

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

Happy Hour under **\$5**
COLD.....

- Tuna Tataki** 4.99
Seared rare tuna, pickled ginger wasabi & soy
- Sushi Roll - Daily Special** 4.99
- Asian Squid Salad** 4.99
Ginger, fern, bamboo shoots, sesame, rice wine Vinegar, sesame oil and chili
- Clams on the 1/2 (5 each)** 4.99
Clams Ceviche (4 each)
- Oysters on the 1/2 (5 Each)** 4.99
Oysters Ceviche (4 Each)
- Sardina** 4.99
Sardines, sweet onions, tomatoes bruchetta
- Salsa Fresca** 4.99
With whole grain tortillas
- Ceviche or Sashimi of the day** 4.99

HOT.....

- Pow Pow Shrimp** 4.99
Sweet and Spicy
- Shrimp Dumplings** 4.99
Steamed served w/Ponzu dipping sauce
- Crunchy Grouper Fingers** 4.99
Key Lime tartare
- Coconut Shrimp** 4.99
Served with Chinese duck sauce
- Philly Cheese Steak Egg Rolls** 4.99
Pizza sauce
- Clams Casino with bacon** 4.99
- Conch Fritters & Calypso Sauce** 4.99

Happy Hour under **\$10**

- Deviled Crab Cake** 9.99
On mesclun greens with a lemon aoli
- Philadelphia Cheesesteak** 9.99
8oz Ribeye, Cheeze Whiz, with or without fried onions
- Grouper Fish Tacos** 9.99
Two large soft tortillas filled with blackened grouper, cabbage, salsa, diced mango, lime crema, and queso
- Chef's Meatballs (Beef & Pork)** 9.99
Served with garlic cheese bread
- Margherita Pizza** 9.99
Fresh plum tomato sauce, fresh mozzarella, fresh basil
- Chicken & Panzanella Salad** 9.99
Grilled chicken breast, tomato, cucumber, mozzarella, on crispy bread
- Rum & Coke Pork Ribs** 9.99
Grilled with a Coca Cola barbecue sauce
- Drunken Shrimp** 9.99
U-Peel 'Em shrimp served cold in Corona beer and lime
- Turkey Burger** 9.99
Grilled with muenster cheese, garlic aoli, and Applewood bacon on whole wheat roll

HH Bar Specials

- Domestic Pint 3.00 Domestic Bottle 3.25
- Well Drinks 3.20 Frozen Cocktails 5.00

free mussels while cocktailing - happy hour only

Bottled Beer

- | | |
|------------------------|-----------------|
| 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
- ½ 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 5.99
- 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** 3.50

EAT-IN or TAKE-OUT

Obadiah's

Restaurant Est.1984

FRESH SEAFOOD • RIBS • PRIME STEAKS
& **OB Crabs** The Captain's Casual Pub



All you can eat crabs ... call for details

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	9.49
Breaded half moon shapes with marinara sauce and grated romano cheese	
Chesapeake Crab Dip	9.50
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
Tossed pickled banana peppers, basil, cherry tomatoes, 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.99 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 <i>Substitute Medium Rare Seared Tuna or Broiled Crab Cake</i>	
Crabmeat Cobb Salad	16.99
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

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>	
Islamorada Fish Sandwich	11.99
Fried grouper, Jersey tomato, fried onions and cheddar cheese, Cuban roll	
Lobster Roll	19.99
Cracked lobster meat, Old Bay mayonnaise and lettuce on a split top roll. Or if you prefer, hot with Old Bay butter	
Ribeye Cheese Steak	10.99
Sliced ribeye, fried onions, cheddar cheese, Cuban roll	
Chicken Christina	12.99
Grilled cutlet, crab imperial, Monterey jack and special sauce. Brioche roll	
Turkey Burger	8.99
Freshly ground seasoned Turkey with muenster cheese, garlic aioli, apple wood bacon, lettuce, tomato. Whole wheat roll	
Pizza	
Thin and crispy pizza.	
Neapoliton Style	10.99
Tomato sauce and fresh mozzarella	
Old Favorite	12.99
Neapoliton with sausage and pepperoni	
Margherita	11.99
Fresh mozzarella, plum tomato sauce and basil	
Jersey Tomato and Spinach Pie	12.99
Sliced jersey tomatoes, garlic spread, spinach asiago cheese and mozzarella <i>Available with chicken</i>	

Steamer Station

Served with steamed redskin potatoes and corn on the cob

Steamed Shrimp	1 lb. 21.99	Steamer Combo	28.99
Old Bay spiked shrimp with lemon and drawn butter.	1/2 lb. 12.99	Clams, mussels, snow crab and shrimp. Served with drawn butter and lemon	
Alaskan King Crab Legs	39.99	Sautéed Garlic Blue Claws	MP
1-1/2 lb. of steamed jumbo crab legs		Split and cleaned, sautéed olive oil, garlic, butter and white wine	
Alaskan Queen Crab Clusters	28.99	Steamed Spiced Blue Claws	MP
1-1/2 lb. of snow crab clusters		Steamed crab with Baltimore spices. <i>Served dirty, cleaning additional</i>	
Dungeness Crab Clusters	29.99	Lobster	MP
A west coast favorite. 1-1/2 lb. of crab clusters from the Pacific Ocean		Live from Maine. Steamed or broiled <i>Stuffed with Maryland Crab stuffing - additional</i>	

Small Plate Entrees

Prepared with Extra Virgin Olive oil, pink sea salt, lemon. Served on spring greens in a light vinaigrette

Seared Scallops 6oz	19.99
Grilled Chicken Breast 6oz	14.99
Broiled Fish Du Jour 6oz	17.99
Crab Cake 6oz	18.99
Grilled Shrimp 6 ea.	17.99
NY Strip 7oz	21.99
<i>Certified Angus Beef® Steak & Wedge</i>	

Entrees

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

Prime Rib of Beef (Kingcut)	24.99	Maryland Crab Cake	22.99
The king of meats with au jus and horseradish sauce		Traditional Maryland style broiled jumbo lumps and sweet claw crabmeat. Pineapple and mango salsa	
Prime Rib & Crab Stuffed Shrimp	32.99	Imperial Crab Stuffed Shrimp	24.99
Prime rib, broiled colossal stuffed shrimp with Applewood cured bacon		Broiled colossal shrimp, Applewood cured bacon wrapped and lobster sauce	
Crabmeat Sauté & Linguine	25.99	Shrimp Scampi Mediterranean Style	22.99
Sweet jumbo lump crabmeat, olive oil, garlic, white wine, lemon, butter and imported cheese		Asparagus, yellow roasted pepper, tomato, garlic butter, olive oil, imported pasta, herbs and asiago cheese <i>Add Jumbo Lump Crabmeat</i>	
Tilapia Obadiah	26.99	Atlantic Flounder	18.99
Crab encrusted tilapia fillet with lemon, butter, fresh herbs, artichoke hearts, button mushrooms, roasted peppers and Chardonnay wine		Breaded, lightly fried fillet. Lemon, cocktail and tartar sauces	
Calypso Coconut Shrimp or Breaded Shrimp	17.99	Scallops Vero Beach	23.99
Sweet gulf shrimp breaded or rum coconut batter, Oriental duck sauce		Broiled day boat scallops Ritz cracker crust. Honey tangerine butter <i>Stuffed with Maryland Crab stuffing - additional</i>	
Atlantic Flounder Cardinal	20.99	BBQ Ribs	21.99
Broiled flounder fillet with lobster sauce <i>Stuffed with Maryland Crab stuffing - additional</i>		Traditional baby back pork ribs half 10.99 Your choice of dry BBQ rub wet or Caribbean Jerk	
Soft Shell Crabs and Linguine	28.99	NY Strip Steak 14 oz.	29.99
Breaded soft shell crabs served on linguine tossed in a sweet red crab sauce		Certified Angus Beef® center cut, seasoned, grilled, herb butter	
Crab Imperial en Casserole	24.99	Deviled Crab & Clam Combo	20.99
Baked jumbo lump crabmeat with our secret imperial sauce		Rich creamy crabcake, two deviled overstuffed clams, lemon	
Chicken Parmigiana	17.99	Eggplant Rollatini Parmigiana	14.99
Breaded chicken breasts, marinara sauce and aged provolone on linguine		Baked eggplant ricotta cheese mozzarella, marinara on linguini	
Lobster Milanese	29.99		
Butterflied, bread crumbed and fried, served over linguini with asparagus, mushrooms, tomatoes tossed in garlic alfredo			



2011. Menu and prices subject to change.

Raw Bar

Tuna Tataki	Small 8.99	Large 17.99
Sesame encrusted ahi tuna, pan seared rare sliced thin. Seaweed salad, cusabi dressing, ponzu, lime wedge.		
Chilled Oysters	Half Dozen 10.99	Dozen 21.99
Louisiana Gold Band oysters on ice served with cocktail sauce and lemon.		
Iced Half Shells	Half Dozen 6.99	Dozen 13.99
Absecon Bay topneck clams on ice with cocktail sauce and lemon.		
Clams Ceviche	Half Dozen 8.99	Dozen 17.99
Mango, red onions, sweet peppers, vinegar, lime, orange and cilantro.		
Conch Salad	9.99	
Served with olive oil, lemon, Italian parsley and capers		
Colossal Shrimp Cocktail	12.99	
Chilled U12, peeled and deveined. Cocktail sauce lemon wedge		
Colossal Crab Cocktail	12.99	
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		
Chilled Seafood Combo	19.99	
Shrimp, oysters, clams, seared tuna, jumbo lump crabmeat, sushi and wakammi salad		
Sides		
Jersey Tomatoes	3.00	
Macaroni and Cheese	3.00	
Red Bliss Potato Salad	2.00	
Corn on the Cob	2.00	
Whipped Yams	3.00	
Baby Bakers	3.00	
Crab Stuffing	9.00	
French Fries	3.00	
Stewed Tomatoes	2.00	
Clam Dip	6.00	
Sauteed Greens	4.00	
Plate sharing charge 8.00		
Includes all Dinner Accompaniments.		
Children 10 and under		
<i>All served with French fries, macaroni and cheese or applesauce.</i>		
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	