

OCEAN & ACRE

SNACK & SHARE

SWEET CORN HUSHPUPPIES | 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

Chill BAR



OYSTERS ON THE 1/2 SHELL*
with housemade cocktail sauce & mignonette **GF**
East Coast - half dzn | full dzn | MKT

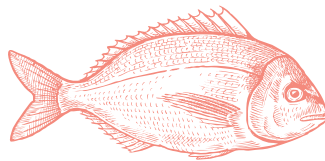
SHRIMP COCKTAIL 1/4 lb | 15
housemade cocktail sauce, lemon, sweet relish **GF**

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**

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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

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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

+++ **HANDHELDS** +++
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

CRAB CAKE SANDWICH | 22
spiced remoulade, lettuce, tomato, onion

BLACKENED SALMON TACOS | 17
spicy fillet, house remoulade, red cabbage slaw

LUNCH Features

+++ **FRIED SEAFOOD** +++

JUMBO GULF SHRIMP | 23
red cabbage slaw, french fries, tartar sauce

FISH -N- CHIPS | 19
cod, crispy fries, tartar sauce

FRITTO MISTO | 26
fried shrimp, oysters & cod, crispy fries, slaw, tartar & cocktail sauce

LOBSTER TAIL | 22
red cabbage slaw, crispy 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

++++++ 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