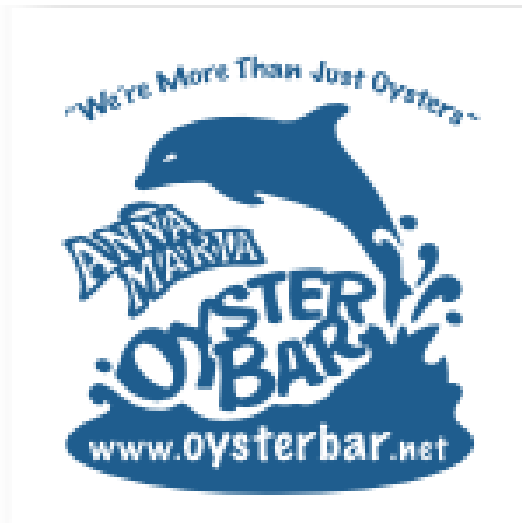




OYSTERS

*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 [GF]** 6 or 12 \$MP

iced on the half-shell with horseradish and cocktail

CHIMICHURRI [GF]** 6 or 12 \$MP

topped with chimichurri and pickled red onion

ROASTED

TEQUILA LIME 6 or 12 \$MP

margaritas + oysters = AMOB

STEAMED [GF] 6 or 12 \$MP

GRANDMA GEORGIE'S CHIPOTLE 🌶️ 6 or 12 \$MP

a bit spicy, just like her

GARLIC PARMESAN 6 or 12 \$MP

OYSTERS ROCK 6 or 12 \$MP

our signature with creamed spinach + bacon

BUILD YOUR OWN DOZEN \$MP

Customize an Oyster Sampler with FOUR of your favorite styles!

STARTERS

CHILLED STARTERS

SHRIMP CEVICHE \$14.99

Chef Jose's secret recipe.

 **SMOKED FISH DIP** \$11.99

Served with tortilla chips, pickled red onion and jalapeño.

PEEL & EAT SHRIMP 1/2 Lb \$15.99 • Lb \$29.99

Steamed with house seasoning, served chilled.

 **SUSHI STACK** \$17.99

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.

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.

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.

CONCH FRITTERS \$10.99

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

 **CRAB MAC & CHEESE** 18.99

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

CHIPOTLE CHICKEN QUESADILLA \$13.99

Served with guacamole, sour cream and salsa.

SOUTHERN-FRIED OYSTERS Half-doz \$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.

ONION STRAWS \$8.99

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

CHICKEN WINGS \$15.99

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

BOWLS

TUNA POKE BOWL* \$15.99

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

TROPICAL CHICKEN BOWL \$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] 11.99

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.

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.*

- GROUPER +\$MP
- BLUE CRAB +\$9.00
- SALMON +\$13.50
- CHICKEN BREAST +\$6.00
- GULF SHRIMP +\$8.00
- SKIRT STEAK +\$12.00
- SCALLOPS +\$15.00
- LOBSTER TAIL +\$MP

FIN FISH

Served with your choice of 2 sides.

CAJUN COBIA **\$28.99**

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.

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

Crispy catfish, cheese grits, hush pups, AMOB Slaw

 **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.

FISH MARKET

GULF GROUPER **\$MP**

MAHI MAHI **\$22.99**

SALMON **\$19.99**

COBIA **\$21.99**

COD **\$18.99**

FLOUNDER **\$16.99**

CATCH OF THE DAY **\$MP**

PICK A STYLE

The Basics

BLACKENED | FRIED | GRILLED | GARLIC BUTTER

Premium Toppings +3.49

MANGO [GF]: pico de gallo

TEQUILA LIME: herb butter

TERIYAKI: ginger, soy, garlic

CHIMICHURRI [GF]: with pickled red onions

ROMA: tomatoes + basil in white wine-garlic butter

ALMANDINE: crispy almond slivers + amaretto butter

CHIPOTLE CRAB ROYALE: brushed with chipotle cream sauce, roasted and crowned with blue crab + \$6.99

[GF] PREPARATIONS ARE BLACKENED OR GRILLED.

CRUSTACEANS

Served with your choice of 2 sides.

COCONUT SHRIMP \$23.99

Served with apricot-horseradish sauce.

FLORIDA LOBSTER TAIL [GF] \$31.99

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

 **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!

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.

SHRIMP DINNER \$19.99

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

 **ADMIRAL'S PLATTER** \$MP

Half-pound of fresh Grouper, four plump scallops, and four succulent shrimp.

HANDHELDS

Served with AMOB Slaw and house chips. Upgrade chips to any side for +1.

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

BAJA CHICKEN SANDWICH \$13.99

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

NORTH SHORE SANDWICH \$16.99

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

 **AMOB TACOS** \$15.99

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

GULF GROUPE SANDWICH \$MP

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

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.

CHURRASCO SKIRT STEAK **\$26.99**

Grilled skirt steak prepared medium, topped with zesty chimichurri, served with cilantro rice and dressed greens. No substitutions, please.

ALL THE REST...

Premium Sides

*\$4.99 each or sub any Premium Side
...for one side +\$3.49
...for both sides +\$2.49*

Kickin' Sprouts (half-order)

Chipotle Mac

Hush Puppies

House Salad (small)

Caesar Salad (small)

Soups

Lobster Bisque +\$1.50 upgrade

Spicy Seafood Gumbo

New England Clam Chowder

Sides

AMOB Coleslaw

French Fries [GF]

Red Bliss Potatoes [GF]

Cheese Grits [GF]

Cilantro Rice [GF]

Seasonal Vegetable