

OB's PRIME

DINING MENU

APPETIZERS

- Jumbo Shrimp Cocktail** \$10.95
Served over a soy seaweed salad and served with a Creole remoulade and smoked Gazpacho cocktail sauce.
- Oysters or Clams on the Half Shell (each)** \$1.50
Served with cocktail sauce or a champagne mignonette
- OB's Roasted Garlic Mussels** \$8.75
Baked with tomatoes, fresh herbs, and white wine.
- Seared Ahi Tuna** \$10.95
Served on a bed of soy seaweed salad with a wasabi paste and pickled ginger.
- Baked Stuffed Calamari** \$9.95
Stuffed with spicy crab, breaded with Panko and pine nuts and served over creamy polenta with pesto and a Pomidori sauce.
- Stuffed Top Neck Clams** \$7.95
Chopped clams, onion, bacon, lemon, Tabasco butter, cheese, and bread crumbs.
- Baked Crab Balls** \$11.95
Served over fried green tomatoes with cocktail sauce and a three mustard sauce.
- Seared Scallops** \$9.95
Jumbo scallops served with spicy passion fruit, topped with mango coulis.
- Smoked Peppercorn Bluefish** \$7.95
Served with chopped egg and red onions with capers and presented with a wasabi horseradish cream.
- Crab Cannelloni** \$10.95
Homemade pasta stuffed with crab imperial and finished with saffron cream and topped with a red pepper sauce.
- Trio Appetizer for Two** \$21.95
A combination of Stuffed Top Neck Clams, Seared Scallops, and Baked Crab Balls.

SOUPS

- Cream of Crab** \$8.95
OB's Annapolis Classic
- Cuban Soup Black Bean** \$5.95
Served with onions, rice and jalapeno cream.
- Lobster Bisque** \$8.95
Classic Lobster Bisque.

SALADS

- Crispy Fried Thai Squid Salad** \$9.95
Served over a soy seaweed salad with a Thai dipping sauce.
- The Classic Caesar Salad** \$6.95
Prepared the Classic Way.
- Chopped Salad** \$6.95
Chopped lettuce and vegetables mixed with a wasabi bleu cheese dressing and topped with onion crisps.
- Baby Lettuce** \$5.95
Served with goat cheese croutons with a grilled peach vinaigrette.
- Tomato and Onion Salad** \$5.95
Vine ripe tomatoes and sweet onions in a chipotle steak sauce
- Tomato Mozzarella** \$8.50
Buffalo Mozzarella and vine ripe tomatoes

STEAKS

Sauce Béarnaise, Sauce Marchand de Vin or “au Poivre” available

New York Strip	16 oz.	\$30.95
Filet Mignon	10 oz.	\$30.95
Porter House	24 oz.	MKT
Rib Eye	14 oz.	\$29.95

SEAFOODS

Seafood Alfredo \$27.95
Scallops, crab, lobster, and shrimp with mixed vegetables in an Alfredo sauce.

Tuna Steak) \$23.95
Grilled and served with grilled scallops and an Asian pepper sauce and wasabi oil.

Salmon Bombay \$28.95
Baked with Macadamia nuts and served on a coconut curry sauce.

Crab Cake \$31.95
Served over fried green tomatoes and mustard cream.

Jumbo Prawn Shrimp \$26.95
Stuffed with lump crab and topped with a mustard cream sauce.

Whole Maine Lobster 2-4 lbs MKT
Buffalo Mozzarella and vine ripe tomatoes.

Butter Poached Lobster Tail MKT
Served with horseradish mashed potatoes and a curry butter sauce.

Whole Rockfish \$31.50
Served in a smoked tomato butter sauce.

PRIME SPECIALTIES

Rack of Lamb **12 oz.** \$29.95
Roasted with rosemary, served with creamy polenta and a berry

wine glaze.Steak Diane **10 oz.** \$31.95
Filet sautéed in shallots, garlic, brandy, Worcestershire sauce, and a demi-glaze.

Prime Rib **16 oz.** \$29.95
Prime Angus (Served on Fridays and Saturdays).

Chicken Marsala \$19.95
Chicken sautéed in a marsala wine and mushrooms.

SIDES

..... SERVES TWO OR MORE

Asparagus Maltais \$4.25
Roasted with rosemary, served with creamy polenta and a berry

Fine Green Beans \$4.25
Filet sautéed in shallots, garlic, brandy, Worcestershire sauce, and a demi-glaze.

Sautéed Spinach \$4.25
Prime Angus (Served on Fridays and Saturdays).

Sautéed Garlic Mushrooms \$4.25
Chicken sautéed in a marsala wine and mushrooms.

Mashed Potatoes \$4.25
Roasted with rosemary, served with creamy polenta and a berry

Pomme Frites \$3.25
Filet sautéed in shallots, garlic, brandy, Worcestershire sauce, and a demi-glaze.

Onion Crisps \$3.25
Prime Angus (Served on Fridays and Saturdays).

Parmesan Polenta \$4.25
Chicken sautéed in a marsala wine and mushrooms.

DESSERTS

Chocolate Lava Cake \$7.50
Raspberry Chambord Cream..

Crème Brulee \$7.75
Vanilla or Chocolate.

Cheesecake \$7.50
Fresh Strawberry Sauce.

Berry Tart \$6.95
Raspberry Chambord Cream.

Key Lime Tart \$6.95
With fresh Key Limes and Cream.

Ribbon Mousse Cake \$7.50
White and Dark Chocolate.

Homemade Ice Cream \$5.50
Freshly made every day.

Homemade Sorbets \$5.50
Freshly made every day.

Ice Sampling for Two \$10.95