



Brunch

+++++ 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

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 TOAST | 15
burrata cheese, heirloom tomato, basil pesto, sourdough bread
- CAST IRON CRAB CAKE | 18
jumbo lump crab meat, corn succotash, lemon beurre blanc
- DRUNKEN BANG'S ISLAND MUSSELS | 16
smoked fennel, smoked tomato, lobster broth & herbs
- CHARGRILLED OYSTERS | 18
herb butter, basil, chives, onion, panko breadcrumbs, parmesan, bacon **GF**

SOUP & SALAD

- NEW ENGLAND CLAM CHOWDER BOWL | 10
applewood bacon crumble, croutons **MGF**
- LOBSTER BISQUE BOWL | 10
croutons, annatto oil **MGF**
- COASTAL QUINOA BOWL | 18
roasted peppers, feta cheese, pickled onions, cherry tomatoes, cucumbers, carrots, mixed greens, black olives, 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

CINNAMON CRUNCH COFFEE CAKE | 5

CRAB CAKE BENEDICT
english muffins, poached eggs, hollandaise sauce, house potatoes | 24

STEAK & EGGS
new york strip (8 oz), fried eggs, romesco, breakfast potatoes | 28

BUTTERMILK PANCAKES
seasonal fruit, chantilly whipped crème, maple syrup | 16

AVOCADO TOAST
cherry tomatoes, mixed green salad, lemon vinaigrette, sourdough bread | 15
ADD SMOKED SALMON +7
ADD FRIED EGG +2

GARDEN FRESH OMELET
cherry tomatoes, onion, peppers, cheddar cheese, asparagus, spring mix salad, lemon vinaigrette | 17

OPEN FACE CRAB "FRITTATA"
jumbo lump crab, mixed peppers, cheddar cheese, breakfast potatoes | 22
+2 EGG WHITES

BACON, EGG & CHEESE CROISSANT
cheddar cheese, spinach, breakfast potatoes | 18

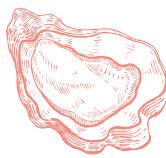
CHEDDAR GRIT BOWL
chicken sausage, cherry tomatoes, onions, cheddar cheese, spinach, egg | 16

BRUNCH SIDES

- APPLEWOOD SMOKED BACON | 6
- BREAKFAST POTATOES | 6
- CHICKEN SAUSAGE | 6

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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**

TUNA TARTARE* | 18
small diced tuna, avocado, sesame seed aioli, lavosh chips

HAMACHI CRUDO* | 19
mango aji amarillo sauce, blood orange, basil oil, chili oil **GF**

+++++ 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 | 36
toasted brioche roll

SALMON BLT** | 18
fresh salmon, smoked bacon, tomato, lettuce, dill tartar sauce

BLACK ANGUS BURGER** | 18
O+A burger sauce, red onion, house pickles, american cheese, shaved iceberg lettuce, brioche bun

CRAB CAKE SANDWICH | 18
spiced remoulade, lettuce, tomato, onion

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

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

LUNCH Features

FRIED SEAFOOD

JUMBO GULF SHRIMP | 23
cole slaw, french fries, tartar sauce

FISH -N- CHIPS | 19
cod, french fries, tartar sauce **GF**

FRITTO 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

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

SIP FOR A CURE | 16

tito's handmade vodka, rose water, lychee, lemon, peychauds

COCKTAIL FOR A CAUSE: A PORTION OF EACH SOLD WITH BE DONATED TO THE LEUKEMIA & LYMPHOMA SOCIETY

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

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