

HAPPY HOUR Monday - Friday 4 to 6pm BAR AREA ONLY

Happy Hour under \$5

- Tuna Tataki** 4.99
Seared rare tuna, pickled ginger wasabi & soy
- Pow Pow Shrimp** 3.99
Sweet and spicy
- Mozzarella Mezza Luna** 3.99
Served with Marinara sauce
- Chicken Wings** 4.99
Traditional Buffalo sauce
- Shrimp Dumplings** 3.99
Steamed Served with Soy sauce
- Sushi Roll** 4.99
Daily sushi special
- Clams Casino** 4.99
With bacon
- Coconut Shrimp** 3.99
Served with Chinese duck sauce

Raw Bar

- Clams on the 1/2 (6 each)** 4.99
- Clams Ceviche (5 each)** 4.99
- Oysters on the 1/2 (5 Each)** 4.99

Happy Hour under \$10

- Deviled Crab Cake** 7.99
Sauce Remoulade Homemade coleslaw
- Chef's Meatballs (Beef & Pork)** 7.99
Garlic cheese bread
- Kobe Beef Sliders** 9.99
Shallot aioli, NJ tomato-onion relish, cheddar cheese
- Philadelphia Cheesesteak** 8.99
8oz Ribeye, Cheeze Whiz, with or without fried onions
- Grilled Chicken & Panzanella Salad** 7.99
Chicken breast, tomato, cucumber, mozzarella
- Margherita Pizza** 8.99
Fresh plum tomato sauce, fresh mozzarella, fresh basil
- Chicken Parmesan** 6.99
Italian breaded, fresh mozzarella, marinara, Italian roll
- Fish Tacos** 8.99
Two large soft tortillas filled with blackened grouper, lettuce, tomato, salsa verde, diced mango, cilantro and queso

HH Bar Specials

Monday - Friday 4 to 6pm

- Domestic Pint 2.50
- Domestic Bottle 2.75
- Well Drinks 3.00
- Frozen Cocktails 4.00

free mussels while cocktailing - happy hour only

Bottled Beer

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|------------------------|-----------------|
| DOMESTIC | IMPORTED |
| Budweiser | Amstel Light |
| Budweiser Light | Becks |
| Bud Light Lime | Corona |
| Coors Light | Guinness |
| Michelob Ultra | Heineken |
| Miller Lite | Heineken Light |
| Rolling Rock | |
| Sam Adams Lager | DRAFT |
| Sierra Nevada Pale Ale | Blue Moon |
| Yuengling | Miller Lite |
| O'Douls N/A | Yuengling Lager |

Wine by the Glass

- ESTRELLA**
Chardonnay
- ROBERT MONDAVI**
"PRIVATE SELECT"
Chardonnay
- KENDALL JACKSON**
Chardonnay
- LUNA DI LUNA**
Chardonnay-Pinot Grigio
- DUE TORRI**
Pinot Grigio
- SANTA MARGHERITA**
Pinot Grigio
- 1/2 BOTTLE ONLY**
- CHATEAU ST. MICHELLE**
Sauvignon Blanc
- ESTRELLA**
Merlot
- COLUMBIA CREST**
Merlot
- ESTRELLA**
Cabernet Sauvignon
- J. LOHR**
Cabernet Sauvignon
- ROSEMOUNT**
Estate Shiraz
- CLINE**
Zinfandel
- MARK WEST**
Pinot Noir
- RUFFINO**
Chianti
- BERINGER**
White Zinfandel
- KORBEL**
Brut Split

The Captain offers a complete wine list available to you upon request

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Whet Your Whistle

- Jersey Cantaloupe**
Rum, melon liquor and fresh cantaloupe
- Mango Chiller**
Rum, tequila, triple sec and mango
- Piña Colada**
Rum, pineapple juice and coconut milk
- Frozen Margarita**
Tequila, triple sec and lime juice
- Strawberry Daiquiri**
Fresh strawberries, rum, strawberry liquor and pineapple juice

- Rum Runner**
Light and dark rums, banana liquor, pineapple, orange juices and grenadine

- Banana Daiquiri**
Bananas, rum, banana liquor and triple sec

- Virgin Frozen Fruit Cocktails**
Non-alcoholic.
Choose from any of the above flavors

Super sized frozen cocktails served in a 16 oz. Obadiah's souvenir glass.

Dessert

- Dirty Snowball**
Plenty for two.
Vanilla ice cream rolled in toasted coconut.
Served in a large goblet with chocolate fudge sauce and a sugar cookie 6.99
- Strawberries Romanoff**
For the table to share.
Strawberries splashed with Grand Marnier (N.A.) with whipped cream and chocolate sauce 8.99
- Hammonton Blueberry Crisp**
Aunt Sandy's own recipe 4.99
- Volcano Cake**
For one or two.
Chocolate lava with your choice of ice cream 7.99
- Sorbet**
Served in their natural shell 5.99
- Banana Cream Pie** 4.99
- Peach Cobbler** 3.99
- Crème Brulee** 5.99
- Premium Ice Cream** 2.99

EAT-IN or TAKE-OUT

Obadiah's

Restaurant Est.1984

FRESH SEAFOOD • RIBS • PRIME STEAKS

& OB Crabs

The Captain's Casual Pub



obadiahs.com

301 Roosevelt Blvd | Marmora, NJ 08223 | 609.390.3574

(located one half mile over Ocean City's 34th Street bridge)

Appetizers

Clams Casino	7.99
Whole topneck clams with onions, bell peppers, bacon and asiago cheese	
Buffalo Chicken Fingers	7.99
Chicken fingers, sauce, bleu cheese and celery sticks	
Mozzarella a La Marinara	6.99
Breaded half moon shapes with marinara sauce and grated romano cheese	

Chesapeake Crab Dip	8.99
Hot, bubbly, loaded with lump crab served with Old Bay chips	

Crabby Clams	9.99
Absecon Bay middleneck clams bathed in garlic, wine, herbs, natural broth, lemon, butter and Old Bay	

Calypso Coconut Shrimp	7.99
Gulf shrimp coated with rum and coconut mélange. Oriental duck sauce	

Mussels Gorgonzola	9.99
Prince Edward Island Canadian mussels sautéed with spicy marinara sauce, mussel broth, basil and gorgonzola cheese	

Alligator Bites	8.99
Cajun gator tender with swamp sauce	

Steamed Shrimp Dumplings	6.99
Sweet chili sauce, guzdo and green onions	

Calamari Lemoni	9.99
Stir-fried pickled banana peppers, basil, tomato, olive oil, garlic, lemon juice and grated pecorino cheese	

Bacon Wrapped Scallops	9.99
Scallops, Applewood bacon, skewered and grilled Chambord glaze	

Soups

He Crab Bisque	7.99
Jumbo lump crabmeat, cream, sherry wine and nutmeg	

Lobster Bisque	6.99
"Best of the Shore" Atlantic City Press. Rich, creamy bisque with brandy	

Maryland Crab	4.99
Sweet claw crabmeat vegetables, barley, potatoes Maryland seasonings, bold tomato crab broth	

Snapper Soup "Bayou Style"	5.99
Turtle meat, onions, carrots, spinach, tomato, egg whites and sherry	

Salads

Bistro Chicken Caesar	13.99
Grilled or Blackened chicken crisp hearts of romaine homemade roasted garlic romano dressing, tomato, egg, anchovies, croutons and shredded parmesan	

Substitute Medium Rare Seared Tuna or Broiled Crab Cake	21.99
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Crabmeat Cobb Salad	15.99
Lump, sweet claw crabmeat, bleu cheese crumbles, hardboiled egg, kalamata olives, smoked bacon, onions, avocados, tomatoes, iceberg.	

Fruit and Chicken Salad	12.99
Peaches, strawberries, mango, dried cranberries, candied cashews, field greens	

Obadiah's Classic	6.99
Mixed greens tossed with radicchio, cucumbers, Bermuda onions, carrots, grape tomatoes, sunflower seeds and mango	

Petite Caesar	7.99
Crisp hearts of romaine tossed in homemade roasted garlic romano dressing with anchovies, croutons and shredded parmesan cheese	

Steakhouse Wedge	6.99
Iceberg heart, Applewood bacon, grape tomatoes, bleu cheese dressing	

Jersey Tomato (seasonal)	7.99
A sliced Jersey tomato, fresh mozzarella, Bermuda onions, cucumbers balsamic vinaigrette	

Crabmeat Avocado and Mango Stack	14.99
Baby greens, chilled shrimp, light tropical vinaigrette	

The Light Fare

Served with kettle chips, potato salad or fresh fruit salad

Stuffed Soft Shell	13.99
Jumbo soft shell crab stuffed with crab stuffing, lightly fried, snowflake roll	

Giant Crab Cake Sandwich	13.99
A broiled colossal cake made of jumbo and sweet claw crabmeat, Maryland style, snowflake roll, lettuce and tomato	

Kobe Ocean Burger	14.99
Wagyu beef burger, shrimp salad, cheddar cheese, brioche roll	
<i>Without shrimp salad</i>	12.99

Islamorada Fish Sandwich	11.99
Fried grouper, Jersey tomato, fried onions and cheddar cheese, Cuban roll	

Lobster Roll	18.99
Cracked lobster meat, Old Bay mayonnaise and lettuce on a split top roll. Or if you prefer, hot with Old Bay butter	

Ribeye Grinder	10.99
Sliced ribeye, brown gravy, fried onions, cheddar cheese, Cuban roll	

Chicken Christina	12.99
Grilled cutlet, crab imperial, Monterey jack and special sauce. Brioche roll	

Pizza

Thin and crispy pizza.

Neapolitan Style	10.99
Tomato sauce and mozzarella	

Old Favorite	11.99
Neapolitan with sausage and pepperoni	

Margherita	11.99
Fresh mozzarella, plum tomato sauce and basil	

Jersey Tomato and Spinach Pie	11.99
Sliced jersey tomatoes, garlic spread, spinach asiago cheese and mozzarella	

<i>Available with chicken</i>	14.99
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Steamer Station

Served with steamed redskin potatoes and corn on the cob

Steamed Shrimp	1 lb. 19.99
Old Bay spiked shrimp with lemon and drawn butter.	
1/2 lb.	10.99

Alaskan King Crab Legs	38.99
1-1/4 lb. of steamed jumbo crab legs	

Alaskan Queen Crab Clusters	26.99
1-1/2 lb. of snow crab clusters	

Dungeness Crab Clusters	28.99
A west coast favorite. 1-1/2 lb. of crab clusters from the Pacific Ocean	

Steamer Combo	25.99
Clams, mussels, snow crab and shrimp. Served with drawn butter and lemon	

Sautéed Garlic Blue Claws	MP
Split and cleaned, sautéed olive oil, garlic, butter and white wine	

Steamed Spiced Blue Claws	MP
Steamed crab with Baltimore spices. Served dirty, cleaning additional	

Lobster	MP
Live from Maine. Steamed or broiled	

Small Plate Entrees

Prepared with Extra Virgin Olive oil, pink sea salt, lemon.

Served on spring greens in a light vinaigrette

Seared Scallops 6oz	17.99
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Grilled Chicken Breast 6oz	14.99
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Broiled Fish Du Jour 6oz	17.99
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Crab Cake 6oz	18.99
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Grilled Shrimp 6 ea.	17.99
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NY Strip 7oz	20.99
<i>Certified Angus Beef® Steak & Wedge</i>	

Entrees

Served with clam dip and corn bread, salad, your choice of mashed cauliflower, stewed tomatoes, whipped yams, French fries, sliced Jersey tomato or macaroni and cheese.

Prime Rib of Beef	23.99
The king of meats with au jus and horseradish sauce	

Prime Rib & Crab Stuffed Shrimp	31.99
Prime rib, broiled colossal stuffed shrimp with Applewood cured bacon	

Crabmeat Sauté & Linguine	24.99
Sweet jumbo lump crabmeat, olive oil, garlic, white wine, lemon, butter and imported cheese	

Tilapia Obadiah	21.99
Crab encrusted tilapia fillet with lemon, butter, fresh herbs, artichoke hearts, button mushrooms, roasted peppers and Chardonnay wine	

Calypso Coconut Shrimp or Breaded Shrimp	16.99
Sweet gulf shrimp breaded or rum coconut batter, Oriental duck sauce	

Atlantic Flounder Cardinal	20.99
Broiled flounder fillet with lobster sauce	

<i>Stuffed with Crab Imperial an additional</i>	5.99
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Soft Shell Crabs and Linguine	26.99
Breaded soft shell crabs served on linguine tossed in a sweet red crab sauce	

Crab Imperial en Casserole	22.99
Baked jumbo lump crabmeat with our secret imperial sauce	

Chicken Parmigiana	16.99
Breaded chicken breasts, marinara sauce and aged provolone on linguine	

Maryland Crab Cake	21.99
Traditional Maryland style broiled jumbo lumps and sweet claw crabmeat. Pineapple and mango salsa	

Imperial Crab Stuffed Shrimp	24.99
Broiled colossal shrimp, Applewood cured bacon wrapped and lobster sauce	

Shrimp Scampi	20.99
Mediterranean Style	

<i>Asparagus, yellow roasted pepper, tomato, garlic butter, olive oil, imported pasta, herbs and asiago cheese</i>	5.99
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<i>Add Jumbo Lump Crabmeat</i>	17.99
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Atlantic Flounder	17.99
Breaded, lightly fried fillet. Lemon, cocktail and tartar sauces	

Scallops Vero Beach	21.99
Broiled day boat scallops Ritz cracker crust. Honey tangerine butter	

<i>Stuffed with Crab Imperial an additional</i>	5.99
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BBQ Ribs	21.99
Traditional baby back pork ribs	

<i>Your choice of dry BBQ rub or Caribbean Jerk</i>	10.99
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NY Strip Steak 14 oz.	29.99
Certified Angus Beef® center cut, seasoned, grilled, herb butter	

Deviled Crab & Clam Combo	17.99
Rich creamy crabcake, two deviled overstuffed clams, lemon	

Eggplant Rollatini Parmigiana	14.99
Baked eggplant ricotta cheese mozzarella, marinara on linguini	

2010. Menu and prices subject to change.

Raw Bar

Tuna Tataki	Small 8.99
Sesame encrusted ahi tuna, pan seared rare sliced thin.	
Large	17.99
Seaweed salad, cusabi dressing, ponzu, lime wedge.	

Chilled Oysters	Half Dozen 10.99
Louisiana Gold Band oysters on ice served with cocktail sauce and lemon.	
Dozen	21.99

Iced Half Shells	Half Dozen 6.99
Absecon Bay topneck clams on ice with cocktail sauce and lemon.	
Dozen	13.99

Clams Ceviche	Half Dozen 8.99
Mango, red onions, sweet peppers, vinegar, lime, orange and cilantro.	
Dozen	17.99

Conch Salad	9.99
Served with olive oil, lemon, Italian parsley and capers	

Colossal Shrimp Cocktail	11.99
Chilled U12, peeled and deveined. Cocktail sauce lemon wedge	

Colossal Crab Cocktail	11.99
Cocktail sauce and a lemon wedge	

Oyster or Clam Shooters	6.99
Your choice of 2 Raw Oysters or Clams in a shot glass with Blue Moon beer with Old Bay seasoning and Stingray sauce	

Sushi Roll, Nigirizushi and Combos	MP
Fresh made daily, wasabi, ponzu and pickled ginger	

Jumbo Crab Fingers	9.99
Key lime mustard sauce and lemon	

Sides

Jersey Tomatoes	3.
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Macaroni and Cheese	3.
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Red Bliss Potato Salad	2.
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Corn on the Cob	2.
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Whipped Yams	3.
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Mashed Cauliflower	3.
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Crab Stuffing	9.
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French Fries	3.
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Stewed Tomatoes	2.
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Clam Dip	6.
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Sauteed Greens	4.
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Plate sharing charge	8.
Includes all Dinner Accompaniments.	

Children 10 and under

All served with French fries, macaroni and cheese or applesauce.

Chicken Tenders	8.99
Fried Flounder	8.99
Fried Shrimp	8.99
Meatball & Noodles	8.99
Beef Hot Dog	5.99
Petite Prime Rib	11.99