

Light Touches

Our famous backfin crab cake
served with crackers 15

Spicy deviled crab cake
served with crackers 15

Crab melt

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

Soft crab sandwich

One whale size whole soft crab fried crisp, with lettuce and
tomato on choice of bread 14

Shrimp salad sandwich

With lettuce and tomato on choice of bread or as a wrap 10

Turkey club

Turkey, bacon, American cheese, lettuce, tomato and mayonnaise
stacked the classic way on three pieces of toast 9

8 oz. Hamburger

Chargrilled and served with lettuce and tomato 8
With cheese 9

Grilled chicken breast sandwich

Chargrilled, seasoned chicken breast served with lettuce and tomato 8

Fried fish sandwich

Fillet of cod, breaded and fried golden, served with
lettuce tomato and tartar sauce on your choice of bread 8

Light Touches served with potato chips
Substitute fries for \$2

Sides

French fries Baked potato Vegetable of the day
Cole slaw Creamed cucumbers Potato salad
\$3 each

Don't forget to ask about our seasonal specialties

Salads

Field green salad

Field greens, mandarin oranges, walnuts and bleu cheese crumbles
tossed in balsamic vinaigrette dressing 9

Garden salad

Iceberg and romaine with carrots, onions, cucumber and tomatoes 4

Wedge salad

Fresh iceberg wedge, diced bacon, grape tomatoes, red onion,
bleu cheese dressing and crumbled bleu cheese 8

Greek salad

Salad greens with feta cheese, cucumbers, kalamata olives, onion, tomato and
green pepper, served with Greek dressing 9

Caesar salad

Crisp romaine with homemade garlic croutons and shaved parmesan cheese,
tossed in Caesar dressing 8

Make your salad an entree

Add grilled salmon or 3 deviled crab balls for only \$7 more
Add a grilled chicken breast or flat iron steak for only \$5 more

Perfect Endings

Our famous eclair supreme

Vanilla ice cream surrounded by an eclair, topped with walnuts, coconut, hot
fudge and kissed with a cherry 10

Chocolate chip pie supreme

Pecan pie loaded with chocolate chips with vanilla ice cream,
topped with walnuts, coconut, hot fudge, whipped cream and
kissed with a cherry 10

Chocolate chip pie

Pecan pie loaded with chocolate chips
and topped with whipped cream 7

Vanilla ice cream 6

Key lime pie

Homemade from our own recipe 6

Homemade fudge topped eclair 6

Classic cheese cake 7

Homemade bread pudding 5.5

Hot fudge sundae 8

Brownie sundae

Fudge brownie topped with vanilla ice cream,
hot fudge and whipped cream 8

Baltimore's Famous



Obrycki's

CRAB HOUSE AND SEAFOOD RESTAURANT SINCE 1944

In Historic Fells Point

1727 E. Pratt St.

Baltimore, MD 21231

410-732-6399 obryckis.com

Raw or Steamed Seafood

Little neck clams

simmered in a broth of white wine,
butter, garlic, shallots and fresh parsley or marinara sauce 10

Raw top neck clams

Six large clams served on the half shell with cocktail sauce 8

Steamed mussels

erved with garlic butter or marinara sauce 10

Crab meat cocktail

Fresh jumbo lump crabmeat, served chilled with cocktail sauce 13.5

Shrimp cocktail

Six chilled jumbo shrimp with cocktail sauce 10

Spicy steamed shrimp

1/2 lb. 10 1 lb. 19

Crabs, Crabs and More Crabs

Snow crab

over 1 lb. 14 over 2 lbs. 27

King crab legs

over 1 lb. 19 over 2 lbs. 37

Dungeness crabs

over 1 lb. 15 over 2 lbs. 29

Above crabs are steamed with, or without our magical blend of
seasoning and served hot with drawn butter

Hard shell crabs, steamed with a
magical blend of seasonings
Priced according to available sizes

Fresh Starts

House appetizer for 2

Combination of clams casino, deviled crab balls, clam tidbits and steamed shrimp 19

Obrycki's savory crab soup

bowl 7 cup 5

Cream of crab soup

bowl 8 cup 6

New England clam chowder

bowl 7 cup 5

Fried mozzarella sticks

Served with marinara sauce 7

Crab dip

Enough to share. Served hot with assorted crackers 12.5

Crab wontons

Creamy crab mixture in wontons, fried crisp and served with a tangy dipping sauce 7

Clams casino

Clams on the halfshell topped with chopped bacon, onions and green peppers with herbs and spices then broiled 10.5

Oysters Chesapeake

Four oysters on the half shell, topped with jumbo lump crab meat, garlic butter and seasoned bread crumbs, finished in the broiler 13

Chicken wings

Eight wings, served Buffalo style or Old Baltimore style (tossed in spicy red crab seasoning) and served with celery and bleu cheese dressing 9

Loaded potato skins

With bacon and cheddar cheese 8
With shrimp and crab meat and topped with imperial sauce and cheddar cheese 11

Fried clam tidbits

Clam strips, fried golden and served with cocktail sauce 7

Onion rings - Fried golden and served with dipping sauce 6

Deviled crab balls

Small spicy crab cakes, fried golden and served with cocktail sauce 12

Fried calamari

With marinara sauce 11

Baltimore Favorites

Our famous backfin 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
two 30 one 19

Deviled crab cake(s)

A spicier version of our crab cake, served fried
two 30 one 19

Broiled topped shrimp

Mini crab cakes over jumbo shrimp, topped with imperial sauce then broiled 28

Sauteed crab lumps

Jumbo lump crab meat sauteed in herb seasoned butter 22

Treasures of seafood

Our famous backfin crab cake, two jumbo shrimp, clam tidbits, fillet of fish and sea scallops, all served fried with a petite broiled crab imperial 31

Soft crabs

Two whale size softcrabs, fried golden 27

Crab imperial

Jumbo lump and backfin crab meat in a rich sauce accented with sherry and broiled 26

Fried shrimp

Jumbo shrimp, breaded and fried golden 17

Above favorites served with vegetable of the day and choice of potato

Chef's Choices

Broiled seafood combination

Our famous backfin crab cake served broiled, with samplings of crab imperial, broiled topped shrimp, flounder and sea scallops 34

Crab cake duet

One backfin crab cake and one of our spicier deviled crab cakes 30

Lobster tail and crab cake

One 6 oz. broiled lobster tail with one of our famous fried backfin crab cakes served \$33

Pan seared sea scallops

Fresh scallops, pan seared and drizzled with our mint pesto 21

Simply Grilled or Blackened

10 oz. Fresh Atlantic salmon 22

12 oz. New York strip steak 26

2 Boneless grilled chicken breasts 17

16 oz. Delmonico steak 29

Above items served with vegetable of the day and choice of potato

Inspired by Italy

Linguine Chesapeake

Jumbo lump crab meat, shrimp, scallops, clams and mussels in a garlic cream sauce, over linguine 26

Cioppino

Italian seafood stew with jumbo lump crab meat, jumbo shrimp, clams and mussels in a savory tomato broth 25

Cajun Seafood Pasta

Cajun spiced jumbo shrimp, scallops and crab meat in a cajun cream sauce, over linguine 24

Shrimp puttanesca

Jumbo shrimp in a stangy tomato sauce with olives and capers, over linguine 21

Italian selections served with a garden salad

Add one crab cake to
Baltimore Favorites, Chef's Choices, Simply Grilled or Inspired by Italy items
for \$11 more or add a broiled lobster tail for \$15 more.