OCEAN & ACRE

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 HUSHPUPPIES | *9*
shucked corn, remoulade sauce

FRIED POINT JUDITH CALAMARI | *15*
fried red peppers, chipotle aioli,
smoked alderwood salt, chives

PERSIMMON & CHICORY SALAD WITH BURRATA | *14*
persimmon, radicchio, frisée, burrata,
maple candied pecans,
mustard vinaigrette V | MGF

JUMBO LUMP BLUE CRAB CAKE | *22*
celery root slaw, meyer lemon beurre blanc

CRISPY BRUSSELS SPROUTS | *12*
balsamic reduction, pumpkin seeds,
grana padano 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

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 MGF

WEDGE SALAD | *13*
iceberg, english stilton, bacon,
tomato, golden beets GF

ADD TO YOUR SALAD
GRILLED SHRIMP +7 | GRILLED CHICKEN +6
GRILLED SALMON +7
GRILLED LOBSTER TAIL *1/4 lb* +18

CINNAMON CRUNCH COFFEE CAKE | *5*

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

STEAK & EGGS
marinated hanger steak, fried eggs,
romesco, breakfast potatoes | *28*

BRIOCHE FRENCH TOAST
crème chantilly, strawberry jam,
powdered sugar | *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*

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*
small diced tuna, avocado,
sesame seed aioli, lavosh chips

SPICY TUNA CRISPY RICE* | *16*
hand-cut spicy tuna, crispy rice cake,
spicy mayo, guacamole

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

HANDHELDS

served with crispy fries or side salad

FISH SANDWICH | *20*
grilled or blackened market fish,
red cabbage slaw, red onions,
dill tartar sauce

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

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*
SCALLOPS | *42*
JUMBO SHRIMP | *27*
TWIN *1/4 lb* **LOBSTER TAILS** | *42*

LUNCH Features

FRIED SEAFOOD

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

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

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

LOBSTER TAIL | *22*
red cabbage slaw, crispy fries, tartar sauce

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*

*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

TOASTED MARSHMALLOW ESPRESSO MARTINI | *15*
ketel one vodka, espresso, toasted marshmallow, kahlúa, baileys
bold espresso layered with toasted marshmallow for a smooth, light sweet finish

MAPLE SMOKED OLD FASHIONED | *15*
rittenhouse rye, maple smoked syrup, chocolate bitters
rich, smoky, spirit-forward, warm

OCEAN MIST | *14*
tito's vodka, pama, pomegranate, lemon
bright, light, refreshing, fruit-kissed

GREEN APPLE FIZZ | *15*
hendrick's gin, green apple, lemon, sparkling apple
crisp, bright and refreshing with tart green apple and a lively sparkling finish

BOURBON BRAMBLE | *15*
bulleit bourbon, blackberry, crème de mûre, basil, lemon
rich, blackberry and warm bourbon balanced by fresh basil and bright citrus

SPICED PEAR MARTINI | *17*
grey goose la poire, spiced pear liqueur, pear, lemon
juicy pear layered with warming spice and fresh citrus for a smooth, elegant finish

JASMINE TIDE | *14*
vodka, jasmine, lime, cucumber, soda
floral, crisp, citrus, effervescent

GINGER MARGARITA | *15*
milagro reposado tequila, ginger, orange, lime, orange bitters
zesty and vibrant with fresh ginger, bright citrus and a subtly spiced finish

Spritz

APEROL
aperol, prosecco, expressed orange | *13*

ELDERFLOWER
elderflower liqueur, prosecco | *12*

ELDERFLOWER CRANBERRY
fiorente elderflower, prosecco, cranberry, lemon, soda | *12*

MOCKTAILS

DAYBREAK
jasmine, lime, cucumber, soda | *9*

AUTUMN COLLINS
pear, pomegranate, ginger, lemon, ginger beer | *10*

COASTAL HEAT
pineapple, lime, basil, ginger, chili | *9*

BERRY BREEZE
raspberry, lemon, agave, soda | *9*

GREEN APPLE SPRITZ
green apple, grapefruit, lemon, sparkling apple, soda | *10*

DRAFT

CREATURE COMFORTS TROPICALIA | *7*
CREATURE COMFORTS CLASSIC 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 Grigio, Laetare, Friuli-Venezia Giulia, Italy *13|46*

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", California *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*

Kato, Sauvignon Blanc, Marlborough, NZ *40*

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*

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 Superiore, Italy *85*

Sparkling

CHAMPAGNE

Nicolas Feuillatte "Réserve Exclusive", FR *99*

Veuve Clicquot "Yellow Label", Brut, Reims, FR *135*

OTHER SPARKLING

Crémant de Limoux, Brut, FR *18|72*

Veuve du Vernay Brut Rosé, Loire Valley, FR *14|56*

Passerine, Brut Rosé, FR *13|52*