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

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

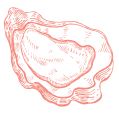
O&A CAESAR SALAD* | *12*
housemade creamy caesar dressing,
garlic croutons, shaved parmesan MGF

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

Chill BAR



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

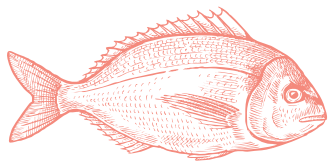
SHRIMP COCKTAIL *1/4 lb* | *15*
housemade cocktail sauce,
lemon, sweet relish GF

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

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*

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, crispy 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

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*