

## FRESH STARTS

### SAVORY HOMEMADE CRAB SOUP

Made with whole crabs, in a tomato and vegetable broth Cup 5 | Bowl 7

### FRIED MOZZARELLA STICKS

Served with marinara sauce 7

### DEVEILED CRAB BALLS

Small spicy crab cakes, fried golden 12

### HOT CRAB DIP

Served with assorted crackers 7.5

### FRIED CALAMARI\*

Served with marinara or garlic aioli 10

### SHRIMP COCKTAIL\*

5 shrimp, chilled and served with our cocktail sauce 7.5

### CRAB AND SHRIMP FLATBREAD\*

Crab meat, shrimp and chopped artichoke hearts on a garlic herb flatbread, finished with parmesan cheese and baked 8.5

### BUFFALO CHICKEN FLATBREAD\*

Grilled chicken, spicy Buffalo sauce, chopped celery, and bleu cheese dressing on a garlic herb flatbread, finished with mozzarella cheese and baked 7

### LOADED FRIES\*

French fries with bacon and cheddar cheese 6

### CHICKEN WINGS\*

Available Buffalo, Baltimore-style (tossed in Old Bay) or with garlic and parmesan, served with celery and bleu cheese dressing 6 for 7.5 | 10 for 10.5

### BUFFALO SHRIMP\*

Shrimp dusted in seasoned flour, quickly fried and tossed in Buffalo sauce 6

### CHICKEN TENDERS\*

All white meat, crispy tenders 7

### BUFFALO TENDERS\*

Chicken tenders, tossed in our spicy Buffalo sauce and served with celery and bleu cheese dressing 8

## OUR FAVORITES

### OUR FAMOUS CRAB CAKE(S)

AN OBRYCKI'S MAINSTAY SINCE 1944!

Jumbo lump and backfin crab meat, with just enough egg and seasoned bread crumbs to hold them together, traditionally served fried but also available broiled, served with fries and cole slaw Two 30 | One 19

### DEVEILED CRAB CAKE(S)

A spicier version of our crab cake, available fried, served with fries and cole slaw Two 30 | One 19

### BROILED TOPPED SHRIMP\*

Jumbo shrimp topped with small crab cakes, finished with imperial sauce and broiled, served with fries and cole slaw 22

### FISH AND CHIPS\*

Crisp, fried cod with tartar sauce, served with fries and cole slaw 11

### QUESADILLA\*

Green peppers, onions and a blend of cheeses, served with sour cream and salsa plain 7.5 | with chicken 8.5 | with shrimp 10

## SIDES

FRENCH FRIES 3 | COLESLAW 3 | ONION RINGS 3

## SANDWICHES & WRAPS

### OUR FAMOUS CRAB CAKE

Available fried or broiled, traditionally served with crackers (or choice of bread) 15

### SPICY DEVEILED CRAB CAKE

Available fried, traditionally served with crackers (or choice of bread) 15

### CRAB MELT

Two small crab cakes on an English muffin topped with sliced tomato and provolone cheese, then baked 16

### CRAB CAKE SLIDERS

Three mini crab cake sandwiches, one each served with cocktail, tartar and remoulade sauce 9

### CALIFORNIA REUBEN

Grilled sandwich with sliced turkey on rye, Swiss cheese, coleslaw and thousand island dressing 10

### CHEESE STEAK\*

Sliced rib eye and provolone cheese on a hoagie roll 8.5

### BLACKENED CHICKEN SANDWICH\*

Cajun spiced chicken breast, on a kaiser roll with lettuce tomato and mayonnaise 8.5

### TURKEY CLUB SANDWICH

Turkey, bacon, American cheese, lettuce, tomato and mayonnaise, stacked the classic way on three pieces of toast 10

### MEATBALL SUB\*

Italian style meatballs in marinara sauce and topped with provolone 7

### CHICKEN CHESAPEAKE WRAP

Seasoned blend of crab meat, chicken and cheese, served hot 10.5

### GRILLED CHICKEN CLUB WRAP\*

Grilled chicken, cheese, bacon, lettuce, tomato and mayonnaise 9.5

### CAJUN FISH WRAP\*

Blackened tilapia with lettuce, tomato and cajun mayonnaise 8

### CHEESEBURGER SLIDERS\*

3 mini cheeseburgers on slider buns 7

### BUFFALO CHICKEN WRAP\*

Fried chicken breast tenderloins or grilled chicken, tossed on Buffalo sauce with lettuce and bleu cheese dressing 8

*Above served with house made potato chips  
Substitute fries, slaw, onion rings or small garden salad for \$2*

## SALADS

### CAESAR SALAD

Crisp romaine with garlic croutons and shredded parmesan cheese, tossed in Caesar dressing 7

### FIELD GREEN SALAD

Mixed greens with crumbled blue cheese, walnuts and mandarin oranges, tossed in balsamic vinaigrette 8

### GARDEN SALAD

4

### CRAB WITH MIXED GREENS

Jumbo lump crabmeat over field greens, with tomato, onion and cucumber 12

### SOUP & SALAD

Cup of crab soup with a smaller garden salad 7 | Caesar salad 8

### ADD TO ANY SALAD\*

grilled chicken 3 | baked salmon 5 | 3 deveiled crab balls 7 | crab cake 11

## FROM THE BAR

CHOOSE FROM A FULL SELECTION OF BEER, WINE, AND SPIRITED BEVERAGES INCLUDING COFFEE, HOT CHOCOLATE AND FROZEN DRINKS BEGINNING AT 5:30 AM. (11 AM ON SUNDAYS FOR WINE AND SPIRITS.)

## DRINK AND BE MARY!

### BLOODY MARY

The classic way, with Smirnoff® vodka and your choice of bloody mix or tomato juice

### CRABBY MARY

Absolut Peppar® vodka and bloody mix, in a glass rimmed with Obrycki's spicy seafood seasoning

### RUDDY MARY

Beefeater® gin and bloody mix, in a salt rimmed glass

### BLOODY MARIA

Sauza Conmemorativo® tequila, bloody mix and salsa

### BLOODY TWIST MARTINI

A double shot of Absolut Citron® with a twist and a splash of bloody mix, chilled and served up

**OUR MARTINIS ARE ALWAYS A DOUBLE, BUT MOST OTHER DRINKS CAN BE MADE A DOUBLE FOR ONLY \$3 MORE!**

## BREAKFAST Served all day

### WAKE UP AND FLY\*

Scrambled eggs, toast, bacon or sausage, and breakfast potatoes, served with juice and coffee

10

### CRAB CAKES AND EGGS\*

Scrambled eggs with 2 mini crab cakes, served with toast or English muffin and breakfast potatoes

10.5

### WESTERN OMELETTE\*

Omelette with ham, diced green peppers, onion and cheddar cheese, served with toast or English muffin and breakfast potatoes

9

### CRAB OMELETTE\*

Omelette with crab meat, diced onion, tomato, and cheddar cheese, served with toast or English muffin and breakfast potatoes

10

### BACON SWISS OMELETTE\*

Omelette with applewood smoked bacon and Swiss cheese, served with toast or English muffin and breakfast potatoes

9

### BREAKFAST WRAP\*

Sausage, egg, cheese and potatoes in a tortilla, with salsa on the side

6

### BREAKFAST SANDWICH\*

Egg and cheese with bacon or sausage on an English muffin

5

### SCRAMBLED EGGS WITH TOAST\*

5

### BREAKFAST POTATOES

2.5

## ABOUT US



Established in 1944, Obrycki's started as a bar in Baltimore's historic Fells Point neighborhood. In a short time we became well-known for great steamed crabs and the best and freshest crab cakes in town.

Today, fresh blue crab meat is no longer restricted to the East Coast. We make our crab cakes and many of our other specialties here daily, to give you the freshest and best-tasting seafood possible.

In addition to some great Chesapeake Bay recipes, we've also brought a little Maryland history with us to Cleveland. The photos on display are by notable Maryland photogra-



pher A. Aubrey Bodine, and include Chesapeake maritime shots, a view of the Capitol dome in Annapolis and the flag that inspired Francis Scott Key to write our national anthem. The editorial cartoons with references to Obrycki's, are by "Moko" Yardley, formerly of *The Baltimore Sun*.

In 1976 our parents, Rose and Richard Cernak bought Obrycki's, and to this day, we continue to be a family business.

Though we've outgrown and expanded from our original location, our goal has always remained the same: to create a one-of-a-kind enjoyable experience centered on great Chesapeake regional food.

Thank you for stopping by, and we hope you enjoy your visit with us.

— THE CERNAKS

## VISIT OUR OTHER LOCATIONS

### OBRYCKI'S RESTAURANT & BAR

Concourse B | BWI Thurgood Marshall Airport

### OBRYCKI'S "A" BAR

Concourse A | BWI Thurgood Marshall Airport



## TAKE HOME A TASTE OF MARYLAND

### OBRYCKI'S SEAFOOD SEASONING

Our original (and secret) blend of seasonings. Especially delicious on crabs and shrimp, this magical blend also enhances the flavor of other foods. Sprinkle on fish, chicken, corn on the cob, tomatoes and potatoes. Add it to soup, season a salad, perk up your meatloaf or make a mean Bloody Mary! Use your imagination . . . Sold in one pound containers. Contains no MSG.

8.75 EACH

