

RAW BAR

OYSTERS ON THE HALF SHELL* 12
Daily Selection | 3 per order
Fresh Horseradish Cocktail, Seasonal Mignonette

GULF GOLD SHRIMP COCKTAIL 19
Alabama White Sauce, House Cocktail, Lemon

SALMON CEVICHE* 17
Blood Orange, Cilantro, Plantain Chips

★BIG EYE TUNA* 19
Citrus, Fresno Vinaigrette, Avocado



BROILED OYSTERS 14
3 per order, choice of



SPICY GARLIC
Black Garlic, Fresno Pepper



CLASSIC
Spinach Garlic Butter, Pernod



CRAB BUTTER
Charred Lemon, Breadcrumb

STARTERS

FRIED GREEN TOMATO 16
Pimento, Red Eye Bacon Jam, 10 Year Balsamic

SMOKED BLUEFISH DIP 16
Bread & Butter Peppers, Crudit 

HEARTS OF PALM 17
Avocado, Leche de Tigre, Sea Asparagus, Rice Chip

GROUPE FRITTO MISTO 18
Cured Lemon, Castelvtranos, Remoulade

LOCAL BURRATA 17
Peanut & Collard Pesto, Sullivan St. Baguette

CALAMARI SCHNITZEL 19
Champagne Sauce, Trout Roe, Chives

BRAISED PORK BELLY 16
Cane Sugar Molasses, Celeriac Pur 

CONCH FRITTERS 16
Key West Style, Scotch Bonnet Aioli

★GRILLED OCTOPUS 19
Preserved Lemon Aioli, Capers, Herb Salad

SOUPS & SALADS



ST. AUGUSTINE CLAM CHOWDER
Tomato, Datil Pepper, Pancetta,
Crispy Clam Fritters
12



CAESAR SALAD
Smoked Oyster Dressing, Croutons,
Pecorino, Shallot
16



THE WEDGE
Buttermilk Blue Cheese,
Red Onion, Egg, Lardons
18

ADD PROTEIN: Chicken Breast 14 Faroe Island Salmon 16 Gulf Gold Shrimp 15 Petite Filet 20

SANDWICHES

Served with petite house salad

TUNA MELT 18
Whole Wheat Sourdough, Smoked Tuna Salad,
White Cheddar

GROUPE PO BOY 22
Blackened,  touff  Mayo, Celery Slaw,
Fully Dressed

SHRIMP REMOULADE ROLL 19
Griddled Split Top Roll, Fried Green Tomato,
Lettuce

PIMENTO CHICKEN BLT 18
Buttermilk Fried Chicken, Fresh Brioche,
Pimento Cheese

THE CUBAN 19
Tasso Ham, Pork Belly, House Pickles, Gruy re,
Mustard Aioli

★CRAB CAKE SANDWICH 29
Datil Pepper Aioli, Lettuce, Tomato,
Pickled Pepper, Sesame Seed Bun

★ MAINS

OC’S SIGNATURE SEAFOOD LOUIE 38
Shrimp, Crab, Octopus, Hearts of Palm, Tomato, Avocado, Egg,
Remoulade

FISH & CHIPS 22
Flounder, Garlic Fries, Tartar Sauce

SEAFOOD MAC’N’CHEESE 38
Rock Shrimp, Crab, Spiny Lobster, Ouzo B chamel
Add Maine Lobster Tail MP

ROCK SHRIMP & ORZO 32
Feta, Heirloom Tomato, Baby Kale, Zucchini, Caper Vinaigrette

★GRILLED BACON BURGER* 27
Red Eye Bacon Jam, Little Mac Sauce, Cheddar, Lettuce, Tomato,
Garlic Fries

DAILY GRILLED FISH MP
Broccolini, Trout Roe Beurre Blanc, Petite Greens

FOR THE TABLE 9

ROASTED BROCCOLINI Lemon Aioli
CRISPY BRUSSELS SPROUTS Pecan Sweet & Sour
GARLIC FRIES Scotch Bonnet Aioli

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