

## SNACK &amp; SHARE

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

**FRIED POINT JUDITH CALAMARI** | 15  
fried red peppers, chipotle aioli,  
smoked alderwood salt, chives

**AHI TUNA TARTARE** | 18  
mango, papaya, cucumber,  
sliced avocado, fried wontons **MGF**

**SMOKED FISH SPREAD** | 14  
assorted white fish, herbs, cream cheese,  
served with yuca fries

**BURRATA** | 15  
campari tomatoes, peaches, cherries,  
herbs, roasted garlic, lemon vinaigrette,  
balsamic reduction **V | MGF**

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

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

**CHARGRILLED OYSTERS** | 18  
spinach, cream, garlic, onions,  
bacon, parmesan cheese

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

## SOUP &amp; SALAD

**NEW ENGLAND CLAM CHOWDER** | 10  
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

## SHAREABLE SIDES

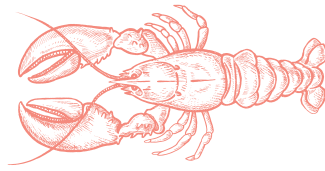
WHIPPED POTATOES | 7  
BROCCOLINI | 7  
RED CABBAGE SLAW | 5  
HERBED CRISPY FRIES | 7  
MIXED GREENS | 7  
SIDE CAESAR SALAD | 7  
PEPPERS, HERBS, VALBRESO FETA | 8  
SWISS CHARD & FENNEL | 7  
VEGETABLE PLATE *any three* | 18

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**

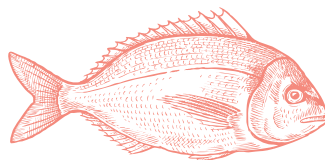


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Seasonal  
Feature

**SURF & TURF TRIO** | 38  
petite filet mignon with peppercorn sauce,  
scallop cake with lemon aioli,  
4oz. maine lobster tail with lemon butter,  
with whipped potatoes & broccolini

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Market  
SEAFOOD

— GRILLED OR BLACKENED —  
with chef's market set-up of the day  
& choice of sauce:

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

**RAINBOW TROUT** *Georgia* | 31

**SEARED AHI TUNA** *Hawaii* | 35

**SALMON** *Norway* | 27

**SWORDFISH** *North Carolina* | 33

**JUMBO SCALLOPS** *Maine* | 42

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

+++++ OCEAN +++++

## Specialties

**NOLA-STYLE SHRIMP & GRITS** | 28  
pan seared shrimp, stone ground grits,  
blistered tomato, smoked bacon **GF**

**PAN SEARED SWORDFISH** | 34  
fingerling potatoes, beech mushrooms,  
sauce gribiche, torn herb salad **GF**

**SEARED JUMBO SCALLOPS** | 42  
butternut squash-corn succotash

**SEARED HAWAIIAN AHI TUNA** | 35  
soy-togarashi marinade, mixed greens,  
fresh mango, avocado, heirloom tomato,  
mango vinaigrette **GF**

**CAST IRON CRAB CAKES** | 36  
blue crab, creole mustard aioli,  
arugula-frisee-cucumber salad

+++ FRIED SEAFOOD +++

**OYSTERS OR JUMBO GULF SHRIMP** | 27  
cole slaw, french fries, tartar sauce

**FISH -N- CHIPS** | 22  
beer battered cod, french fries, tartar sauce

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

**TWIN LOBSTER TAILS** | 42  
cole slaw, french fries, tartar sauce

+++++ ACRE +++++

## Specialties

**SEARED CHICKEN BREAST** | 28  
sautéed swiss chard, mashed potatoes,  
demi-glaze, cipollini onions **GF**

**STEAK FRITES\*** | 36  
rubbed hanger steak, chimichurri,  
garlic herb fries **GF**

**NEW YORK STRIP STEAK\*** | 42  
peppercorn sauce, whipped potatoes, broccolini **GF**

+++ CAUGHT *in BETWEEN* +++

*served with french fries or side salad*

**FISH SANDWICH** | 17  
grilled or blackened north atlantic cod, red  
cabbage slaw, red onions, housemade dill tartar

**HOT BUTTERED LOBSTER ROLL** | 29  
toasted brioche roll

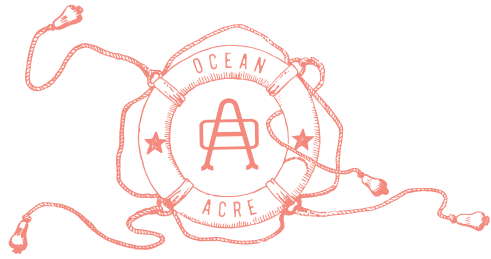
**SALMON BLT** | 18  
fresh salmon, smoked bacon, tomato,  
lettuce, dill tartar sauce

**FRIED OYSTER SANDWICH** | 21  
spicy creole remoulade, lettuce, tomato

**BLACK ANGUS BURGER\*** | 18  
O+A burger sauce, red onion, house pickles,  
bibb lettuce, brioche bun

\*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



## 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 | 13

**ELDERFLOWER** bella spirits elderflower, prosecco | 12

## MOCK TAILS

**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 puree, 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

## Weekly Features

**BUCK A SHUCK MONDAYS**

**\$1 OYSTERS BY THE DOZEN ALL DAY LONG**

**LOBSTER TAIL TUESDAYS**

**TWIN LOBSTER TAILS, FRIED OR GRILLED, WITH CHEF'S MARKET SET UP \$24.99**

**HAPPY HOUR**

**MONDAY-FRIDAY 3PM-6PM**

**\$1 OYSTER + COASTAL BITES + DRINK FEATURES**