

# OCEAN & ACRE

## SNACK & SHARE

- SWEET CORN HUSHPUPPIES** | 9  
freshly shucked corn, remoulade sauce
- FRIED POINT JUDITH CALAMARI** | 15  
fried red peppers, chipotle aioli, smoked alderwood salt, chives
- 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 ROCKEFELLER** | 18  
spinach, cream, garlic, onions, bacon, parmesan cheese

## SOUP & SALAD

- NEW ENGLAND CLAM CHOWDER BOWL** | 10  
applewood bacon crumble, croutons
- LOBSTER BISQUE BOWL** | 10  
croutons, sour cream drizzle
- LITTLE GEM MARKET SALAD** | 13  
sweet gem lettuce, shaved carrots & cucumbers, crispy capers, tomatoes, avocado, feta, kalamata olive, lemon vinaigrette **V | GF**
- ENGLISH STILTON WEDGE SALAD** | 12  
one of the world's finest bleu cheeses, iceberg, bacon, tomato, golden beets **V | GF**
- O&A CAESAR SALAD\*** | 12  
housemade creamy caesar dressing, garlic croutons, parmesan "snow" **V | MGF**

**ADD TO YOUR SALAD**

- GRILLED SHRIMP +12 | GRILLED CHICKEN +10
- GRILLED LOBSTER TAIL 1/4 lb +18

## SHAREABLE SIDES

- WHIPPED POTATOES | 7
- BROCCOLINI | 7
- RED CABBAGE SLAW | 5
- GRITS | 5
- CRISPY FRIES | 7
- MIXED GREENS | 7
- SIDE CAESAR SALAD\* | 7
- VEGETABLE PLATE *any three* | 18
- CUP OF SOUP | 6

# Brunch

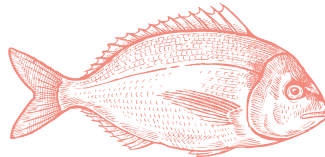
- STEAK & EGGS\*\*** | 24  
seared hangar steak, two eggs sunny side up, herb roasted potatoes, pico de gallo
- AVOCADO TOAST** | 15  
cherry tomatoes, fresh torn herbs, sourdough bread
- ADD SMOKED SALMON +7**  
**ADD FRIED EGG +2**
- RICOTTA PANCAKES** | 16  
fresh berries, chantilly whipped crème, 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



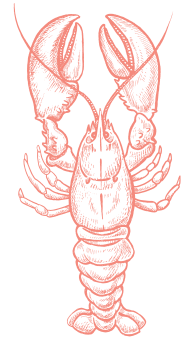
- OYSTERS ON THE 1/2 SHELL\***  
with cocktail sauce & mignonette **GF**  
*East Coast* | 20 *blf dzn* | 36 *dzn*
- SHRIMP COCKTAIL 1/4 lb** | 15  
housemade cocktail sauce, lemon, sweet relish **GF**
- AHI TUNA POKE** | 19  
sesame-soy essence, ginger, pickled cucumber, black sesame, avocado, red onion, sliced radish
- HAMACHI CRUDO** | 19  
cilantro-lime aqua-chile, shaved red onion, serrano, cucumber **GF**

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# Market SEAFOOD



- GRILLED OR BLACKENED -**  
with choice of two sides **MGF**
- RAINBOW TROUT** | 31
- SEARED AHI TUNA\*\*** | 35
- SALMON\*\*** | 27
- SWORDFISH** | 33
- JUMBO SCALLOPS** | 42
- JUMBO SHRIMP** | 27
- 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, dill tartar sauce
- HOT BUTTERED LOBSTER ROLL** | 29  
toasted brioche roll
- SALMON BLT\*\*** | 18  
fresh salmon, smoked bacon, tomato, lettuce, dill tartar sauce
- OYSTER PO BOY** | 21  
masa breaded oysters, house spices, spicy creole remoulade, shaved lettuce, tomato, pickles
- 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

# LUNCH Features

## FRIED SEAFOOD

- 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



\*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* +++++

- RIPTIDE | 14
- rosé, blood orange purée, elderflower tonic, orange
- HIGHTIDE | 16
- hana gin, lemon, grapefruit, lavender simple
- CARRIBEAN OLD FASHIONED | 15
- rittenhouse rye, pineapple liquor, orange bitters
- OCEAN MIST | 14
- bare bone vodka, lemon, pomegranate
- SHIPWRECK | 15
- tequila, aperol, guava puree, lemon
- BEACH BOY | 14
- rum, falernum, coconut purée, pineapple juice
- SUNSHINE | 15
- mezcal, passionfruit purée, orange juice, citrus simple
- O&A SEASONAL MULE | 13
- bare bone vodka, seasonal purée, ginger beer
- SEASIDE GROVE | 15
- watershed gin, lime, mint, cucumber
- DEEP SEA RITA | 14
- tequila, lemon, curacao, agave

+++++ *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
- Eden Dale, Pinot Noir, Sonoma Coast, CA 17|68
- 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
- The Justin, Cabernet Sauvignon, Paso Robles, CA 70
- Iron + Sand, Cabernet Sauvignon, Paso Robles, CA 75
- 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