

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

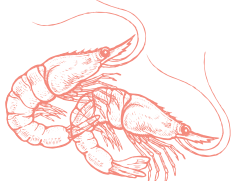
MARKET FARM SALAD | 13
kalera lettuce, goat cheese, avocado, candied pecans, cherry tomatoes, red onion, black pepper-strawberry vinaigrette **V | GF**

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
East Coast | 18 *hlf dzn* | 32 *dzn* **GF**

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

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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

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

+++ 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, american cheese, bibb lettuce, brioche bun

CRAB CAKE SANDWICH | 18
spiced remoulade, lettuce

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

Seasonal Feature

TWIN FILET MEDALLION OSCAR | 36
two 4 oz. medallions topped with crab, asparagus & hollandaise sauce, mashed potatoes

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

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

*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
 - CREATURE COMFORTS CITY LAGER | 6
 - TUCKER'S GEORGIA RED LAGER | 8
 - SCOFFLAW BASEMENT IPA | 8
 - JEKYLL BIG CREEK KOLSCH | 8
 - BLUE MOON | 6
 - STELLA ARTOIS | 7

- BOTTLES**
- MILLER LITE | 6
 - MICHELOB ULTRA | 6
 - BUD LIGHT ALUMINUM | 6
 - 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
- 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
- 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