

Oyster Bar & Grill

SALADS & STARTERS

NEW ENGLAND CLAM CHOWDER

COASTAL GARDEN SALAD

with chicken add with shrimp add

TRADITIONAL CAESAR SALAD

with chicken add with shrimp add

CRAB LOUIE SALAD

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

*OB COLD SEAFOOD PLATTER FOR TWO

lobster, shrimp, mussels, oysters, crab legs, traditional
condiments

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon and horseradish

FRIED CALAMARI

spicy marinara and remoulade

MARYLAND CRAB CAKES (serves 2/serves 3)

jumbo lump crab, mixed greens and remoulade

OYSTERS

½ dozen

dozen

*OYSTERS ON THE HALF SHELL

house Blue Point

*OYSTERS ROCKEFELLER

spinach, hollandaise sauce, parmesan cheese, pernod

*GRILLED OYSTERS

garlic-parmesan butter

JUMBO FRIED OYSTERS

ENTRÉES & STEAMERS

FISH N' CHIPS

beer-battered cod, French fries and coleslaw

BOURBON STREET JAMBALAYA

smoked chicken and shrimp, andouille sausage, tasso ham,
steamed rice and rustic piquante sauce

CLASSIC SHRIMP SCAMPI

sautéed jumbo shrimp with garlic, butter, lemon and white wine

SEAFOOD LINGUINE 41.⁹⁹

sautéed shrimp, scallops, lobster, mussels and clams

*PARMESAN-CRUSTED HALIBUT 37.⁹⁹

vegetable risotto

*14OZ. GRILLED RIBEYE STEAK 45.⁹⁹

grilled asparagus, blackening spice, roasted fingerling potatoes,
carrots and barbeque bourbon demi-glace

ALASKAN KING CRAB LEGS MP

1/2lb or 1lb served with asparagus and mixed greens

*BACON WRAPPED SHRIMP & SCALLOPS

roasted corn, red peppers and barbeque demi-glace

BLACKENED SHRIMP (serves half/full)

serve with cocktail sauce and lemon aioli

8OZ GRILLED LOBSTER TAIL

served with roasted fingerling potatoes and sautéed julienne
vegetables

OB'S PAN ROAST (serves 1/serves 2)

lobster, shrimp, crab claws, clams and mussels,
smoked tomato cream sauce, jasmine rice
with pasta add 3

CIOPPINO

shrimp, scallops, lobster, mussels, clams,
crab claws and fish, robust tomato and herb broth
with pasta add 3

SHELLFISH BOIL

clams, mussels, crab claws, shrimp, red potatoes, andouille sausage,
corn on the cob, garlic Cajun butter
with pasta add 3

COCKTAILS

OB SANGRIA

house red, peach schnapps, fresh juices

CAPTAIN'S MARTINI

Absolut vodka, pimento stuffed olives

RED TIDE

Tito's vodka, Chambord black raspberry liquor,
watermelon schnapps, orange and cranberry juices, fresh sour mix

TSUNAMI

Bacardi Superior, Meyers' Original Dark Rum, grenadine,
orange and pineapple juices, fresh sour mix

BLUE LAGOON

Grey Goose L'Orange vodka, Midori Melon liqueur,
blue curacao, orange and pineapple juices, fresh sour mix

OYSTER BAR ACADEMY MARTINIS WITH KETEL ONE

Traditional, Cosmopolitan, Lemon Drop, Chocolate, or Pomegranate

MICHELADA

choice of any beer

WINES

glass bottle

SPARKLING

Domaine Chandon Brut Cuvee, Napa (187ml)

WHITES

Riesling, Kung Fu Girl, Colombia Valley

Pinot Grigio, Ecco Domani, Italy

Sauvignon Blanc, Kim Crawford, New Zealand

Chardonnay, Kendall-Jackson Reserve, Sonoma

REDS

Pinot Noir, Meiomi, California

Merlot, William Hill, California

Cabernet Sauvignon, Louis M. Martini, Sonoma

Malbec, Alta Vista Classic, Argentina

BOTTLED BEERS

daily selections vary, please inquire

DOMESTIC

Coors Light

Miller Light

IMPORT

Heineken

Corona Extra

Stella Artois

Craft

Blue Moon Belgian White

Hop Valley

Saint Archer IPA

Ballast Point Sculpin IPA

Samuel Adams



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& Grill