Seasonal Specials

TUNA CARPACCIO*
yellowfin tuna, avocado, ponzu,
pickled watermelon relish,
miso aioli, sriracha, lavosh / 18 {MGF}

GRILLED ATLANTIC OYSTERS*
6 oysters on the half shell,
herb parmesan butter / 16

EST 2019
OCEAN & ACRE
EXECUTIVE CHEF
Cameron Udick
SPRING/SUMMER
YEAR № 2022

AWWW SHUCKS
Oysters

served with house-made cocktail sauce,
lemon, horseradish, saltines

HOUSE*
3 each / 18 half dzn / 32 full dzn {GF}

PREMIUM EAST COAST*
3.5 each / 21 half dzn / 36 full dzn {GF}

PREMIUM WEST COAST OYSTER*
4 each / 24 half dzn / 42 full dzn {GF}

Brunch Libations

MIMOSA / 7

BLOODY MARY / 10

GIN SOUR / 12
old fourth ward gin, aperol, lemon,
citrus simple, orange bitters, egg white

SNACK OR SHARE
Land & Sea

CHILLED GAZPACHO
salmorejo-style / 9
ADD GRILLED SHRIMP +10

POINT JUDITH RHODE ISLAND FRIED CALAMARI
sweet drop chilies, roasted garlic herb crema,
smoked alder wood salt / 14

PEEL & EAT SHRIMP* ***1/2 pound***
house-made cocktail sauce / 16 {GF}

BURRATA
grilled plums, toasted hazelnuts,
grilled bread, basil oil, rocket / 15 {MGF}{V}

GRILLED SPRING VEGETABLES
zucchini, yellow squash, whipped feta,
cilantro, chili lime vinaigrette / 10 {GF}{V}

30A SMOKED FISH DIP
house-smoked whitefish dip, green & red onion,
herb lavosh / 13 {MGF}

HUSHPUPPIES (6)
freshly shucked corn, green onions, remoulade / 9 {V}

SALADS

CAESAR SALAD
ground lemon crouton, caesar vinaigrette / 12 {MGF}{V}

OCEAN & ACRE SALAD
kalera lettuce, candied pecans, heirloom
cherry tomatoes, goat cheese, red onion,
avocado, black pepper strawberry vinaigrette / 13 {V}{GF}

COMPRESSED WATERMELON
spring lettuce, heirloom cherry tomatoes,
spiced sunflower seeds, avocado lime purée,
feta cheese, poppyseed vinaigrette / 12 {V}{GF}

Brunch

CRAB BENEDICT
crispy crab cakes, sourdough toast, poached egg,
hollandaise sauce 24

EAST COAST LOUIE SALAD
butter lettuce, poached shrimp, carteles crab, avocado,
heirloom radish, remoulade vinaigrette,
thomasville tomme, soft boiled egg / 25 {GF}

EGG WHITE FRITTATA
roasted mushrooms, oven dried tomato,
goat cheese, tomato jam / 15 {GF}{V}

AVOCADO TOAST
multigrain bread, oven dried tomatoes, heart of palm,
sprouts, pomegranate molasses / 14 {V} ADD SOFT BOILED EGG +2

CHALLAH FRENCH TOAST
thick cut challah, spiced crème anglaise,
maple chantilly, seasonal macerated fruit, maple syrup / 15 {V}

SAN FRANCISCO SALMON TOAST
grilled sourdough, whipped crème fraiche, house pickled veggies,
picked herb salad / 18 ADD SOFT BOILED EGG +2

MARSH HEN MILLS GRIT BOWL
benton's bacon lardons, two poached eggs, thomasville tomme,
almond romesco, plenty of chives / 16 {GF}

THE MAIN HAUL

PAN ROASTED ATLANTIC SALMON*
quinoa pilaf, toasted chili hazelnuts, romesco,
smoked honey drizzle / 28 {GF}

FISH & CHIPS
beer battered cod, french fries, apple cider gastrique / 22

NOLA STYLE SHRIMP & GRITS
pan seared shrimp, stone ground grits, blistered
tomato, smoked bacon, poblano chilies / 26 {GF}
SUBSTITUTE REDFISH +6

Caught IN BETWEEN
handhelds come with choice of fries or side salad

FISH SANDWICH
fried or grilled mahi mahi, housemade dill tartar, kale slaw / 22

HOT BUTTERED LOBSTER ROLL
toasted brioche roll / 36

GRASS FED BURGER*
chimichurri, smoked gouda, grilled onions, lettuce & tomato / 18

EXTRAS
french fries 5 / side caesar 5 / fresh greens salad 5 / creamy potato gratin 7

{GF} gluten friendly {MGF} can be modified gluten friendly upon request {V} vegetarian

*This item can be cooked to a requested temperature. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Cocktails

CORAL SANDS
rosé, cointreau, blood orange purée,
elderflower tonic, orange / 16

BREAKWATER
watershed gin, lemon, grapefruit, lavender simple / 13

MAPLE OLD FASHIONED
rye, smoked maple syrup, walnut bitter / 13

GOLDEN HOUR
tequila, lime, grapefruit, cappelletti, citrus simple / 15

MAN OVERBOARD
rum, falernum, lemon, pineapple / 12

DIAMANTE
mezcal, choya, luxardo cherry simple,
balsamic vinegar, fresh thai basil / 15

O&A SEASONAL MULE
bare bone vodka, cranberry purée, ginger beer / 10

LOVELY DAY
gin, oj, lemon, galliano, citrus simple / 14

CABANA BOY
dark rum, pineapple, passion fruit liqueur,
heavy cream / 14

SPILL THE TEA
brut, jasmine tea, cheraeu, cocchi americano,
citrus simple / 16

OCEANSIDE MARGARITA
goza silver tequila, lemon, lime, triple sec / 11

Spritz

APEROL
expressed orange, prosecco / 12

ELDERFLOWER
bella spirits elderflower, prosecco / 11

MOCKTAILS

FOOLS GOLD
lime, OJ, citrus simple, turmeric powder, ginger beer / 7

GUAVA NICE DAY
pineapple juice, lime, guava soda / 7

BERMUDA BERRY
water, lemon, strawberry purée, blackberry purée,
raspberry puree, honey, mint leaves / 7

Draft

Creature Comforts Tropicalia / 7
Six Bridges Summer Harvest / 8
Scofflaw Basement IPA / 8
Jekyll Big Creek Kolsch / 8
Sweetwater 420 / 6
Blue Moon / 6
Stella Artois / 6

Bottles

Miller Lite / 5
Michelob Ultra / 5
Bud Light Aluminum / 5
Corona Extra / 7

Cans

Red Hare Tangerine SPF 50/50 IPA / 7

Wine

WHITE by the Glass

Ca' Del Sarto, Pinot Grigio, *Friuli, IT* 10|40
Whitehaven, Sauvignon Blanc, *Marlborough NZ* / 10|40
Dr. L Riesling Dry, *Mosel, DE* / 9|36
Nautilus, Sauvignon Blanc, *Marlborough NZ* / 10|40
Michel Fonne, Pinot Blanc, *Alsace, FR* / 14|56
Reata "Whiplash", Chardonnay, *Sonoma County, CA* / 10|40

ROSE by the Glass

Rosehaven, *CA* / 10|40
Fleur de Mer, *Cotes de Provence, FR* / 14|56

RED by the Glass

David Hill, Pinot Noir, *Willamette Valley OR* / 11|44
J Black, Pinot Noir, *CA* / 12|48
Josh, Red Blend, *CA* / 15|60
Broquel, Malbec, *Mendoza, AR* / 12|48
Chelsea Goldschmidt, Merlot, *Alexander Valley CA* / 13|52
Northwest Ridge, Cabernet Sauvignon, *Columbia Valley WA* / 13|52

WHITE by the Bottle

Whitehaven, Sauvignon Blanc, *Marlborough, NZ* / 38
Nautilus, Sauvignon Blanc, *Marlborough, NZ* / 45
Manu, Sauvignon Blanc, *Marlborough, NZ* / 50
King Estate, Pinot Gris, *Willamette Valley, OR* / 40
Trimbach, Riesling, *Alsace, FR* / 70
A to Z Wineworks, Chardonnay, *Willamette Valley, OR* / 38
Sonoma Cutrer, Chardonnay, *Sonoma Coast, CA* / 95
Thomas George, Chardonnay, *Russian River Valley, CA* / 75
Jordan, Chardonnay, *Russian River Valley, Sonoma County, CA* / 110

RED by the Bottle

Bench, Pinot Noir, *Sonoma Coast, CA* / 48
J Black, Pinot Noir, *CA* / 50
Jean-Luc Columbo, Syrah, *Cornas, FR* / 155
Bastion de la Luna, *Rias Baixas, ES* / 62
Mitolo "Jester", Shiraz, *McLaren Vale, AU* / 68
Spellbound, Petit Syrah, *Napa Valley, CA* / 40
Oberon, Merlot, *Napa Valley, CA* / 65
Egret, Merlot, *Sonoma Valley, CA* / 65
Tribute, Cabernet Sauvignon, *Sonoma, CA* / 45
Hill Family "Barrel Blend", *Napa Valley, CA* / 75
The Justin, Cabernet Sauvignon, *Paso Robles, CA* / 68
La Rioja Alta, Rioja, *ES* / 72

SPARKLING

Champagne

Lanson "White Label" Sec, FR / 95
Gonet-Medeville "Brut Reserve" 1er Cru, FR / 125
Veuve Clicquot "Yellow Label", Brut, Reims, FR / 135
Piper Heidsieck "Cuvee" FR / 95

Other Sparkling

La Marca Prosecco, Veneto, IT / 14|56
L. Pommery, Brut, CA / 18|72
Veuve du Vernay Brut Rose, Loire Valley, FR / 14|56