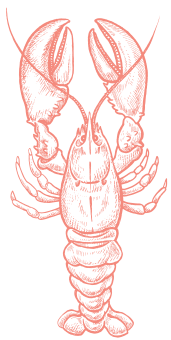


SNACK & SHARE

- 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 **GF**
- 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

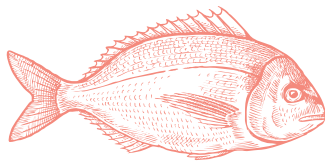
Chill
BAR

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 potatoes
& vegetable of the day* **MGF**

- RAINBOW TROUT** | 31
SEARED AHI TUNA** | 35
SALMON** | 27
REDFISH | 34
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
cod, french fries, tartar sauce **GF**
- FRITTO 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,
bacon, bbq broth, torn herb salad **GF**
- PAN SEARED REDFISH** | 34
fingerling potatoes, local 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
housemade ponzu sauce, mixed greens,
fresh mango, avocado,
heirloom tomato, mango vinaigrette **GF**
- CAST IRON CRAB CAKES** | 36
blue crab, bourbon sauce,
arugula-frisee-cucumber salad
- BOUILLABAISSE PASTA** | 36
lobster, shrimp, mussels, fettuccini pasta,
saffron-tomato broth

— ACRE —

Specialties

- LEMON HERBED CHICKEN** | 28
airline chicken breast, white rice, asparagus,
almonds & lemon herbed pan jus lie **GF**
- SMOKE-GRILLED PORK
TENDERLOIN**** | 36
slowly smoked & chargrilled 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**
- GRILLED PRIME RIBEYE** (14OZ)** | 48
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** | 34
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

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 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, 90

Sonoma County, CA

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, 85

Napa Valley, CA

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