

# OCEAN & ACRE

## SNACK & SHARE

- SWEET CORN HUSHPUPIES** | 9  
shucked corn, remoulade sauce
- FRIED POINT JUDITH CALAMARI** | 15  
fried red peppers, chipotle aioli, smoked alderwood salt, chives
- SUMMER BURRATA** | 14  
creamy burrata, strawberries, heirloom tomatoes, basil, aged balsamic reduction, sourdough **V | MGF**
- JUMBO LUMP CRAB CAKE & SPRING PEAS** | 22  
golden seared crab cake, sweet peas, sugar snaps, mint, pea shoots, pea pod beurre blanc
- BLISTERED GREEN BEANS & BUTTERMILK RICOTTA** | 12  
charred green beans, buttermilk ricotta, candied sunflower seeds meyer lemon aioli, aged balsamic reduction, herbs **V | GF**
- DRUNKEN MUSSELS** | 16  
BBQ broth, smoked fennel, charred tomato, fresh herbs
- CHARGRILLED OYSTERS** | 18  
herb butter, basil, chives, onion, panko breadcrumbs, parmesan, bacon **GF**

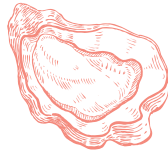
## SOUP & SALAD

- NEW ENGLAND CLAM CHOWDER BOWL** | 10  
applewood bacon crumble, croutons **MGF**
- LOBSTER BISQUE BOWL** | 10  
croutons, annatto oil **MGF**
- COASTAL QUINOA BOWL** | 14  
roasted peppers, feta cheese, pickled onions, cherry tomatoes, cucumbers, carrots, mixed greens, black olives, lemon vinaigrette **V | GF**
- BEET SALAD** | 16  
roasted red & yellow beets, baby arugula, orange yogurt, seasonal fruit, candied sunflower seeds, sherry vinaigrette **V | GF**
- O&A CAESAR SALAD\*** | 12  
housemade creamy caesar dressing, garlic croutons, shaved parmesan **V | MGF**
- WEDGE SALAD** | 13  
iceberg, english stilton, bacon, tomato, golden beets **V | GF**
- ADD TO YOUR SALAD**  
GRILLED SHRIMP +7 | GRILLED CHICKEN +6  
GRILLED SALMON +7 | GRILLED LOBSTER TAIL 1/4 lb +18

## SHAREABLE SIDES

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

## Chill BAR

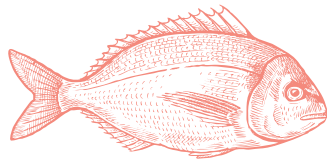


- OYSTERS ON THE 1/2 SHELL\***  
*with housemade cocktail sauce & mignonette* **GF**  
*East Coast - half dzn | full dzn | MKT*
- SHRIMP COCKTAIL** 1/4 lb | 15  
housemade cocktail sauce, lemon, sweet relish **GF**
- TUNA TARTARE\*** | 18  
diced tuna, avocado, sesame seed aioli, lavosh chips **MGF**

**SEAFOOD TOWER\*** | 75  
tuna tartare, split lobster tail, six fresh oysters, six chilled mussels, six shrimp, served over ice, cocktail sauce, horseradish, lemon, mignonette **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
- SCALLOPS** | 42
- JUMBO SHRIMP** | 27
- TWIN 1/4 lb LOBSTER TAILS** | 42

+++++

## FRIED SEAFOOD

- JUMBO GULF SHRIMP** | 27  
red cabbage slaw, crispy fries, tartar sauce
- FISH -N- CHIPS** | 22  
cod, crispy fries, tartar sauce
- FRITTO MISTO** | 29  
fried shrimp, oysters & cod, crispy fries, red cabbage slaw, tartar & cocktail sauce
- TWIN LOBSTER TAILS** | 42  
red cabbage slaw, crispy fries, tartar sauce

## OCEAN Specialties

- NOLA-STYLE SHRIMP & GRITS** | 28  
pan seared shrimp, poblano peppers, cherry tomatoes, stone ground grits, bacon, bbq broth **GF**
- PAN SEARED REDFISH** | 36  
fingerling potatoes, local mushrooms, sauce gribiche, microgreens **GF**
- SEA SCALLOPS & SWEET CORN** | 46  
golden scallops, brown butter corn purée, baby corn succotash, bacon lardons, chives **GF**
- SEARED HAWAIIAN AHI TUNA\*\*** | 35  
housemade ponzu sauce, mixed greens, fresh mango, avocado, heirloom tomato, mango vinaigrette **GF**
- JUMBO LUMP CRAB CAKES & SPRING PEAS** | 44  
golden seared crab cakes, sweet peas, sugar snaps, mint, pea shoots, pea pod beurre blanc
- BOUILLABAISSE PASTA** | 36  
lobster, shrimp, mussels, fettuccini pasta, saffron-tomato broth

## ACRE Specialties

- FARRO "RISOTTO" & GARDEN VEGETABLES** | 22  
creamy farro, asparagus, sweet peas, roasted radishes, whipped goat cheese, fresh herbs **V**
- HERB ROASTED CHICKEN** | 28  
succotash, zucchini, yellow squash, cherry tomatoes, garlic-pine nut pan jus sauce **GF**
- PANÉED PORK CHOP & FENNEL SALAD\*\*** | 28  
crispy breaded pork chop, shaved fennel, arugula, parmigiano-reggiano, lemon-caper beurre blanc **GF**
- STEAK FRITES\*\*** | 36  
rubbed hanger steak, chimichurri, crispy fries
- RED WINE BRAISED SHORT RIB** | 38  
lightly smoked & braised boneless short rib, roasted baby rainbow carrots, yukon gold potato purée, port wine jus **GF**
- GRILLED RIBEYE\*\* (14OZ)** | 48  
port wine demiglace, whipped potatoes, grilled asparagus **GF**
- ADD OSCAR STYLE WITH CRAB & BÉARNAISE +16**  
LOBSTER TAIL 1/4 lb +18

## CAUGHT in BETWEEN

- served with crispy fries or side salad*
- FISH SANDWICH** | 20  
grilled or blackened market fish, red cabbage slaw, red onions, housemade dill tartar
- HOT BUTTERED LOBSTER ROLL** | 32  
toasted brioche roll
- SALMON BLT\*\*** | 20  
fresh salmon, smoked bacon, tomato, lettuce, dill tartar sauce
- BLACK ANGUS BURGER\*\*** | 19  
O&A burger sauce, red onion, house pickles, american cheese, shaved iceberg 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 ++++++

### CHERRY BLOSSOM | 14

gin, cherry liqueur, lemon, cherry  
*floral, citrus, soft, elegant*

### MAPLE SMOKED OLD FASHIONED | 15

rittenhouse rye, maple smoked syrup, black walnut bitters  
*rich, smoky, spirit-forward, warm*

### OCEAN MIST | 14

vodka, lemon, pomegranate  
*bright, light, refreshing, fruit-kissed*

### SPICY RASPBERRY FIZZ | 15

jalapeño-infused tequila, raspberry, fresh lime,  
agave, basil, ginger beer  
*bright, fruity, herbal, gentle heat*

### BEACH BOY | 14

rum, falernum, coconut, pineapple  
*tropical, creamy, citrus, easy*

### EMBER COAST | 14

mezcal, cocchi americano, pineapple, fresh lime, agave, bitters  
*smoky, bright, tropical, lingering heat*

### JASMINE TIDE | 14

vodka, jasmine, lime, cucumber, soda  
*floral, crisp, citrus, effervescent*

### DEEP SEA RITA | 14

tequila, lemon, curacao, agave  
*crisp, citrus, classic, balanced*

## ++++++ Spritz ++++++

**APEROL** aperol, prosecco, expressed orange | 13

**ELDERFLOWER** elderflower liqueur, prosecco | 12

## MOCK TAILS

### JASMINE TIDE | 9

jasmine, lime, cucumber, soda  
*floral, crisp, citrus, effervescent*

### COASTAL HEAT | 9

pineapple, lime, basil, ginger, chili  
*bright, citrus, herbal, gentle spice*

### BERRY BREEZE | 9

raspberry, lemon, agave, soda  
*light, fruity, refreshing, balanced*

## DRAFT

CREATURE COMFORTS TROPICALIA | 7

CREATURE COMFORTS CITY LAGER | 6

TUCKER'S GEORGIA RED LAGER | 8

SCOFFLAW BASEMENT IPA | 8

MODELO ESPECIAL | 6

BLUE MOON | 6

STELLA ARTOIS | 7

## BOTTLES

MILLER LITE | 6

MICHELOB ULTRA | 6

BUD LIGHT ALUMINUM | 6

CORONA EXTRA | 7

## CANS

BALLAST POINT SCULPIN IPA | 8

ORIGINAL SIN BLACK WIDOW HARD CIDER | 7

## ++++++ Wine ++++++

### WHITE by the glass

House Chardonnay 10

Riesling – Willems-Willems “Feinherb”,  
Mosel, Germany 16|56

Sauvignon Blanc – Kato, Marlborough,  
New Zealand 12|40

Pinot Gris – Laetare, Oregon 12|40

Chenin Blanc – Matanzas Creek,  
Sonoma County 12|42

Chardonnay – Stags' Leap Winery,  
Napa Valley 18|60

### ROSÉ by the glass

Curran Grenache Gris, Santa Barbara County 15|52

The Language of Yes “Les Fruits Rouges”, France 15|52

### RED by the glass

House Cabernet Sauvignon 10

Pinot Noir – Optik, California 15|50

Garnacha – Lechuza, Spain 14|49

Barbera d'Asti – Prunotto “Fiulot”, Piedmont, Italy 13|46

Merlot – Northstar “Polaris”, Horse Heaven Hills,  
Washington 15|52

Bordeaux Rouge – Mary Taylor  
(Jean-Marc Barthez) 14|49

Cabernet Sauvignon – Ride, North Coast 15|58

### WHITE by the bottle

Manu, Sauvignon Blanc, Marlborough, NZ 50

King Estate, Pinot Gris, Willamette Valley, OR 40

Sonoma Cutrer, Chardonnay, Sonoma Coast, CA 80

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

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, 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

L. Pommery, Brut, CA 18|72

Veuve du Vernay Brut Rose, Loire Valley, FR 14|56

Jan Vidal, Honor Cava Brut Rosé 13|52