

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 | 9
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 | GF**

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

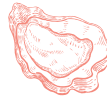
O&A CAESAR SALAD* | 12
housemade creamy caesar dressing, garlic croutons, parmesan "snow" **V | MGF**

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

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

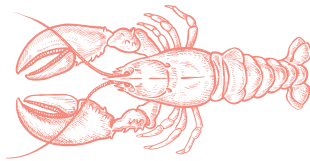


Chilled SHELLFISH BAR



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**



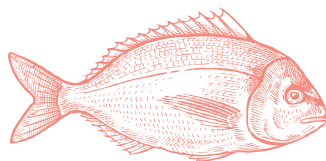
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Seasonal Feature

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

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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 | 31

SEARED AHI TUNA** | 35

SALMON** | 27

SWORDFISH | 33

JUMBO SCALLOPS | 42

TWIN 1/4 lb LOBSTER TAILS | 42

+++ HANDHELDS +++

served with french fries or side salad

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

HOT BUTTERED LOBSTER ROLL | 28
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

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 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