

SNACK & SHARE

SWEET CORN HUSHPUPIES | 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 **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

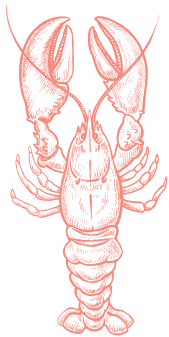
LITTLE GEM MARKET SALAD | 13
sweet gem lettuce, shaved carrots & cucumbers,
crispy capers, tomatoes, avocado, feta,
kalamata olive, lemon vinaigrette **V | GF**

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



OYSTERS ON THE 1/2 SHELL*
with cocktail sauce & mignonette **GF**
East Coast | 20 *hlf dzn* | 36 *dzn*

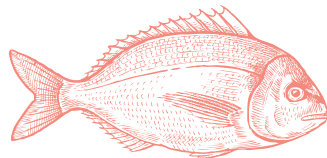
SHRIMP COCKTAIL 1/4 lb | 15
housemade cocktail sauce,
lemon, sweet relish **GF**

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**



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



— FRIED SEAFOOD —

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

— 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
miso-sweet corn purée, torn basil & mint,
summer corn-tomato salad

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

— ACRE —

Specialties

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

SMOKE-GRILLED PORK TENDERLOIN** | 36
slowly smoked & char-grilled to order,
smoked paprika-guava glaze,
grilled asparagus, cilantro rice **GF**

STEAK FRITES** | 36
rubbed hanger steak, chimichurri, crispy fries

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

WAGYU BEEF MEDALLIONS (6 OZ)** | 36
pan seared, port wine demiglace,
whipped potatoes, grilled asparagus **GF**

ADD

OSCAR STYLE WITH CRAB & BÉARNAISE +12
LOBSTER TAIL 1/4 lb +18

— CAUGHT in BETWEEN —

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 | 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

*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* +++++

- 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

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
- 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