

# THE DISH

By Conal Darcy

## O'Loughlin's Restaurant

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PHOTO BY KIMI BASORA

*Chef Steven Wright has been a part of the O'Loughlin's restaurant family for ten years.*

Tom Crawford opened O'Loughlin's Restaurant in 1986 with one goal: "I wanted to bring casual family dining at an affordable price to the Broadneck Peninsula," he says. In the past 20 years, O'Loughlin's has grown from a small pub to a popular family restaurant with an extensive and distinct menu.

Crawford, who has been in the restaurant business since college, named the restaurant after his mother's family. The original location was in a converted home on Shore Acres Road. Despite having limited space, the restaurant was a hit among locals. As the restaurant outgrew its original

housing, Crawford moved it to its current location in Bay Hills Shopping Center in Annapolis.

The restaurant is tucked away out of view of the main road, making it a secret that its patrons, mostly regulars, want to keep to themselves. But Crawford says that any Annapolitans who want a break from downtown are welcome to come by and enjoy a relaxing evening and casual atmosphere.

When it moved, O'Loughlin's expanded to serve more customers but kept its original cozy charm. Two dining areas separated by a large foggy-glass window break up its large footprint, giving an inviting and private dining experience. Green wainscot along the walls, wooden booths, and a large fireplace add to the homey ambience.

The menu is a delightful surprise in selection and size. Chef Steven Wright has been with the restaurant for 10 years and has expanded its offerings beyond the original Irish pub dishes. The menu now offers strip steak, kabobs, prime rib, pasta, and some of the heartiest salads you can find in the area.

A true Broadneck restaurant has a superb seafood selection, and O'Loughlin's is no exception. Alaskan snow crab legs, stuffed founder, and shrimp scampi are just some of the fruit-of-the-sea items that go above and beyond. New twists on old

favorites make each dish a new experience for every diner.

Not that hungry? O'Loughlin's also offers lighter choices, such as soups, classic hot and cold sandwiches, and healthy wraps that go far beyond ordinary.

Their newest offering is a classic Sunday brunch, which features a custom omelet and Belgian waffle station, bacon, sausage, and the full complement of the traditional American breakfast.

But the restaurant stays true to its roots. Wednesday night remains "Irish night," with corned beef and cabbage, shepherd's pie, and all of the other traditional Irish staples that made this restaurant great.

Crawford is proud of his menu, but is most happy about keeping O'Loughlin's a family-friendly restaurant with reasonable prices. Most dishes run from \$8 to \$22. But the affordable menu does not come at the expense of service. "We strive to excel," says Crawford, describing a staff dedication to making sure your meal is the best.

Crawford has selected a new and popular fish dish as an example of some of his restaurant's delightful seafood choices. This recipe, one of the chef's own creations, is simple to make and offers a complex flavor you won't find anywhere else.

*Conal Darcy is an editorial assistant at What's Up? Annapolis and Irish-American.*

## Onion-Encrusted Orange Roughy **Serves 6**

### Ingredients:

1/4-cup mayonnaise  
1-cup buttermilk  
1 tbsp. garlic  
1 tbsp. parsley  
1/2-cup flour  
1-cup onion, cut julienne style and diced  
6 8-10 oz orange roughy filet  
White pepper

Mix the mayonnaise, buttermilk, garlic, and parsley together. Dredge filets in mixture. Then coat with flour and then with onion slices. Season with white pepper to taste.

Bake filets at 400°F for 12-15 minutes or until onion is golden brown. Serve with lemon alongside baked potato and sautéed vegetables.