

SNACK & SHARE

SWEET CORN HUSHPUPIES | 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
calamata olives, heirloom tomatoes,
roasted peppers, balsamic glaze **V | MGF**

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

**DRUNKEN BANG'S ISLAND
MUSSELS** | 16
smoked fennel, smoked tomato,
lobster broth & herbs

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

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

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER | 10
applewood bacon crumble, croutons

LOBSTER BISQUE | 10
croutons, sour cream drizzle

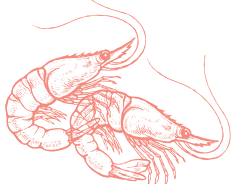
MARKET FARM SALAD | 13
kalera lettuce, goat cheese, avocado,
candied pecans, cherry tomatoes, red onion,
black pepper-strawberry vinaigrette **V | GGF**

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

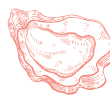
+++++ EGGS BENEDICT +++++
hollandaise sauce, asparagus, herb roasted potatoes

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**

Seasonal Feature

SURF & TURF TRIO** | 42
petite filet mignon with peppercorn sauce,
scallop cake with lemon aioli,
4oz. maine lobster tail with lemon butter,
with whipped potatoes & broccolini

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 | 31

SEARED AHI TUNA** | 35

SALMON** | 27

SWORDFISH | 33

JUMBO SCALLOPS | 42

TWIN *1/4 lb* LOBSTER TAILS | 42

+++ HANDBELDS +++

served with french fries or side salad

FISH SANDWICH | 17
grilled or blackened market fish,
red cabbage slaw,
red onions, dill tartar sauce

HOT BUTTERED LOBSTER ROLL | 29
toasted brioche roll

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

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

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

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

*This item can be cooked to a requested temperature.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH 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 | 13

ELDERFLOWER bella spirits elderflower, prosecco | 12

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

Abadia de San Campio, Albarino, ES 14|56

Lobster Reef, Sauvignon Blanc, NZ 12|48

Domaine Laffitte, Sauvignon Blanc, FR 13|52

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

Diatom, Chardonnay, Santa Barbara, CA 14|56

ROSÉ *by the glass*

La Jolie, FR 11|44

Goose Ridge Revelation, Washington, CA 13|52

Maison Angelvin, FR 16|64

RED *by the glass*

Josh, Red Blend, CA 16|64

Paul Ponnelle, Pinot Noir, FR 14|56

Straight Shooter, Pinot Noir, OR 13|52

Broquel, Malbec, Medoza, AR 13|52

Goose Ridge G3, Merlot, Washington, CA 14|56

Luis Martini, Cabernet Sauvignon, Sonoma County, CA 14|56

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 65

Sonoma Cutrer, Chardonnay, Sonoma Coast, CA 80

Thomas George, Chardonnay, Russian River Valley, CA 60

Orin Swift Mannequin, Chardonnay 80

Jordan, Chardonnay, Russian River Valley, Sonoma County, CA 90

RED *by the bottle*

Bench, Pinot Noir, Sonoma Coast, CA 48

J Black, Pinot Noir, CA 50

Patz & Hall, Pinot Noir, Sonoma Coast, CA 60

Spellbound, Petit Syrah, Napa Valley, CA 40

Oberon, Merlot, Napa Valley, CA 65

Hill Family "Barrel Blend", Napa Valley, CA 75

La Rioja Alta, Rioja, ES 72

Domaine Laffitte, Malbec, FR 60

Tribute, Cabernet Sauvignon, Sonoma, CA 45

Bon Anno, Cabernet Sauvignon, Napa Valley, CA 65

The Justin, Cabernet Sauvignon, Paso Robles, CA 70

Robert Mondavi 50th Anniversary, Cabernet Sauvignon, Napa Valley, CA 85

Stag's Leap, Cabernet Sauvignon, Napa Valley, CA 95

La Carlina, Barbera d'Asti Superior, Italy 85

+++++ *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 · MON-FRI 3-6PM

\$1 OYSTERS + COASTAL BITES + DRINK FEATURES