

RAW BAR & OYSTERS

Apalachicola Gulf Oysters Freshly shucked on the half shell, half dozen or full dozen (Raw or Steamed)	10/18
East & West Coast Boutique Oysters Freshly shucked on the half shell, per piece	MKT
Rockefeller Baked oysters, creamed spinach, roasted chorizo, drizzled hollandaise, half dozen	12
Parm Herb-Crusted Baked oysters, garlic herb butter, parmesan, half dozen	12
Three-Cheese Jalapeno Baked oysters, citrus gremolata, cream cheese, mozzarella, cheddar, half dozen	12
Ole' Chipotle Baked oysters, chipotle pepper aioli, parmesan, half dozen	12
Baked Oyster Sampler Variety of baked oysters, full dozen	24

HAPPY 4 HOURS

3PM - 7PM DAILY

\$5 SMIRNOFF MARTINIS & 24 OZ. DRAFTS
ONE BUCK CHUCK

SMALL PLATES & SHARABLES

Crusty Bread Toasted ciabatta loaf served with parmesan cheese & extra virgin olive oil	3
Smoked Fish Spread House-made pickled vegetables, cherry pepper chutney, saltine crackers	9
Bleu Cheese Fries Fries with bleu cheese fondue, chopped applewood smoked bacon and scallions	8
Gator Hush Puppies Florida alligator served with house pickled okra, cherry tomatoes & chipotle aioli	9
Buffalo Shrimp Fried shrimp tossed in sweet & spicy buffalo sauce served over a bleu cheese fondue	13
PEI Mussels Sautéed in garlic, shallot, blistered tomato, bacon, white wine and finished with herb butter, served with toasted bread	12
Tuna Tartare Diced yellowfin tuna stack with avocado, cucumber, arugula, seaweed salad, with drizzle of sweet soy sauce and wasabi cream	14
Chicken Nachos Flash fried tortilla chips with chicken, queso, corn salsa, diced tomato and guacamole	15

SOUPS & SALADS

House Salad Romaine, spring mix, tomato, red onion, radish, carrot, cucumber, balsamic vinaigrette	7
Classic Caesar Chopped romaine hearts, grated parmesan, caesar dressing, croutons	8
Crab Arugula Lump crab cake, arugula, avocado, feta, tomato, coconut vinaigrette	15
Clam Chowder Chopped baby clams, cream mornay, bacon, potato	7

SIDES

Potato Salad | Cucumber Salad | Fries
Island Slaw | House Salad

SANDWICHES

All served with a choice of side

Day Boat Tacos Gulf caught grouper, sweet & spicy slaw, pickled red onion, pineapple salsa (Grilled, Blackened or Fried)	16
Grouper Sandwich Gulf caught grouper, island slaw on a toasted brioche bun (Grilled, Blackened or Fried)	18
Oyster Po-Boy Hand breaded oysters, lettuce, tomato, remoulade dressing, hoagie roll	16
Shrimp Po-Boy Hand breaded shrimp, lettuce, tomato, remoulade dressing, hoagie roll	12
Florida Lobster Rolls Chopped Florida lobster, lemon aioli, lettuce, tomato, New England style rolls	18
Crab Cake BLT Lump crab cake, bacon marmalade, arugula, tomato & coconut vinaigrette on brioche bun	16
The OB Burger All-natural beef, fried onion, pecan smoked bacon, charred scallion cream cheese, guava BBQ sauce, toasted brioche bun	14
Filet Mignon Sandwich Horseradish cream, banana pepper, arugula, hoagie roll	15
Buffalo Chicken Sandwich House buffalo sauce, bleu cheese fondue, lettuce, tomato, toasted brioche bun	11
Chicken Salad Wrap Spinach, tomato, cucumber, red onion, carrots	10
Veggie Wrap Spinach, roasted red pepper, sauteed onion, portobello mushroom, balsamic glaze Add Feta + 1	9

ENTREES

	Club Savor <small>ENJOY MORE.</small>	
Fried Oysters Apalachicola Bay oysters, cajun buttermilk dipping sauce, fries & coleslaw	9	18
Big Storm Fish and Chips Beer battered cod, remoulade with fries & island slaw	6	12
Lump Crab Cake Seared jumbo lump crab, chipotle aioli, pineapple salsa & fries	7.5	15
Oven Roasted Chicken Bacon potato hash, sweet tomato aioli, corn relish, agave bourbon glazed brussel sprouts	9	18
Pasta Primavera Linguine, asparagus, bok choy, mushroom, tomato, spinach, garlic & olive oil sauce	6.5	13
Shrimp and Crawfish Pasta Linguine, creole tomato sauce, parmesan	8	16
Bayou Gumbo Shrimp, crawfish, andouille sausage, rice, okra & crusty bread	9	18

ADD ONS

Chicken - 6	Salmon - 14
Filet Mignon tips - 10	Scallops - 15
Shrimp - 8	Lobster tail - 20

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness or death.



HALF OFF ENTREES & ALCOHOL FOR YOU & A GUEST. ALL DAY. EVERY DAY.