



# R&R SEAFOOD

# BAR



**BEST NEW  
FOOD AND  
BEVERAGE  
CONCEPT,  
FULL  
SERVICE**

**BWI THURGOOD  
MARSHALL  
AIRPORT**

# CRC

Restaurants

BALTIMORE, MARYLAND



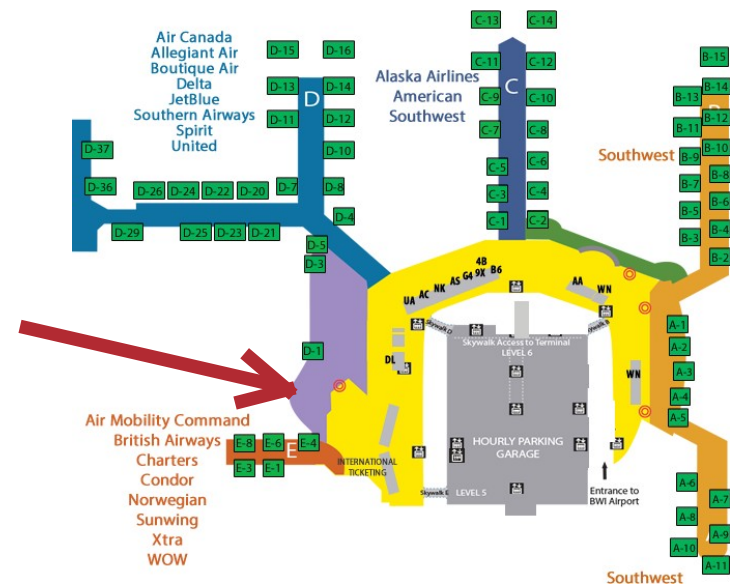
# R&R SEAFOOD

# BAR

## WELCOME

- R&R is the first (and only) raw bar at BWI
- Local family, ACDBE, owned and operated
- Named for Rose and Richard Cernak, the owners parents and original business founders
- Old fashioned feel of raw bar with modern capabilities to serve all menu items in 10 min or less

Located in  
D/E Connector,  
BWI Thurgood  
Marshall Airport,  
serving domestic  
and international  
travellers





# R&R SEAFOOD

# BAR

## LOCAL FLAVOR

- Chesapeake Bay regional seafood
- Fresh raw bar
- Prepared to order
- Broad price range



<p><b>RAW BAR</b></p> <p><b>oysters shucked to order</b> <small>gf</small> Daily selection <span style="float: right;">mk 1</span></p> <p><b>steamed seasoned shrimp</b> <small>gf</small> <b>out of the shell</b> Half pound, steamed with Obyrcki's magical blend of seasonings or Old Bay <span style="float: right;">13</span></p> <p><b>shrimp cocktail</b> <small>gf</small> Five colossal shrimp, steamed and chilled, served on flaked ice with cocktail sauce <span style="float: right;">11</span></p> <p><b>crab meat cocktail</b> <small>gf</small> Jumbo lump blue crab, served chilled with cocktail sauce <span style="float: right;">15</span></p> <p><b>mussels &amp; fries</b> P.E.I. mussels simmered in garlic butter and wine - served with fries, and bread for dipping <span style="float: right;">17</span></p> <p><b>shrimp &amp; fries</b> Shrimp simmered in garlic butter and wine - served with fries, and bread for dipping <span style="float: right;">17</span></p> <p><b>SMALLS</b></p> <p><b>fish tacos</b> Blackened fish, with shredded cabbage, lemon herb aioli and served with salsa <span style="float: right;">11</span></p> <p><b>shrimp tacos</b> Blackened or crispy shrimp, with shredded cabbage, lemon herb aioli and served with salsa <span style="float: right;">12</span></p> <p><b>hot crab dip</b> A creamy blend of cheeses, crab meat and seasonings, with assorted crackers <span style="float: right;">11</span></p> <p><b>coddies</b> <small>gf school</small> Baltimore as you can get: seasoned mashed potato and codfish cakes, cracker crumb coated and deep fried. Two per order and served with crackers and yellow mustard <span style="float: right;">6</span></p> <p><b>firecracker shrimp</b> Eight colossal shrimp, breaded and fried, topped with lemon <span style="float: right;">10</span></p> <p><b>SALADS</b></p> <p><b>mixed greens</b> <small>gf</small> Greens, tomato and onion tossed with balsamic vinaigrette <span style="float: right;">6.5</span></p> <p><b>caesar salad</b> Crisp romaine with garlic croutons and shredded Parmesan cheese, tossed in Caesar dressing <span style="float: right;">8.5</span></p> <p><b>add to your salad</b> Chicken breast 6 <small>gf</small>   4 oz. Jumbo Lump crab 14 <small>gf</small> 4 steamed shrimp 5 <small>gf</small>   Crab cake 14</p> <p><small>gf</small> items made with ingredients that do not contain gluten, however many of our menu items do, so we cannot guarantee that trace amounts will not be present.</p> <p><small>Consuming raw or undercooked eggs, meat, poultry, seafood and shellfish may increase your risk of foodborne illness, especially individuals with certain medical conditions.</small></p>	<p><b>FAVORITE</b></p> <p><b>Obyrcki's famous crab cake</b>  A Baltimore tradition since 1944. Made with the freshest Jumbo lump and Lump blue crab meat. Traditional Maryland style is fried, but also great when broiled - served with crackers, or on a roll with lettuce and tomato, and with choice of one side 19</p> <p><b>two crab cake dinner</b> Why stop at one? Make it a meal... two of our crab cakes with two sides <span style="float: right;">34</span></p> <p><b>fish and chips</b> Crispy, beer battered fried cod, served with fries and tartar sauce <span style="float: right;">14</span></p> <p><b>shrimp 'n grits with andouille</b> <small>gf</small> A Southern classic, with shrimp and smoked andouille sausage over cheesy grits topped with a light Cajun cream sauce <span style="float: right;">14</span></p> <p><b>SANDWICHES</b> <b>SERVED WITH ONE OF OUR SIDES</b></p> <p><b>jumbo lump crab roll</b>  Warm, buttered Jumbo lump blue crab and lemon herb aioli on a grilled split top roll <span style="float: right;">21</span></p> <p><b>lobster roll</b> New England style, chilled lobster, mayo, lemon, celery and scallions on a grilled split top roll <span style="float: right;">25</span></p> <p><b>baltimore club</b>  A local favorite... one of our crab cakes with homemade shrimp salad, lettuce, tomato and bacon on a toasted roll <span style="float: right;">25</span></p> <p><b>crab melt</b> Two half size crab cakes on an English muffin topped with sliced tomato and Provolone cheese, then baked <span style="float: right;">20</span></p> <p><b>grilled chicken sandwich</b> Chicken breast with Cheddar cheese and bacon, on a toasted roll with lettuce, tomato and bistro sauce <span style="float: right;">13</span></p> <p><b>chicken chesapeake</b> Chicken sandwich with crab dip <span style="float: right;">17</span></p> <p><b>cheeseburger</b> Crafted burger on a toasted roll with lettuce and tomato, with choice of American, Cheddar or Provolone cheese, then finished with our homemade bistro sauce - all burgers are cooked to an internal temperature of at least 160°F <span style="float: right;">11</span></p> <p style="margin-left: 20px;">add 2 strips of smoked bacon add fried egg <span style="float: right;">+ 2 + 1.8</span></p> <p><b>burger chesapeake</b> Cheeseburger with crab dip <span style="float: right;">16</span></p> <p><b>SIDE</b></p> <p><b>fries</b> <small>gf</small> 3.5   <b>cole slaw</b> <small>gf</small> 3.5 <b>cheesy grits</b> <small>gf</small> 3.5 <b>small mixed greens</b> <small>gf</small> 3.5 <b>small caesar salad</b> 3.5</p> <p style="text-align: center;"> R&amp;R originals and guest favorites  Obyrcki's favorites that focus on our Maryland roots</p> <p style="text-align: right;"><small>R&amp;R Menu rev. 1/2019</small></p>
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<p><b>BREAKFASTS</b> <b>SERVED UNTIL NOON</b></p> <p><b>crab cake and eggs</b>  One of our crab cakes, fried or broiled, two eggs, toast and tots or grits <span style="float: right;">21</span></p> <p><b>wake up and fly</b> Two eggs, bacon or sausage, toast and tots or grits, with coffee, tea or soda <span style="float: right;">11</span></p> <p><b>crab omelette</b> Omelette with crab, meat, onion, tomato and Cheddar, with toast and tots or grits <span style="float: right;">15</span></p> <p><b>sausage &amp; cheddar omelette</b> Omelette with sausage and Cheddar, with toast and tots or grits <span style="float: right;">9</span></p> <p><b>breakfast sandwich</b> Sausage or bacon, egg and American cheese on an English muffin <span style="float: right;">6</span></p> <p><b>breakfast tacos</b> Two tacos filled with scrambled eggs, tots and smoked bacon, topped with shredded Cheddar and scallions and served with salsa <span style="float: right;">7</span></p> <p><b>tots or grits</b> <small>gf</small> <span style="float: right;">3.5</span></p> <p style="text-align: center;"><b>TAKE HOME A TASTE OF BALTIMORE</b></p> <p><b>6 pack frozen crab cakes</b>  These crab cakes are fried, breaded, frozen, packed in pairs and boxed for convenient storage. We'll give you an insulated bag and an ice pack just to make sure that they travel well for up to 6 hours! All you need to do is thaw, heat and eat. Made locally at our Obyrcki's Restaurant and Bar on Concourse B. <span style="float: right;">72.95 PER 6 PACK</span></p> <p><b>obyrcki's seafood seasoning</b> Our original (and secret) blend of seasonings. Especially delicious on crabs and shrimp, this magical blend also enhances the flavor of other foods. Sprinkle on fish, chicken, corn on the cob, tomatoes and potatoes. Add to soup, season a salad, perk up your meal or make a mean Bloody Mary. Use your imagination... Sold in 1-lb. containers. Contains no MSG. <span style="float: right;">12.95 EACH</span></p>	<p><b>BAR</b></p> <p><b>choose from a full selection of beer, wine and spirited beverages, beginning at 6 am. our martinis are always a double, and most other drinks can be made a double for only \$4 more!</b></p> <p><b>cocktails</b></p> <p><b>the Crabby Mary</b>  Try this delicious Bloody Mary, made with Absolut Pepper vodka, garnished with Obyrcki's spicy seafood seasoning and 11</p> <p><b>orange crush</b> Gin and Orange Vodka, orange juice, triple sec and Sprite over flaked ice <span style="float: right;">9</span></p> <p><b>grapefruit crush</b> Deep Eddy Ruby Red Vodka, grapefruit juice, triple sec and Sprite over flaked ice <span style="float: right;">9</span></p> <p><b>sagamore manhattan</b> A double shot of Maryland's Sagamore Spirit Rye with sweet vermouth, bitters, maraschino cherry and orange twist. A classic drink with a local spin <span style="float: right;">15</span></p> <p><b>margarita fantastico</b> On the rocks and tall with Sauza Comemorative, Grand Marnier, lime juice and a splash of OJ, rimmed with salt 11</p> <p><b>mimosa</b> Prosecco and orange juice. Delicious all day, not just for breakfast <span style="float: right;">9</span></p> <p><b>irish coffee</b> Jameson's Whiskey and Kahlua Coffee liqueur, hot coffee and whipped cream <span style="float: right;">9</span></p> <p><b>draft beer</b></p> <p>Obyrcki's Lager - locally brewed especially for us <span style="float: right;">7.25</span></p> <p>Goose Island IPA <span style="float: right;">7.50</span></p> <p><b>bottle &amp; can beer</b></p> <p>Bud Light, 16 oz. <span style="float: right;">5.95</span></p> <p>Corona Extra, 12 oz. <span style="float: right;">6.25</span></p> <p>Yuengling Lager, 12 oz. <span style="float: right;">5.75</span></p> <p>Blue Moon Belgian White, 16 oz. <span style="float: right;">6.50</span></p> <p>Guinness Pub Draught Can, 14.9 oz. <span style="float: right;">6.25</span></p> <p>oz. Bold Rock Virginia Apple Cider, <b>wine by the glass</b> <span style="float: right;">5.75</span></p> <p>Woodbridge Chardonnay <span style="float: right;">7.25</span></p> <p>Monkey Bay Sauvignon <span style="float: right;">6.95</span></p> <p>Blanc Cavit Pinot Grigio <span style="float: right;">6.95</span></p> <p>Cupcake Moscato <span style="float: right;">7.25</span></p> <p>Century Cellars Cabernet <span style="float: right;">7.50</span></p> <p>Sauvignon Two Vines Merlot <span style="float: right;">6.95</span></p> <p>Maschio Prosecco <span style="float: right;">6.95</span></p>
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R&RSeafoodBar.com 443.883.3752



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## NEW, YET BUILT ON TRADITION

- From the family that brought Obrycki's to BWI, 13 years ago
- Serving the same recipe of crab cakes that dates to 1944!





# R&R SEAFOOD **BAR**

The original  
**CRABBY**

**MARY**<sup>TM</sup> Our House Drink. . .  
We dare you to find  
a better bloody.



Also serving  
a full selection of  
beer, wine and  
spirited beverages.

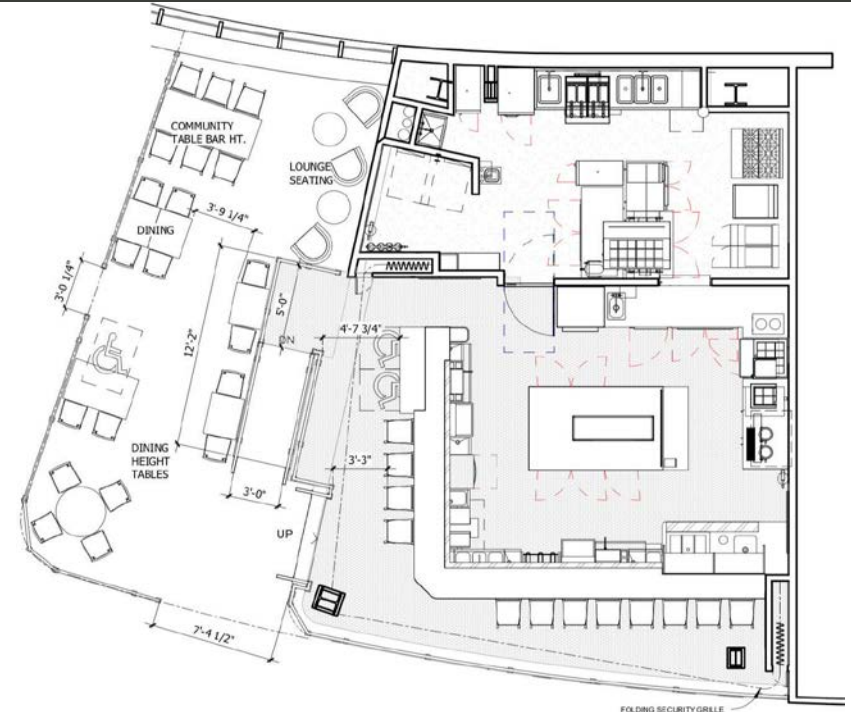




# R&R SEAFOOD BAR

## THE LAYOUT

- Seats 40 people
- 1544 square feet
- Standout location in new D/E Connector



## FACTS & FIGURES

- 2018 sales - \$1,577,000
- \$1,021 per square foot
- Sales per cover - \$21.85



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## OUR MISSION...

- Provide friendly, quick and attentive service in a comfortable and inviting atmosphere.
- Provide high quality food and beverages priced at a good value.
- Provide a stable work environment and equal opportunity for learning and personal growth.
- Treat all employees with respect and encourage them to help enhance the customer experience.
- Create an experience for everyone that passes through our locations, customers and employees alike, are able to smile when they think of us.

## ACCOLADES



*"Lobster roll and blackened fish tacos - amazing! Highly recommend."*



3rd Best Airport  
Sitdown Dining



*"Wow. I did not expect this from an airport restaurant. . . absolutely delicious. . . The service was also excellent, very prompt and attentive"*