

OYSTERCATCHERS

BRUNCH

RAW BAR

STONE CRAB CLAWS
Worcestershire Mustard Sauce
112

KEY WEST PINK SHRIMP COCKTAIL
Peel & Eat, Alabama White Sauce,
House Cocktail, Lemon
19

SEAFOOD PLATEAU

*OC hot sauce & saltines, fresh horseradish,
cocktail sauce, seasonal fruit mignonette*

SINGLE TIER
Key West Shrimp (3), Oysters (5),
Tuna Poke, Smoked Local Fish Dip
65

TWO TIER
Key West Shrimp (6), Oysters (10), Blue
Crab, Tuna Poke, Crab Deviled Eggs
120

STARTERS

PASTRY BASKET 10
Chef's Selection of Fresh Baked Sweet and
Savory Pastries, Seasonal Preserve, Guava
Butter, Labneh
WHIPPED YOGURT PARFAIT 14
Whiskey Maple Yogurt, Local Berries, Flax &
Hazelnut Granola
DEVILED EGG TRIO 17
Caviar, Lump Crab, Prosciutto, Fried Saltines
FRIED GREEN TOMATO 16
Pimento, Red Eye Bacon Jam, 10 Year Balsamic

SANDWICHES & TOASTS

served with petite house salad

B.E.C. SANDWICH 19
Mike's Buttermilk Biscuit, Fried Egg,
Candied Bacon, Cheddar, Tasso Gravy
SHRIMP REMOULADE ROLL 17
Griddled Split Top Bun, Fried Green Tomato,
Slaw, Poached Rock Shrimp
SALMON AVOCADO TOAST 18
Smoked Salmon, Tomato, Red Onion,
Aji Amarillo Aioli, Sourdough
LABNEH TOAST 15
Yogurt Cheese Spread, Hard Boiled Egg,
Warm Chili Butter, Zaatar

SOUP & SALADS

ST. AUGUSTINE CLAM CHOWDER 12
Tomato, Datil Pepper, Pancetta,
Crispy Clam Fritters
WEDGE SALAD 16
Buttermilk Blue Cheese, Red Onion,
Chopped Egg, Lardons
CAESAR SALAD 16
Smoked Oyster Dressing, Croutons,
Pecorino Romano, Shallot
OC'S SIGNATURE SEAFOOD LOUIE 34
Shrimp, Crab, Octopus, Hearts of Palm, Tomato,
Avocado, Egg, Remoulade



LARGE PLATES

CRAB CAKE BENEDICT Poached Eggs, Fried Green Tomatoes, Crab Cakes, Hollandaise 26
TRES LECHE FRENCH TOAST Toasted Coconut Maple Syrup, Sullivan Street Brioche, Fresh Citrus 20
LOBSTER & CRAB OMELET Florida Lobster, Lump Crab, Fontina, Trout Roe, Crab Boil Aioli 28
OC'S SHRIMP & GRITS Gulf Shrimp, Florida Rice Grits, Etouffee Sauce, Local Mushrooms, Confit Tomato 26
STEAK & EGGS Spice Rubbed Picanha, Salsa Verde, Avocado, Potatoes 26
CHICKEN & WAFFLES Buttermilk Chicken, Traditional Waffle, Kumquat Marmalade, Fresno Butter 24
2 EGG BREAKFAST Pepper Maple Bacon, Chicken Sausage, Grits, Toast, Potatoes 22

SIDES 7

FLORIDA GROWN GRITS Congaree & Penn Stone Ground Rice, Pimento Cheese	TOAST Sourdough or Brioche, Seasonal Preserves	CRISPY POTATOES Chorizo Aioli, Paprika	SHAVED TASSO HAM Pan Fried	APPLEWOOD SMOKED BACON Bourbon Barrel Maple, Pepper	CHICKEN SAUSAGE Apple & Cranberry
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18% gratuity is added to parties of six or more

CASH FREE - Please note that this property only accepts credit cards, debit cards and, where applicable, other forms of contactless payment.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, PLEASE CONSULT YOUR PHYSICIAN."