



# STARTERS

## CHILLED STARTERS

**AHI TUNA TANGO** ..... \$13.99

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

**CEVICHE OF THE DAY** ..... \$14.99

Chef Jose's secret recipe.

 **SMOKED FISH DIP** ..... \$11.99

Served with tortilla chips, pickled red onion and jalapeño.

**CRAB STACK** ..... \$18.99

Domestic blue crab layered with shrimp, avocado, blue cheese, Cajun remoulade, lettuce, and Old Bay.

## HOT STARTERS

 **CALAMARI** ..... \$15.99

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

**COCONUT SHRIMP** ..... \$12.49

Served with apricot-horseradish sauce.

**ONION STRAWS** ..... \$8.99

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

**P.E.I. MUSSELS PROVENCAL** ..... \$16.99

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

 **KABOOM SHRIMP**  ..... \$12.99

Gulf shrimp in spicy aioli over AMOB slaw.

**CHIPOTLE CHICKEN QUESADILLA** ..... \$13.99

Served with guacamole, sour cream and salsa.

**SOUTHERN-FRIED OYSTERS** ..... Half-dozen \$12.99 • Doz \$20.99

Fresh from the Gulf.

**BRUSSELS SPROUTS** ..... \$9.99

Served crispy with Thai chili aioli.

**CRISPY PORTOBELLO MUSHROOMS** ..... \$10.99

Dip into our creamy horseradish sauce.

**ESCARGOT** ..... \$14.99

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

**CHICKEN WINGS** ..... \$15.99

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

**HUSH PUPPIES** ..... \$3.99

You'll love them... guaranteed!

**CONCH FRITTERS** ..... \$10.99

Island conch blended with bell peppers. Served with housemade remoulade, a perfect pair!

# BOWLS

**TUNA POKE BOWL\* [GF]** ..... \$15.99

Ahi tuna tartare, fresh avocado, wakame salad, cucumber, scallions, jalapeño over cilantro rice.

**TROPICAL CHICKEN BOWL [GF]** ..... \$15.99

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

**SHRIMP & GRITS** ..... \$14.99

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

## Pasta

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

**GARLIC ALFREDO PENNE** ..... \$19.99

With blackened or grilled chicken.

**SEAFOOD FRA DIAVOLO** 🍷 ..... \$24.99

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

## Soups

**LOBSTER BISQUE** ..... CUP \$7.99 | BOWL \$10.99

**SPICY SEAFOOD GUMBO** 🍷 ..... CUP \$5.99 | BOWL \$7.99

**NEW ENGLAND CLAM CHOWDER** ..... CUP \$5.99 | BOWL \$7.99

## Salads

**HOUSE SALAD [GF]** ..... \$9.49

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

**CAESAR SALAD** ..... \$11.99

Classic.

**SEAFOOD COBB SALAD [GF]** ..... \$18.99

Lump crab, chilled shrimp, avocado, bacon, hard-boiled egg, tomato, cheddar-jack, blue cheese, with citrus lime vinaigrette.

**BUFFALO CHICKEN SALAD** 🍷 ..... \$14.99

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

**BOURBON SALMON SALAD** ..... \$16.99

Candied walnuts, grape tomatoes, queso fresco, dressed with key lime ponzu.

**Add any of these toppings, prepared to your liking: sautéed, fried, grilled, or blackened.**

- GROUPEL +\$23.99
- SALMON +\$13.49
- CHICKEN BREAST +\$5.99
- GULF SHRIMP +\$7.99

# FISH MARKET

Served with your choice of 2 sides.

## PICK A FISH

|                        |         |
|------------------------|---------|
| GULF GROUPER .....     | \$27.99 |
| MAHI MAHI .....        | \$22.99 |
| SALMON .....           | \$19.99 |
| OPEN BLUE COBIA .....  | \$21.99 |
| COD .....              | \$18.99 |
| FLOUNDER .....         | \$16.99 |
| CATCH OF THE DAY ..... | \$MP    |

## PICK A STYLE

### *The Basics*

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

**ALMANDINE:** crispy almond slivers + amaretto butter

**[GF]** PREPARATIONS ARE BLACKENED OR GRILLED.

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# HANDHELDS

Served with your choice of 2 sides and dressed with lettuce, tomato, onion, and pickles.

## **BUILD YOUR OWN BURGER \* ..... \$13.49**

Voted Best Burger in Bradenton! Half-pound grilled Angus patty.  
ADD bacon, mushrooms, American, cheddar, provolone or blue cheese +1 each

## **COWBOY BURGER ..... \$14.99**

American cheese, bacon, onion straws, barbecue sauce.

## **BAJA CHICKEN SANDWICH ..... \$13.99**

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

## **AMOB TACOS ..... \$15.99**

Blackened Open Blue cobia, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Two per order.

## **NORTH SHORE SANDWICH ..... \$16.99**

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

## **GULF GROUPEL SANDWICH ..... \$27.99**

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

## Sides

AMOB Coleslaw

French Fries [GF]

Red Bliss Potatoes [GF]

Cilantro Rice [GF]

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

# SEAFOOD

Served with your choice of 2 sides.

 **FISH & CHIPS** ..... \$17.99

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

**FRIED SHRIMP** ..... \$19.99

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

**COCONUT SHRIMP** ..... \$23.99

Served with apricot-horseradish sauce.

**LIVE MAINE LOBSTER [GF]** ..... \$MP

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

 **FRIED CLAM STRIPS** ..... \$18.99

Straight from Ipswich - the best around!

 **OLD FLORIDA BASKET** ..... \$14.99

Crispy catfish, cheese grits, hush puppies, AMOB slaw.

**SEA SCALLOPS** ..... \$23.99

Plump and buttery. Choose fried or sautéed.

**SHRIMP AND SCALLOPS** ..... \$24.99

A seafood bounty! Choose all fried or all sautéed.

**FLORIDA LOBSTER TAIL [GF]** ..... \$31.99

Baked warm-water lobster tail. Spiny and sun-tanned.

**SOUTHERN-FRIED OYSTERS** ..... \$MP

Fresh from the Gulf.

# THINGS THAT DON'T SWIM

Served with your choice of 2 sides.

 **DANISH BABY BACK RIBS [GF]** ..... \$23.99 | HALF-RACK \$14.99

Don't miss out on what the locals know... the best ribs anywhere! A full rack of tender pork ribs served with a sweet BBQ sauce.

**BAJA CHICKEN BREAST** ..... \$18.99

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

**RIBEYE** ..... \$25.99

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