

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
pears, black mission figs,
pomegranate seeds, candied walnuts,
arugula salad, lemon vinaigrette **MGF**

CAST IRON CRAB CAKE | 18
blue crab, bourbon sauce,
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, annatto oil

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

Chill BAR



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

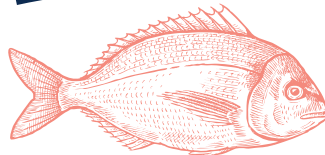
SHRIMP COCKTAIL 1/4 lb | 15
housemade cocktail sauce,
lemon, sweet relish **GF**

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**

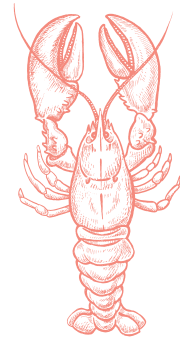
+++++

Market SEAFOOD



— GRILLED OR BLACKENED —
*with whipped mashed potatoes
& vegetable of the day* **MGF**

RAINBOW TROUT | 31
SEARED AHI TUNA** | 35
SALMON** | 27
REDFISH | 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
cod, french fries, tartar sauce **GF**

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

+++++ *Cocktails* +++++

RIPTIDE | 14

rosé, blood orange purée, elderflower tonic, orange

HIGHTIDE | 16

hana gin, lemon, grapefruit, lavender simple

MAPLE SMOKED OLD FASHIONED | 15

rittenhouse rye, maple smoked syrup, walnut bitters

OCEAN MIST | 14

bare bone vodka, lemon, pomegranate

SHIPWRECK | 15

tequila, aperol, guava purée, 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

Avissi, 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