

# Anna Maria OYSTER BAR

# Welcome!

Five Star Fun



FOR EVERYONE

## Oysters

Our House Oysters arrive fresh daily straight from the Gulf of Mexico. All Oysters are Market Price.

CHOOSE YOUR STYLE - DOZEN OR HALF-DOZEN

### LEGEND

PENNY'S PICKS

SPICY

GLUTEN FREE

NEW ITEM!



### RAW

#### TRADITIONAL\*\* GF

Iced on the half-shell with horseradish and cocktail.

#### CHIMICHURRI\*\* GF

Topped with chimichurri and pickled red onion.

### ROASTED

#### TEQUILA LIME

Margaritas + oysters = AMOB

#### STEAMED GF

#### GARLIC PARMESAN

#### JACKED UP OYSTERS

Jack cheese, bacon, diced jalapeño.

#### GRANDMA GEORGIE'S CHIPOTLE

Garlic butter, parmesan, chipotle sauce.

#### OYSTERS ROCK

Our signature with creamed spinach + bacon.

### BUILD YOUR OWN DOZEN

CUSTOMIZE A HOUSE OYSTER SAMPLER WITH FOUR OF YOUR FAVORITE STYLES.

## CHILLED STARTERS

#### SHRIMP CEVICHE' GF

Our secret recipe. 15

#### SMOKED FISH DIP GF

Served with tortilla chips, pickled red onion and jalapeño. 15

#### PEEL & EAT SHRIMP GF

Steamed with house seasoning, served chilled. 1/2 LB 17 • 1 LB 32

#### SUSHI STACK'

Inspired by a sushi bar favorite, spicy Ahi Tuna Poke is stacked high with a layer of guacamole and spicy blue crab, and finished with crispy onion straws with ginger-soy glaze and chili aioli. 18



## Bowls

#### TUNA POKE BOWL\*

Raw ahi tuna poke, fresh avocado, wakame salad, cucumber, scallions, jalapeño over cilantro rice. 17

#### TROPICAL CHICKEN BOWL

Marinated grilled chicken, mango pico, fresh avocado, queso fresco, crema and jalapeño over cilantro rice. 17

#### SHRIMP & GRITS

Blackened shrimp with tomato, bacon and garlic over our creamy cheese grits. 17

## HOT STARTERS

#### CALAMARI

Dusted with AMOB's house seasoning. Served crispy with house marinara. 16

#### COCONUT SHRIMP

Served with apricot-horseradish sauce. 13

#### P.E.I. MUSSELS PROVENÇAL

Sautéed in white wine with scallions, garlic, tomato, basil, and finished with parmesan. Served with garlic toast. 17

#### KABOOM SHRIMP

Gulf shrimp in spicy aioli over AMOB slaw. 13

#### CONCH FRITTERS

Island conch blended with bell peppers. Served with housemade remoulade. 12

#### CRAB MAC & CHEESE

Penne pasta in housemade chipotle cheese sauce, topped with parmesan-bacon crumbles and crowned with succulent blue crab. 19

FIVE STAR FLAVOR!

#### SOUTHERN-FRIED OYSTERS

Fresh from the Gulf. 1/2 Doz 13 • Doz 21

#### KICKIN' SPROUTS

Served crispy, tossed in ginger-soy glaze and Thai chili aioli. 11

#### CHICKEN WINGS

House-seasoned jumbo wings tossed in your favorite sauce: Buffalo, barbecue, kung pao, or naked. 17

#### GROUPER BITES

Crispy, golden-brown bites of fresh, never frozen, Gulf grouper, served with our zesty Kaboom sauce for the perfect kick. MP

TAKE HOME A PIECE OF  
FIVE STAR FUN!

AMOB MERCH AVAILABLE  
NOW AT THE HOST STAND

## SOUPS

#### LOBSTER BISQUE

FINISHED WITH MORE LOBSTER MEAT  
CUP 12 • BOWL 16

#### SPICY SEAFOOD GUMBO

CUP 6 • BOWL 8

#### NEW ENGLAND CLAM CHOWDER

CUP 6 • BOWL 8

## SALADS

#### HOUSE SALAD GF

Tomatoes, almonds, berries, blue cheese with raspberry vinaigrette. 13

#### CAESAR SALAD

Classic. 13

#### SEAFOOD COBB SALAD GF

Blue Crab with house seasoning, chilled shrimp, avocado, bacon, hard-boiled egg, tomato, cheddar-jack, blue cheese, and red onion with citrus lime vinaigrette. 24

### ADD ON MORE OF THE GOOD STUFF to your entrée

Chicken +6

Shrimp +8

Blue Crab +9

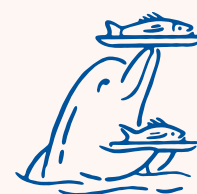
Skirt Steak +12

Salmon +13.5

Scallops +15

Crab Cake +16

Grouper +MP



YOU'LL FEEL

like family!

# Fin Fish

SERVED WITH YOUR CHOICE OF 2 SIDES.

## CAJUN COBIA

Brushed with chipotle cream sauce, roasted and crowned with blue crab and parmesan-bacon crumble. Served with cilantro rice and dressed greens. No substitutions, please. 35

## CAPTAIN'S COMBO

Half-pound fresh cobia, four plump scallops, and four succulent shrimp. 33

## ADMIRAL'S COMBO

Half-pound fresh grouper, four plump scallops, and four succulent shrimp. MP

### FISH & CHIPS

Our all-time best selling item! Flaky North Atlantic Pollock, deep-fried to golden brown. Served with French fries and one side. 19

## FISH MARKET

First, select your FISH.

GULF GROUPE MP

MAHI MAHI 28

SALMON 25

COBIA 27

CATCH OF THE DAY MP

Next, select your preparation STYLE.

Blackened GF

Fried

Grilled GF

Garlic butter

Flat-top sizzled, finish in garlic butter.

Finally, select a PREMIUM TOPPING

Mango GF pico de gallo +4

Tequila Lime herb butter +4

Teriyaki ginger, soy, garlic +4

Chimichurri GF with pickled red onions +4

Bourbon Glaze smoky, sweet and spicy +4

Roma tomato, basil, capers in white wine-garlic butter +4

Chipotle Crab Royale

brushed with chipotle cream sauce, roasted and crowned with blue crab +9



## CATCH THE BIG ONE!

ADD ON MORE OF THE GOOD STUFF  
to your entrée

Chicken +6

Shrimp +8

Blue Crab +9

Skirt Steak +12

Salmon +13.5

Scallops +15

Crab Cake +16

Grouper +MP

SAVE ROOM FOR THE

## Best Key Lime Tart

IN FLORIDA!



MADE  
IN-HOUSE!

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

## CRUSTACEANS

SERVED WITH YOUR CHOICE OF 2 SIDES.

### SHRIMP DINNER

Beer-battered and deep-fried, or sizzled in garlic butter. 25

### COCONUT SHRIMP

Served with apricot-horseradish sauce. 27

### LIVE MAINE LOBSTER GF

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

### SNOW CRAB

1 lb of sweet, tender snow crab legs served hot and ready to crack, with warm melted butter for dipping. MP

### FRIED CLAM STRIPS

Straight from Ipswich - the best around! 26

### SEA SCALLOPS

Plump and buttery. Choose fried, grilled, blackened or garlic butter. 31

### SHRIMP AND SCALLOPS

A seafood bounty! Choose all the same style. 32

### SNOW CRAB BOIL

1/2 lb of sweet snow crab legs, tender mussels, succulent peel-and-eat shrimp, potatoes, and fresh corn on the cob, all simmered in an Old Bay Broth. MP

## HANDHELDS

SERVED WITH AMOB SLAW AND HOUSE CHIPS. UPGRADE CHIPS TO ANY STANDARD SIDE FOR +1.

### BUILD YOUR OWN BURGER

Voted Best Burger in Bradenton! Half-pound Angus Prime. 16

Add Black Forest bacon, 'shrooms, American, cheddar, provolone or blue +1 each

### BAJA CHICKEN SANDWICH

Blackened chicken, fresh avocado, mango pico, queso fresco, Baja crema. 16

### NORTH SHORE SANDWICH

Grilled or blackened cobia with apricot-horseradish sauce and pickled red onion. 18

### AMOB TACOS

Blackened snapper fingers, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Two per order. Shrimp or Chicken also available. 17

### GULF GROUPE SANDWICH

The best you'll find on the mainland! A half-pound of fresh never frozen Florida grouper, straight from the Gulf to our grills. MP

## 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. 25 Half rack 16

### BAJA CHICKEN BREAST

Blackened chicken, fresh avocado, mango pico, queso fresco, Baja crema. Try it grilled or blackened. 23

### CHURRASCO SKIRT STEAK

Grilled skirt steak topped with zesty chimichurri, pickled red onion and served with cilantro rice and dressed greens. No substitutions, please. 28

## SIDES

AMOB Coleslaw GF

French Fries GF

Red Bliss Potatoes GF

Cilantro Rice

Seasonal Vegetable

Cheese Grits GF

## PREMIUM SIDES

+5 EACH  
or sub any Premium Side  
for one side +3.5  
for both sides +2.5

Kickin' Sprouts (half-order)

Chipotle Mac

Hush Puppies

House Salad (small) GF

Caesar Salad (small)

### SOUPS

Spicy Seafood Gumbo

New England Clam Chowder

Lobster Bisque +2.5 additional upgrade

TRY OUR ALL-NEW

## 'Tiki Drinks'

MENU OF FABULOUS  
CRAFT CONCOCTIONS



SHARE YOUR AMOB MEMORIES WITH US!  
@ANNAMARIAOYSTERBAR #AMOBLove

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Dive into [OysterBar.net](http://OysterBar.net) for menus, locations, specials and our family story.



\*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.