

Raw or Steamed Seafood

Little neck clams

One pound of 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

Mussels

One pound of steamed mussels,
served 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

Whole Maine lobster

1 1/4 lb whole lobster steamed and served with with drawn butter 19
also available broiled and stuffed with crab imperial 24

King crab legs

steamed with, or without,
our magical blend of seasonings and served hot with drawn butter.
over 1 lb. 20 over 2 lbs. 39

Snow crab

steamed with, or without,
our magical blend of seasonings and served hot with drawn butter.
over 1 lb. 14 over 2 lbs. 27

Hard shell blue crabs, steamed with a
magical blend of seasonings

Priced by the dozen 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

Buffalo shrimp

Bite sized shrimp, dusted in seasoned flour, quickly fried and tossed
in spicy Buffalo sauce 9

Clams casino

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

Chicken wings

Eight wings, served Buffalo style or Chesapeake style (tossed in
spicy red crab seasoning,) 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

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 \$33

Pan seared sea scallops

Fresh sea scallops, pan seared and finished with a roasted red pepper sauce 21

Simply Grilled or Blackened

10 oz. Fresh Atlantic salmon 22

10 oz. Ahi tuna steak 19

12 oz. New York strip steak 26

16 oz. Delmonico steak 30

2 Boneless grilled chicken breasts 17

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

Italian selections served with a garden salad

Add one crab cake to any of the above items for only \$11 more or add a broiled lobster tail for \$15 more.

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

Fish and chips

Batter dipped cod, fried crisp and golden 13

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

Add one crab cake to any of the above items for only \$11 more or add a broiled lobster tail for \$15 more.

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 whole 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 10

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

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		

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 4 grilled shrimp for only \$5 more

Perfect Endings

Our famous éclair supreme

Vanilla ice cream surrounded by an éclair, 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 éclair 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

Draft Beer

Try our House Brew,

Obrycki's Lager

Brewed especially for us by Baltimore's own
Clipper City Brewing.

also available:

Budweiser, Coors Light, Sam Adams Seasonal,
Guinness Stout, Smithwick's Irish Ale,
Yuengling Lager, Blue Moon Belgian White

Why not mix it up with a Black & Tan (Guinness & Smithwick's),
a Black & Blue (Guinness & Blue Moon) or even a
Black & Amber (Guinness & Obrycki's)?

all draft beers available by the pint, pitcher,
or souvenir pint glass

Bottled Beer

Corona	Miller Light
Corona Light	Budweiser
National Bohemian	Budweiser Light
Heineken	Michelob Ultra
Heineken Light	Amstel Light
O'Doul's Non-Alcoholic	Smirnoff Ice

Wines by the Glass

Red wines

Robert Mondavi Napa Valley Merlot 10
Lindeman Bin 40 Merlot 6.5
Clos Du Bois Cabernet Sauvignon 8.5
"The Show" Cabernet Sauvignon 6.5
Greg Norman Cabernet Merlot 8
Yellow Tail Reserve Shiraz 6.5
D'Arenberg "Footbolt" Shiraz 8.5
Mirassou Pinot Noir 6.5

White wines

Sonoma Cutrer Russian River Chardonnay 10.5
La Terre Chardonnay 6.5
Santa Margherita Pinot Grigio 12.5
Folonari Pinot Grigio 6.5
Simi Sauvignon Blanc 7.5
Robert Mondavi Napa Valley Fume Blanc 9.5
Clean Slate Riesling 6.5
Beringer White Zinfandel (blush) 6.5

a gratuity of 15% will be added to parties of 10 or more

Fine Wines

Champagne and sparkling wines	per bottle
(10) Dom Perignon, France	250
(11) Moet & Chandon White Star, France	85
(12) Korbel Brut, California	27
(13) Freixenet Cordon Negro, Spain - 187 ml.	6

Red wines

(20) Robert Mondavi Napa Valley Merlot, California	38
(21) Forest Glen Sonoma Reserve Merlot, California	40
(22) Blackstone Merlot, California	30
(23) Aquinas Napa Merlot, California	23
(25) Greg Norman Cabernet Merlot, Australia	29
(30) Toasted Head Pinot Noir Barrel Reserve, California	35
(35) White Oak Napa Valley Cabernet Sauvignon, California	49
(36) Clos Du Bois "North Coast" Cabernet Sauvignon, California	33
(38) Rebel Wine Co. "The Show" Cabernet Sauvignon, California	24
(40) D'Arenberg "Footbolt" Shiraz, Australia	32
(41) Yellow Tail Reserve Shiraz, Australia	24
(45) Woodhall Wine Cellars Chambourcin, Maryland	22

White wines

(50) Ferrari-Carano Reserve Chardonnay, California	60
(51) Sonoma Cutrer Chardonnay Russian River, California	37
(52) Robert Mondavi Napa Valley Chardonnay, California	35
(53) Kendall-Jackson Vintners Reserve Chardonnay, California	36
(54) Sonoma Vineyards Chardonnay, California	18
(60) Santa Margherita Pinot Grigio, Italy	49
(61) Maso Canali Pinot Grigio, Italy	33
(62) Pighin Pinot Grigio, Italy	30
(63) Bottega Vania Pinot Grigio Trentino, Italy	26
(64) Voga Pinot Grigio, Italy	19
(65) Simi Sauvignon Blanc, California	27
(82) Clean Slate Riesling, Germany	24