

Oyster Bar & Grill

STARTERS

*OB COLD SEAFOOD PLATTER FOR TWO	78
lobster, shrimp, mussels, oysters, crab legs and traditional condiments	
 NEW ENGLAND CLAM CHOWDER	10
LOBSTER BISQUE	12
creamy lobster broth garnished with lobster meat	
JUMBO SHRIMP COCKTAIL	22
cocktail sauce, lemon and horseradish	
FRIED CALAMARI	16
spicy marinara and remoulade	
ARTICHOKE SPINACH CRAB DIP	16
lump crab, boursin cheese, seasoned bread crumbs and warm pita bread	
MARYLAND CRAB CAKES	20
jumbo lump crab, mixed greens and red pepper aioli	
*AHI TUNA POKE	19
citrus ponzu, seaweed, cucumber salad and house-made chips	
TIGER PRAWNS	22
mascarpone, soft herbs and toasted crostini	

SALADS



COASTAL GARDEN SALAD	10
with chicken add 5 with shrimp add 8	
TRADITIONAL CAESAR SALAD	12
with chicken add 5 with shrimp add 8	
CRAB LOUIE SALAD	21
crabmeat, avocado, cucumber, tomato and Oyster Bar Louie dressing	

ENTRÉES

SQUID INK PASTA	34
mussels, shrimp, langostino, crispy calamari, garlic tomato sauce and parmesan cheese	
*PARMESAN CRUSTED HALIBUT	36
vegetable risotto	
*BACON WRAPPED SHRIMP & SCALLOPS	30
roasted corn, red peppers and barbeque demi-glace	
LOBSTER ROLL	30
atlantic lobster, lemon aioli and old bay fries	
GRILLED TACOS	20
with fish or shrimp	
*SCOTTISH SALMON FILLET	32
toasted couscous and honey-orange glaze	


 *14 OZ. GRILLED RIBEYE STEAK	40
grilled asparagus, blackening spice, roasted fingerling potatoes, carrots and barbeque bourbon demi-glace	
BOURBON STREET JAMBALAYA	27
smoked chicken and shrimp, andouille sausage, tasso ham, steamed rice and rustic piquante sauce	
CLASSIC SHRIMP SCAMPI	29
sautéed jumbo shrimp with garlic, butter, lemon and white wine	
*CAJUN SCALLOPS	31
jumbo sea scallops and creamy cajun pasta	
FISH N' CHIPS	24
beer-battered cod, french fries and coleslaw	
 SEAFOOD LINGUINE	38
sautéed shrimp, scallops, lobster, mussels and clams	

OYSTERS

flown in fresh daily	½ DOZEN	DOZEN
*OYSTERS ON THE HALF SHELL ask your server about today's selections	18	36
 OYSTERS ROCKEFELLER spinach, hollandaise sauce, parmesan cheese and pernod	19	38
JUMBO FRIED OYSTERS	18	36
 GRILLED OYSTERS garlic-parmesan butter	19	38

STEAMERS

 OB'S PAN ROAST (serves 1 / serves 2).....	37/49
lobster, shrimp, crab claws, clams, mussels, smoked tomato cream sauce and jasmine rice with pasta add 3	
STEAMED SHORTNECK CLAMS PASTA	29
garlic white wine sauce	
WILD MUSSELS PASTA	28
spicy fra diavolo sauce	
BOUILLABAISSE	35
lobster, scallops, fresh fish, mussels, clams, crab, shrimp and saffron with pasta add 3	
CIOPPINO	35
lobster, scallops, fresh fish, mussels, clams, crab, shrimp and tomatoes with pasta add 3	
SHELLFISH BOIL	35
clams, mussels, crab claws, shrimp, red potatoes, andouille sausage, corn on the cob, garlic cajun butter and grilled crostini with pasta add 3	

*8 OZ. GRILLED LOBSTER TAIL	36
fingerling potatoes and sautéed vegetables	
*SURF & TURF	56
grilled 8 oz. lobster tail, 5 oz. petite filet, grilled asparagus, carrots and barbeque bourbon demi-glace substitute 1/2 lb crab legs for lobster tail add 11	
ALASKAN KING CRAB LEGS	MP
1/2 lb or 1 lb served with asparagus and mixed greens	
 *PAN-FRIED BRANZINO	34
fingerling potatoes, carrots and broccolini	
BLACKENED SHRIMP (1/2 lb / 1 lb)...	24/33

 **OB FAVORITE**

*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.

BOTTLED BEERS

DOMESTIC 8	IMPORT/CRAFT 9
Coors Light	Ballast Point Sculpin IPA
Miller Lite	Blue Moon Belgian White
	Corona Extra
	Dos Equis Lager
	Heineken
	New Belgium Fat Tire Amber Ale
	Saint Archer Hazy IPA
	Stella Artois

COCKTAILS

OB HOUSE SANGRIA 16 a blend of merlot, peach schnapps, fresh juices and seasonal fruit
CRABBY MARY 16 new amsterdam vodka, house bloody mary mix, tabasco sauce, horseradish and pimento stuffed olives
RED TIDE 16 absolut elyx vodka, chambord black raspberry liqueur, watermelon schnapps, orange and cranberry juices and fresh sour
TSUNAMI 16 bacardi superior and myers's original dark rums, grenadine, orange and pineapple juices and fresh sour
BLUE LAGOON 16 grey goose l'orange vodka, midori melon liqueur, hiram walker blue curaçao, orange and pineapple juices and fresh sour
MICHELADA 14 choice of any beer
CADILLAC MARGARITA 16 altos plata tequila, grand marnier and fresh lime juice
OYSTER BAR ACADEMY OF MARTINIS 16 made with ketel one vodka and pimento stuffed olives choose from traditional, cosmopolitan, washington apple, lemon drop, chocolate or pomegranate martini

WINES

	GLASS	BOTTLE
SPARKLING		
Brut Cuvée, Domaine Chandon, Napa (187ml)	—	15
Prosecco, Avisi, Veneto, Italy	—	37
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WHITE		
Rosé, Decoy, California	12	47
Riesling, Kung Fu Girl, Colombia Valley	9	35
Pinot Grigio, Ecco Domani, Italy	9	35
Sauvignon Blanc, Kim Crawford, New Zealand	11	43
Sauvignon Blanc, Whitehaven, New Zealand	9	35
Chardonnay, Kendall-Jackson, Sonoma	9	36
Chardonnay, Sonoma-Cutrer, California	14	55
Chardonnay, Cakebread Cellars, Napa	—	90
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RED		
Pinot Noir, Meiomi, California	11	43
Pinot Noir, WillaKenzie Estate Gisele, Oregon	—	96
Merlot, William Hill, California	9	35
Merlot, Decoy, California	—	72
Cabernet Sauvignon, Louis M. Martini, Sonoma	10	39
Cabernet Sauvignon, Newton Skyside, Sonoma	—	65
Cabernet Sauvignon, Jordan, Alexander Valley	—	96
Malbec, Alta Vista Classic, Argentina	12	47
Shiraz, Penfolds, Australia	9	35

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