



Welcome!



Oysters

Our *House Oysters* arrive fresh daily straight from the Gulf of Mexico. The Raw Bar menu includes today's Market Prices. Choose Your Style - Dozen or Half-Dozen

RAW

- **TRADITIONAL**** iced on the half-shell with horseradish and cocktail **GF**
- **CHIMICHURRI**** topped with chimichurri and pickled red onion **GF**

ROASTED

- **TEQUILA LIME** margaritas + oysters = AMOB
- **STEAMED GF**
- **GRANDMA GEORGIE'S CHIPOTLE** a bit spicy, just like her
- **GARLIC PARMESAN**
- **OYSTERS ROCK** our signature with creamed spinach + bacon

BUILD YOUR OWN DOZEN

Customize a House Oyster Sampler with FOUR of your favorite styles.

We also offer *Boutique Raw Oysters* sourced from the best small-batch farms up and down the coast. Check the Raw Bar menu for today's selection!

Chilled Starters

TUNA TANGO

Raw ahi tuna tossed in ginger, soy, garlic glaze and served over cucumber. 18.99

CEVICHE OF THE DAY

Chef Jose's secret recipe. 18.99

SMOKED FISH DIP

Served with tortilla chips, pickled red onion and jalapeño. 11.99

PEEL & EAT SHRIMP

Steamed with house seasoning, served chilled. Half-pound 15.99 • Pound 29.99

Hot Starters

CALAMARI

Dusted with AMOB's house seasoning. Served crispy with homemade marinara. 15.99

COCONUT SHRIMP

Served with apricot-horseradish sauce. 11.99

ONION STRAWS

Thin and crispy, served with our signature creamy horseradish sauce. 8.99

MUSSELS PROVENÇAL

Sautéed in white wine with scallions, garlic, tomato, basil, and finished with parmesan. Served with garlic toast. 16.99

KABOOM SHRIMP

Gulf shrimp in spicy aioli over AMOB slaw. 12.99

LEGEND



Penny's Picks



Spicy



GF Gluten Free

NEW ITEM!

SOUTHERN-FRIED OYSTERS

Fresh from the Gulf. Half-dozen 12.79 • Dozen 20.99

BRUSSELS SPROUTS

Served crispy with Thai chili aioli. 12.99

CRISPY PORTOBELLO MUSHROOMS

Dip into our creamy horseradish sauce. 10.99

ESCARGOT

Traditional preparation in mushroom caps with parmesan cheese and garlic butter. Served with garlic toast. 14.99

CHICKEN WINGS

House-seasoned jumbo wings tossed in your favorite sauce: Buffalo, barbecue, teriyaki, or plain. 15.99

HUSH PUPPIES

You'll love them... guaranteed! 3.99

Bowls

TUNA POKE BOWL GF

Ahi tuna tartare, fresh avocado, wakame salad, cucumber, scallions, jalapeño over cilantro rice. 15.99
Substitute cauliflower rice +1

TROPICAL CHICKEN BOWL GF

Marinated grilled chicken, mango pico, fresh avocado, queso fresco, crema and jalapeño over cilantro rice. 14.99
Substitute cauliflower rice +1

SHRIMP & GRITS

Sautéed shrimp with tomato, bacon and garlic over our creamy cheese grits. 14.99

PASTA

So big, we have to serve it to you in the skillet! Includes house or Caesar salad, and garlic toast.

GARLIC ALFREDO PENNE

With blackened or grilled chicken. 19.99

SEAFOOD FRA DIAVOLO

Shrimp, scallops and mussels over penne tossed in a kicked-up marinara. 24.99

SALADS

HOUSE SALAD GF

Tomatoes, almonds, berries, blue cheese with raspberry vinaigrette. 9.25

CAESAR SALAD

Classic. 11.99

SEAFOOD COBB SALAD GF

Lump crab, chilled shrimp, avocado, hard-boiled egg, bacon, tomato, cheddar-jack, blue cheese. 18.99

SOUPS

LOBSTER BISQUE

Cup 7.79 • Bowl 10.99

SPICY SEAFOOD GUMBO

Cup 5.99 • Bowl 7.49

NEW ENGLAND CLAM CHOWDER

Cup 5.99 • Bowl 7.49

BUFFALO CHICKEN SALAD

Cheddar-jack, tomatoes, cucumber, red onion with blue cheese dressing. 14.99

BOURBON SALMON SALAD

Candied walnuts, grape tomatoes, queso fresco, and key lime ponzu. 16.99

Add any of these toppings, prepared to your liking:

- » Grouper +23.99
- » Salmon +13.49
- » Chicken Breast +5.99
- » Gulf Shrimp +7.99



You'll feel like family!

Fish Market

Served with your choice of 2 sides.

First, select your fish. Next, select your preparation style.

Gulf Grouper 27.99

Gulf Mahi Mahi 22.99

Salmon 19.99

Cobia 23.99

Cod 18.99

Catch of the Day MP

BLACKENED | FRIED | GRILLED | SAUTEED

PREMIUM TOPPINGS +3.49

MANGO pico de gallo

TEQUILA LIME herb butter

TERIYAKI ginger, soy, garlic

CHIMICHURRI with pickled red onions

ROMA tomatoes + basil in white wine-garlic butter



Handhelds

Served with AMOB Slaw and house chips. Upgrade to French fries +1

BUILD YOUR OWN BURGER*

Voted Best Burger in Bradenton! Half-pound Angus Prime. 13.49
Add bacon, 'shrooms, American, cheddar, provolone or blue +1 each

COWBOY BURGER

American cheese, bacon, onion straws, barbecue sauce. 14.99

BAJA BURGER

Fresh avocado, house pico, queso fresco, Baja crema. 14.99

GULF GROUPE SANDWICH

The best you'll find on the mainland! Half-pound of fresh Florida grouper, straight from the Gulf of Mexico to our grills. 27.99

CHICKEN SANDWICH

Marinated chicken topped with provolone. Try it fried, grilled, blackened or Buffalo style. 13.99 Add bacon +1

AMOB TACOS

Blackened Cobia, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Two per order. 15.99
Shrimp or Chicken also available

COBIA SANDWICH

Grilled or blackened OpenBlue cobia with apricot-horseradish sauce and pickled red onion. 16.99

Seafood

Served with your choice of 2 sides.

FRIED SHRIMP

Beer-battered and deep-fried, or sautéed with garlic sauce. 19.99

COCONUT SHRIMP

Served with apricot-horseradish sauce. 23.99

LIVE MAINE LOBSTER GF

Flown in from Maine daily. 1 to 1.25 lb. whole lobster, freshly steamed. 32.99

FRIED CLAM STRIPS

Straight from Ipswich - the best around! 18.99

SEA SCALLOPS

Plump and buttery. Choose fried or sautéed. 22.99

SHRIMP AND SCALLOPS

A seafood bounty! Choose all fried or sautéed. 23.99

FISH & CHIPS

Our all-time best selling item! Flaky North Atlantic Pollock deep-fried to golden brown. Served with French fries and one side. 17.99

Things That Don't Swim

Served with your choice of 2 sides.

DANISH BABY BACK RIBS GF

Locals know these are the best ribs anywhere! Full rack of tender pork ribs, slathered with BBQ sauce. 23.99 Half rack 14.99

CARIBBEAN CHICKEN BREAST

Topped with mango pico, try it grilled or blackened. 18.99

RIBEYE*

12 oz. steakhouse-style, seasoned and grilled. Topped with onion straws or chimichurri and pickled red onion. 25.99

SAVE ROOM
for the
BEST KEY LIME PIE
IN FLORIDA!
Made In-House!



We offer an assortment of locally-made desserts! Ask your server for today's selection.

Sides

French Fries **GF**

Red Bliss Potatoes **GF**

Cilantro Rice **GF**

Cauliflower Rice +1

AMOB Coleslaw

Seasonal Vegetable

Cheese Grits **GF**

House Salad 4.99

Caesar Salad 4.99

» Sub salad for 1 side +2.99

» Sub salad for both sides +1.99

TRY OUR ALL-NEW
'BOAT DRINKS'
MENU OF FABULOUS
CRAFT CONCOCTIONS



Visit OysterBar.net
for menu, locations & specials

Share your AMOB memories with us!

RESTAURANT
NEIGHBOR
Award
NATIONAL RESTAURANT ASSOCIATION
EDUCATIONAL FOUNDATION
FOUNDING PARTNER



*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If unsure of your risk, consult a physician.

**Warning: There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

@AnnaMariaOysterBar #AMOBLOVE