

O.T.H.
Chophouse
& OYSTER BAR

RAW BAR

GF Raw Oysters* (Rotating Varieties) ... MKT. PRICE

Served with horseradish, cocktail sauce & mignonette

GF Grilled –n– Chilled Shrimp Cocktail* ... 15

5 pieces served chilled with cocktail sauce

Lobster Tail* ... MKT. PRICE

Grilled, served chilled with ginger scallion sauce

Small Tower* ... 45

6 raw oysters (assorted based on selection), 6 shrimp
(3 classic, 3 grilled –n– chilled), ahi tuna

GF Classic Jumbo Shrimp Cocktail* ... 15

5 pieces served chilled with cocktail sauce

Tuna Tartar* ... 17

Avocado, sesame, charred scallion, shrimp chip

Large Tower* ... 125

12 raw oysters (assorted based on daily selection), 12 shrimp
(6 classic, 6 grilled –n– chilled), crab, lobster tail, ahi tuna

SOUPS & SALADS

Dressings: Blue Cheese, Ranch, Caesar, Red Wine Vinaigrette, Balsamic, Oil & Vinegar, Sweet Vidalia Onion

French Onion Soup ... 9

Gruyere, thyme, calvados

OTH Chopped Salad ... 8

Bacon, blue cheese, fried onions

GF Beet Salad ... 9

Marinated beets, feta cheese, pine nuts, red wine vinaigrette

GF Caprese ... 14

Tomatoes, burrata, basil

She Crab Soup ... 11

Classic Caesar ... 8

Parmesan cheese, croutons

Mixed Green Salad ... 7

Tomatoes, cucumber, pickled onions, croutons,
served with choice of dressing

APPETIZERS

OTH Onion Rings ... 12

Served with OTH sauce

Bourbon Glazed Fried Shrimp ... 15

Shrimp tossed in an orange marmalade and bourbon sauce

Crab Cake ... 19

OTH crab cake served with lobster cream sauce

Steamed Clams ... 16

Steamed Georgia clams in a chorizo, tomato, and pepper broth
served with grilled bread

Crab Dip ... 17

Lump crab, sherry, grilled bread

Lobster & Corn Fritters ... 16

Crispy fried lobster, with habanero pepper and sweet corn served
with sweet thai chili sauce & chipotle remoulade

Marinated Olives ... 14

Feta, grilled bread

OTH SeaCuterie Board ... 26

A selection of smoked Atlantic salmon, 2 cocktail shrimp, 2
grill–n–chill shrimp & smoked trout dip. Served with dill &
caper sauce, seaweed salad, pickled cauliflower & everything
bagel crackers

* Add 2 chefs choice cheese selection (6) *

OTH Roasted Oysters ... 18

Bacon, butter, gruyere, bread crumbs

Fried Calamari ... 13

Peppadew peppers, herbs,
served with sweet thai chili sauce

GF Moules Frites ... 18

Steamed P.C.I. Mussels in a white wine and garlic sauce served
with house cut fries & lemon aoli

Fried Oysters ... 14

Served with cocktail sauce

GF Scallops* ... 21

Brown butter & lime sauce, served with seaweed salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.

If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.

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STEAKS & CHOPS

Served with baked potato & grilled asparagus

- GF 8 oz Filet Mignon & Lobster Tail* ... MKT. PRICE
- GF Marinated 10 oz Hanger Steak with Chimichurri* ... 36
- GF 14 oz Ribeye* ... 42
- GF Bone-In Chicken Breast with Herb Seasoning ... 27

- GF 8 oz Filet Mignon* ... 45
- GF 14 oz New York Strip* ... 42
- GF Double Cut Pork Chop ... 31
Seasonal Compote

Enhancements

Grilled Shrimp – 6 Lobster Tail – MKT. PRICE
Scallops (2) – 15 Salmon – 16

Sauces

Lobster Cream Sauce – 12 Truffle Butter – 3 Chimichurri – 4
Brandy Peppercorn Sauce – 5 Blue Cheese Encrusted – 3

FISH & SEAFOOD

GF Seared Ahi Tuna* ... 42

Topped with cucumber salad & served with herb & parmesan risotto & seasonal vegetables

* To make GF, substitute a GF side in place of the risotto *

GF Snowy Grouper ... 37

Pan seared, served with garlic mashed potatoes & seasonal vegetables

Grilled Carolina Gold BBQ Salmon* ... 29

Served with garlic mashed potatoes & seasonal vegetables

Crab Cakes ... 42

Two OTH crab cakes topped with a roast sweet corn elote style salad & chipotle remoulade, served with garlic mashed potatoes & seasonal vegetables

Miso Glazed Sea Bass* ... 45

Served with herb & parmesan risotto & seasonal vegetables

Seasonal Fish* ... MKT. PRICE

Ask your server for today's selection, served with garlic mashed potatoes & seasonal vegetables

GF Pan Seared Scallops* ... 45

Brown butter & lime sauce, served with seaweed salad, herb & parmesan risotto & seasonal vegetables

* To make GF, substitute a GF side in place of the risotto *

Seafood Mac & Cheese ... 38

Cavatappi pasta, shrimp, scallops, ½ lobster tail, in a creamy cheese sauce topped with lemon bread crumbs

GRAINS & PASTAS

Seafood Pasta ... 35

Shrimp, scallops & clams over linguine pasta finished in a garlic, white wine & herb sauce

Mediterranean Chicken Pasta ... 29

Grilled marinated chicken breast in a sundried tomato alfredo sauce with chorizo & artichoke hearts, served over linguini pasta

Lamb Shank Ragu ... 32

Red wine braised, rosemary, parmesan cheese, served over pappardelle pasta

Blackened Shrimp & Grits ... 28

Ashland Mill's white grits, lobster cream sauce

Pasta Primavera ... 27

Artichoke hearts, mushrooms & roasted tomatoes served over linguine pasta

* Add shrimp (6), scallops (12), chicken (6) *

SIDES

GF Baked Potato ... 8

GF Loaded Baked Potato ... 11

Herb & Parmesan Risotto ... 6

Creamy Grits ... 6

GF Maple Bacon Brussel Sprouts ... 8

GF Sautéed Mushrooms & Onions ... 6

GF Grilled Asparagus ... 8

GF Seasonal Vegetables ... 6

GF Garlic Mashed Potatoes ... 6

GF Loaded Garlic Mashed Potatoes ... 9

GF Hand Cut French Fries ... 6

OTH spice blend & parmesan cheese

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BOURBON*

Angel's Envy	Angel's Envy Rye
Basil Hayden	Basil Hayden Dark Rye
Basil Hayden Red Wine Cask Finish	Basil Hayden Toast
Brady's Straight Virginian	Brady's Double Barrel Virginian
Brady's Rye Virginian	Bulleit Eye
Bulleit	Four Roses
Four Roses Small Batch Select	Jefferson's Ocean
Jefferson's Ocean Rye	Kentucky Owl No. 12
Jefferson's Reserve	Maker's Mark Neal's Deal Our Signature Private Barrel
Kentucky Owl 11 Year	Whistle Pig Piggyback 6 Year
Whistle Pig Piggyback Rye 10 Year	Whistle Pig Piggyback Rye 12 Year
Whistle Pig Piggyback Rye 6 Year	Woodford Reserve Double Oaked
Woodford Reserve	Woodford Reserve Rye

TEQUILA

Casa Azul Blanco	Casa Azul Reposado
Casa Azul Gold	Gran Patron
Don Julio 1942	The Pollard
	Our Signature Private Label 100% Agave Tequila

SCOTCH WHISKEY

Johnnie Walker Blue	Macallan 12 Year
McCallan 18 Year	Macallan 15 Year
Macallan 25 Year	The Balvenie Caribbean Cask 14 Year
The Balvenie Portwood Cask 21 Year	

IRISH WHISKEY

Redbreast 21 Year

COGNAC

Hennessy XO

Hennessy Richard

Confident and assertive, this exceptional blend is made from some of the scarcest eaux-de-vie in Hennessy's reserves, carefully selected and preserved in The Founder's Cellar. A blend of over 100 eaux-de-vie, some of which have been aged for up to 200 years, make it one of the oldest and rarest cognacs in the world

Louis XIII

ONE CENTURY IN A BOTTLE – Each decanter takes four generations of cellar master over one hundred years to craft. A fireworks of aromas. Floral, spice, fruit, wood & nut dimensions, Louis XIII has unparalleled complexity & an extremely long finish of up to one hour

*Due to short supply and limited allocation all of our bourbons may not be available daily.

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PRIVATE EVENTS

At OTH Chophouse & Oyster Bar, discover an impeccable venue designed for gatherings of any size or occasion, where each moment is crafted to perfection.

Three private event spaces to accommodate your next business dinner, holiday party, birthday celebration, retirement, anniversary or any other special occasion.

Start planning your personalized event by contacting us at events@othchophouse.com.



Let us help with your catering needs!
Personalize a party tray with your favorite items for take out.