Marnier, raspberry, fresh lime juice, served frozen or on the rocks

BEERS

Please ask about our other beer selections

DOMESTIC

Coors Light
Miller Lite
Blue Moon Belgian White
Fat Tire Amber Ale
MGD

IMPORT/CRAFT

Corona Extra
Corona Light
Dos Equis Ambar
Newcastle
Heineken
Heineken Light
Guinness
Ballast Point Sculpin IPA
Angry Orchard Hard Cider
Modelo
Sierra Nevada Pale Ale
Firestone Walker 805 Blonde Ale
Saint Archer IPA

BEVERAGES

Red Bull Energy Drink

Fiji Water

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer or Lemonade

Coffee

Regular or decaf

Iced Tea

Fresh brewed black tea

OYSTERS

Flown in fresh daily

Ask about our specialty oysters

*OYSTERS ON THE HALF SHELL

Half Dozen
Dozen

*OYSTERS ROCKEFELLER

Spinach, Hollandaise sauce and Parmesan cheese with a touch of Pernod, baked to order
Half Dozen
Dozen

*OYSTERS ROYALE

Oysters on the half shell with wasabi caviar and chive crème fraîche
Half Dozen
Dozen

JUMBO FRIED OYSTERS

Half Dozen
Dozen

*GRILLED OYSTERS

Grilled with garlic-Parmesan butter
Half Dozen
Dozen

*OYSTER SHOOTERS

One oyster per shot, choice of: Bloody Mary, Asian Bomb, Margherita, Louisiana
1 each
Flight of 4

SALADS

COASTAL GARDEN SALAD

With chicken
With shrimp

TRADITIONAL CAESAR SALAD

With chicken
With shrimp

*SEARED TUNA SALAD

Sushi-grade ahi tuna, mandarin oranges, grape tomatoes, cucumber, baby mixed greens and a soy-ginger vinaigrette

CRAB LOUIS SALAD

Pulled crabmeat, avocado, cucumber, tomato and Oyster Bar Louie dressing

HAND-CRAFTED DESSERTS

KEY LIME CHEESECAKE

Real cream cheese filling and graham cracker crust, garnished with fresh whipped cream

MANDARIN ORANGE TART

Almond Bavarian cream served in a praline pastry crust, topped with mandarin orange slices

CHOCOLATE MOUSSE

Classic chocolate mousse layered in chocolate feuilletine crust and covered in chocolate ganache

BAKED ALASKA

Chocolate, Strawberry & Vanilla ice cream, topped with toasted meringue

Limited quantities available

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.
An 18% gratuity will be added to all parties of 8 or more.

ENTRÉES

Ask your server for available sides

*MARKET FRESH CATCH OF THE DAY

Straight from the market to your plate

Ask your server for details

LOBSTER ROLLS

Poached Atlantic lobster tail tossed in lemon aioli, served with Old Bay seasoned fries

BOURBON STREET JAMBALAYA

Smoked chicken or shrimp, andouille sausage and tasso ham tossed with rice and topped with zesty sauce piquant
With chicken
With shrimp

SEAFOOD RISOTTO

Sautéed shrimp, scallops, lobster, mussels and clams tossed in a creamy risotto

CLASSIC SHRIMP SCAMPI

Sautéed jumbo shrimp with garlic, butter, lemon and a white wine sauce

PARMESAN-CRUSTED HALIBUT

Spinach Florentine and fried potato rounds

*OSCAR BURGER

Half-pound Angus Beef topped with asparagus, red king crab and Hollandaise sauce, served with bibb lettuce, tomato, red onion, on a brioche bun.
Choice of any side

*14 OZ. GRILLED RIB EYE STEAK

Seasoned with blackened spices, roasted fingerling potatoes, grilled asparagus and carrots, served with a BBQ bourbon demi-glace
Make any steak Oscar-Style (asparagus, crabmeat and Hollandaise) 12 or Blue Cheese Crust 5

ALASKAN KING CRAB LEGS

1/2 lb. of king crab legs, asparagus and spring mixed greens MP 1 lb.

*CAJUN SCALLOPS

Cajun-spiced jumbo sea scallops, served with a seasonal mushroom and vegetable risotto

*PAN-SEARED SCOTTISH SALMON

In a honey-orange glaze with seasonal vegetables and jasmine rice

8 OZ. GRILLED LOBSTER TAIL


Served with fried potato wedges and sautéed julienned vegetables

*SURF & TURF

Grilled 8 oz. lobster tail and 5 oz. petite filet served with asparagus, carrots and a BBQ bourbon demi-glace
Sub 1/2 lb. crab legs instead of lobster tail for an additional 11

FISH 'N' CHIPS

Beer-battered cod, French fries and coleslaw

 = Specialty Item

STEAMERS

O.B.'S PAN ROAST

Lobster, shrimp, crab claws, clams and mussels, finished with a smoked tomato cream sauce and jasmine rice
Serves one
Serves two

STEAMED SHORTNECK CLAMS OR WILD MUSSELS

Simmered in a garlic butter, white wine sauce or spicy fra diavolo red sauce

BOUILLABAISSE

Sautéed shrimp, scallops, lobster, mussels, clams, crab claws and fish, simmered in a seafood saffron broth

CIOPPINO

Sautéed shrimps, scallops, lobster, mussels, clams, crab claws and fish, served in a robust tomato and herb broth

NEW ENGLAND SHELLFISH BOIL

Clams, mussels, crab claws, shrimp, red potatoes, andouille sausage, corn on the cob, simmered in a seafood and ale broth

Add pasta to any steamer dish for an additional

APPETIZERS

*OYSTER BAR COLD SEAFOOD PLATTER FOR TWO

An assortment of lobster, shrimp, mussels, oysters and crab legs, served with a brandied cocktail sauce

GRILLED TACOS

With fish

With shrimp

BLACKENED OR BEER-BOILED PEEL & EAT SHRIMP

Served with a side salad and remoulade
1/2 lb.
1 lb.

Shrimp peeled with no shells

MARYLAND CRAB CAKES

Jumbo lump crabmeat seasoned with spices and garnished with field greens and red pepper aioli

TIGER PRAWN SAUTÉ

Jumbo tiger prawns sautéed in white wine, butter, garlic and basil, served on top of herbed crostinis

*BLUE CHEESE CRUSTED FILET MIGNON SLIDERS

Seared filet, topped with blue cheese crumbles and fried red onion

*TUNA SASHIMI

Seaweed salad, wasabi, pickled ginger and soy sauce

*BACON-WRAPPED SHRIMP AND SCALLOPS

Served with whole roasted corn, red pepper, jalapeno and BBQ demi-glace

FLASH-FRIED CALAMARI

Small squid lightly breaded, flash-fried and served with spicy marinara and lemon-caper aioli

JUMBO SHRIMP COCKTAIL

Tender poached jumbo shrimp served with cocktail sauce

SOUPS

NEW ENGLAND CLAM CHOWDER

Traditional white clam chowder

LOBSTER BISQUE

Creamy tomato base topped with fresh lobster

Bread bowl for any soup 3

WINES

BUBBLY

Domaine Chandon Brut Cuvée, Napa (split)
Domaine Ste. Michelle Brut, Washington

GLASS BOTTLE

WHITES

Pinot Grigio, Ecco Domani, Italy
Sauvignon Blanc, Teira, Dry Creek Valley, Sonoma
Sauvignon Blanc, SeaGlass, Santa Barbara
Sauvignon Blanc, Nobile, New Zealand
Fumé Blanc, Ferrari-Carano, Sonoma
Riesling, Mönchhof, Mosel-Germany
Conundrum, Conundrum Cellars, California
White Zinfandel, Sutter Home, California
Chardonnay, Kendall-Jackson Vintner's Reserve, Sonoma
Chardonnay, Sonoma-Cutrer, Sonoma
Chardonnay, Rombauer Vineyards, Carneros
Chardonnay, Cakebread, Napa

REDS

Pinot Noir, Mark West, California
Pinot Noir, Carmel Road, Monterey
Pinot Noir, La Crema, Sonoma
Pinot Noir, Lachini, Willamette Valley-Oregon
Merlot, Red Rock Reserve, California
Merlot, Duckhorn Vineyards, Napa
Zinfandel, Teira Dry Creek Valley, Sonoma
Cabernet Sauvignon, Louis M. Martini, Sonoma
Cabernet Sauvignon, Casa Lapostolle, Chile
Cabernet Sauvignon, Twenty Rows, Napa
Cabernet Sauvignon, Jordan, Alexander Valley

SIDES

Fried Potato Wedges

Coleslaw

Old Bay Fries

Rice

Small Garden Salad

Seasonal Vegetables