

**SNACK & SHARE**

**FRIED POINT JUDITH CALAMARI** | 14  
fried red peppers, chipotle aioli, smoked alderwood salt, chives

**AHI TUNA TARTARE** | MKT  
mango, papaya, cucumber, sliced avocado, fried wontons **MGF**

**CAST IRON CRAB CAKE** | 18  
blue crab, creole mustard aioli, arugula-frisee-cucumber salad

**CHARGRILLED OYSTERS** | 18  
spinach, applewood bacon, sambuca

**SWEET CORN HUSHPUPIES** | 9  
freshly shucked corn, remoulade sauce **V**

**DRUNKEN BANG'S ISLAND MUSSELS** | 16  
creature comforts tropicalia, caramelized onions, toasted sourdough

**BURRATA** | 15  
roasted red pepper pesto, fried basil, grilled bread **V | MGF**

**STUFFED CAULIFLOWER** | 12  
swiss chard, garlic & herb cream cheese **V**

**SOUP & SALAD**

**NEW ENGLAND CLAM CHOWDER** | 9  
applewood bacon crumble, croutons

**LOBSTER BISQUE** | 10  
croutons, sour cream drizzle **MGF**

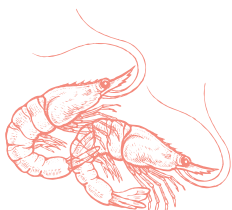
**MARKET FARM SALAD** | 13  
kalera lettuce, goat cheese, avocado, candied pecans, cherry tomatoes, red onion, black pepper-strawberry vinaigrette **V | GF**

**ENGLISH STILTON WEDGE SALAD** | 12  
one of the world's finest bleu cheeses, iceberg, bacon, tomato, golden beets **GF**

**O&A CAESAR SALAD** | 12  
housemade creamy caesar dressing, garlic croutons, parmesan "snow" **V | MGF**

**SHRIMP & CRAB LOUIE SALAD** | 23  
bibb lettuce, soft-boiled egg, avocado, cajun vinaigrette **GF**

**ADD TO YOUR SALAD**  
**GRILLED SHRIMP +12**  
**GRILLED CHICKEN +10**



**Brunch**

**STEAK & EGGS** | 24  
seared hangar steak, two eggs sunny side up, herb roasted potatoes, pico de gallo

**AVOCADO TOAST** | 15  
cherry tomatoes, fresh torn herbs, sourdough bread  
**ADD SMOKED SALMON +7**  
**ADD FRIED EGG +2**

**RICOTTA PANCAKES** | 16  
fresh berries, chantilly whipped crème, grade A dark amber pure maple syrup

**+++++ EGGS BENEDICT +++++**  
hollandaise sauce, asparagus, herb roasted potatoes

**MAINE LOBSTER** | 28  
**MARYLAND CRAB CAKE** | 22  
**SMOKED SALMON** | 19  
**CANADIAN BACON** | 16

**BRUNCH SIDES**

**THICK CUT BACON** | 6  
**HERB ROASTED POTATOES** | 6

**Chilled SHELLFISH BAR**

**OYSTERS ON THE 1/2 SHELL\***  
with cocktail sauce & mignonette **GF**  
*Chesapeake Bay* | 18 *hlf dzn* | 32 *dzn*

**SHRIMP COCKTAIL** 1/4 lb | 15  
housemade cocktail sauce, lemon, sweet relish **GF**

**LOBSTER TAIL** 1/4 lb | 18  
with mustard aioli **GF**

**Seasonal Feature**

*First of the season Soft Shell Crab from the Georgia Coast*

**SOFT SHELL CRAB**  
spring vegetable salad, dijon aioli  
*Starter* | 15 *Entree* | 29

**Market SEAFOOD**

**- GRILLED OR BLACKENED -**  
with whipped potatoes & broccoli **GF**

*Sauces*

**LEMON-CAPER BUTTER** | **SHERRY-SOY**  
**TOMATO-CAPER OLIVE**

**BLACK GROUPE** *Gulf of Mexico* | 38

**REDFISH** *Gulf of Mexico* | 32

**SEARED AHI TUNA** *Hawaii* | MKT

**SALMON** *Norway* | 26

**JUMBO SHRIMP** *Gulf of Mexico* | 27

**JUMBO SCALLOPS** *Maine* | 42

**TWIN** 1/4 lb **LOBSTER TAILS** | 42

**+++ HANDHELDS +++**  
*served with french fries or side salad*

**GROUPE SANDWICH** | 19  
grilled or blackened, red cabbage slaw, red onions, dill tartar sauce

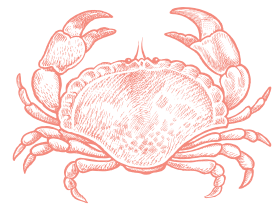
**HOT BUTTERED LOBSTER ROLL** | 28  
toasted brioche roll

**FRIED OYSTER SANDWICH** | 18  
spicy creole remoulade, lettuce, tomato

**WAGYU BURGER\*** | 17  
chatel farms ground beef, O+A burger sauce, red onion, house pickles, kalera lettuce, brioche bun

**CRAB CAKE SANDWICH** | 18  
spiced remoulade, lettuce

**BLACKENED SALMON TACOS** | 15  
spicy fillet, house remoulade, cabbage slaw



**LUNCH Features**

**+++ FRIED SEAFOOD +++**

**OYSTERS OR JUMBO GULF SHRIMP** | 23  
cole slaw, french fries, tartar sauce

**FISH -N- CHIPS** | 19  
beer battered cod, french fries, tartar sauce

**FRITO MISTO** | 29  
fried shrimp, oysters & cod, french fries, slaw, tartar & cocktail sauce

**LOBSTER TAIL** | 22  
cole slaw, french fries, tartar sauce

**SHAREABLE SIDES**

**WHIPPED POTATOES** | 7

**BROCCOLI** | 7

**RED CABBAGE SLAW** | 5

**HERBED CRISPY FRIES** | 7

**MIXED GREENS** | 7

**SIDE CAESAR SALAD** | 7

**PEPPERS, HERBS, VALBRESO FETA** | 8

**SWISS CHARD & FENNEL** | 7

**VEGETABLE PLATE** *any three* | 18

\*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.

**GF** gluten friendly **MGF** can be modified gluten friendly **V** vegetarian

## +++++ Brunch +++++

### COCKTAILS

MIMOSA | 9

O&A FLAVORED MIMOSA | 11

BLOODY MARY | 10

MIMOSA FLAVOR FLIGHTS | 49

bottle of prosecco, flight of four rotating seasonal juice selections

HOUSE MADE SANGRIA | 13

rotating weekly selection

## +++++ Cocktails +++++

CORAL SANDS | 16

rosé, cointreau, blood orange purée, elderflower tonic, orange

BREAKWATER | 15

watershed gin, lemon, grapefruit, lavender simple

MAPLE OLD FASHIONED | 14

rye, smoked maple syrup, walnut bitter

FARMER'S CHOICE | 14

bare bone vodka, celery juice, mint simple, lemon juice

GOLDEN HOUR | 16

tequila, lime, grapefruit, cappelletti, citrus simple

MAN OVERBOARD | 13

rum, falernum, lemon, pineapple

DIAMANTE | 16

mezcal, choya, luxardo cherry simple, balsamic vinegar, fresh thai basil

O&A SEASONAL MULE | 12

bare bone vodka, seasonal purée, ginger beer

LOVELY DAY | 15

gin, oj, lemon, galliano, citrus simple

OCEANSIDE MARGARITA | 13

tequila, agave, lemon, lime, triple sec

## +++++ Spritz +++++

APEROL expressed orange, prosecco | 12

ELDERFLOWER bella spirits elderflower, prosecco | 11

## MOCKTAILS

FOOLS GOLD | 7

lime, OJ, citrus simple, turmeric powder, ginger beer

GUAVA NICE DAY | 7

pineapple juice, lime, guava soda

BERMUDA BERRY | 7

water, lemon, strawberry purée, blackberry purée, raspberry purée, honey, mint leaves

## DRAFT

CREATURE COMFORTS TROPICALIA | 7

TUCKER'S GEORGIA RED LAGER | 8

SCOFFLAW BASEMENT IPA | 8

JEKYLL BIG CREEK KOLSCH | 8

SIX BRIDGES (rotation) | 6

BLUE MOON | 6

STELLA ARTOIS | 7

## BOTTLES

MILLER LITE | 5

MICHELOB ULTRA | 5

BUD LIGHT ALUMINUM | 5

CORONA EXTRA | 7

## CANS

RED HARE TANGERINE SPF 50/50 IPA | 7

BALLAST POINT SCULPIN IPA | 8

## +++++ Wine +++++

### WHITE by the glass

Trullo, Reisling, GER 11|44

Michael Fonne, Pinot Blanc, Alsace, FR 14|56

Giocato, Pinot Grigio, Slovenia 11|44

Lobster Reef, Sauvignon Blanc, NZ 12|48

Domaine Laffitte, Sauvignon Blanc, FR 13|52

Ballard Lane, Chardonnay, Central Coast, CA 13|52

### ROSÉ by the glass

La Jolie, FR 11|44

Fabre en Provence, FR 15|60

Maison Angelvin, FR 16|64

### RED by the glass

Josh, Red Blend, CA 16|64

Paul Ponnelle, Pinot Noir, Oregon 14|56

Broquel, Malbec, Medoza, AR 13|52

Chelsea Goldschmidt, Merlot, Alexander Valley CA 15|60

Napa Cut, Cabernet Sauvignon, Napa Valley CA 16|64

### WHITE by the bottle

Manu, Sauvignon Blanc, Marlborough, NZ 50

King Estate, Pinot Gris, Willamette Valley, OR 40

Trimbach, Riesling, Alsace, FR 70

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

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

La Carlina, Barbera d'Asti Superior, Italy 85

Domaine Laffitte, Malbec, FR 60

## +++++ Sparkling +++++

### CHAMPAGNE

Nicolas Feuillatte "Reserve Exclusive", FR 99

Veuve Clicquot "Yellow Label", Brut, Reims, FR 135

### OTHER SPARKLING

Love, Prosecco, Veneto, IT 2021 12|48

L. Pommery, Brut, CA 18|72

Veuve du Vernay Brut Rose, Loire Valley, FR 14|56

Jan Vidal, Honor Cava Brut Rosé 13|52