

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 Tartare\* ... 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, Honey Mustard, Caesar, Red Wine Vinaigrette, Balsamic, Oil & Vinegar, Sweet Vidalia Onion

**French Onion Soup ... 9**

Gruyere & thyme

**OTH Cobb Salad ... 9**

Country ham, fried onion, avocado

**GF Caprese ... 15**

Tomatoes, burrata, basil

**GF Beet Salad ... 9**

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

**She Crab Soup ... 11**

**Mixed Green Salad ... 7**

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

**Classic Caesar ... 8**

Parmesan cheese, croutons

## 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 a side of remoulade

**Steamed Clams ... 16**

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

**Crab Dip ... 19**

Lump crab, grilled bread

**Fried Calamari ... 13**

Peppadew peppers, herbs,  
served with sweet thai chili sauce

**Marinated Olives ... 14**

Tangerine, chili, feta

**OTH Roasted Oysters ... 18**

Bacon, butter, gruyere, bread crumbs

**Fried Oysters ... 14**

Served with cocktail sauce

**GF Scallops\* ... MKT. PRICE**

Brown butter & lime sauce, served with seaweed salad

**Lobster & Corn Fritters ... 16**

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

**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) \*

\*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.

\*We reserve the right to add a 20% gratuity on all parties of 10 or more\*

## STEAKS & CHOPS

Served with baked potato & grilled asparagus

GF 8 oz Filet Mignon & Lobster Tail\* ... MKT. PRICE

GF 14 oz Ribeye\* ... 42

GF 20 oz T-Bone Steak\* ... 54

GF Bone-In Chicken Breast with Herb Seasoning ... 27

Served with home fries & choice of one side

### Enhancements

Grilled Shrimp – 6 Lobster Tail – MKT. PRICE

Scallops (2) – MKT Salmon – 16

GF 8 oz Filet Mignon\* ... 45

GF 14 oz New York Strip\* ... 42

GF Double Cut Pork Chop ... 31

Seasonal compote, served with home fries & choice of one side

### Sauces

Lobster Cream Sauce – 12 Truffle Butter – 3

Brandy Peppercorn Sauce – 5 Blue Cheese Encrusted – 5

## FISH & SEAFOOD

Seared Ahi Tuna ... 42

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

Snowy Grouper ... 37

Pan fried, topped with a tomato and olive tapenade, served with garlic mashed potatoes & seasonal vegetables

Grilled Carolina Gold BBQ Salmon\* ... 29

Served with home fries & choice of one side

Crab Cakes ... 42

Two crab cakes topped with 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\* ... MKT. PRICE

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 ... 41

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

Mediterranean Chicken Pasta ... 31

Two grilled marinated chicken breasts 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, pancetta, lobster cream sauce

Pasta Primavera ... 27

Artichoke hearts, mushrooms & roasted tomatoes served over linguine pasta

\* Add shrimp (6) , scallops (MKT), chicken (6) \*

Any steak, chops, fish or seafood entrée, upgrade to premium side, soup or salad for \$4

## SIDES

Upgrade your regular side to a premium side for \$4

GF Grilled Asparagus ... 7

GF Baked Potato ... 7

Herb & Parmesan Risotto ... 7

GF Garlic Mashed Potatoes ... 7

GF Seasonal Vegetables ... 7

Creamy Grits ... 7

GF Hand Cut French Fries ... 7

OTH spice blend & parmesan cheese

GF Sautéed Mushrooms & Onions ... 11

\* Premium Side \*

GF Maple Bacon Brussel Sprouts ... 11

\* Premium Side \*

GF Loaded Mashed Potatoes ... 11

\* Premium Side \*

GF Loaded Baked Potato ... 11

\* Premium Side \*

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## BOURBON\*

Angel's Envy ... 14  
Basil Hayden ... 11  
Basil Hayden Red Wine Cask Finish ... 14  
Blanton's Single Barrel ... 22  
Brady's Straight ... 12  
    Virginian  
Brady's Rye ... 14  
    Virginian  
Buffalo Trace ... 24  
Jefferson's Ocean Rye ... 18  
Jefferson's Reserve ... 14  
Kentucky Owl Rye 11 Year ... 95  
Whistle Pig Piggyback Rye 10 Year ... 26  
Whistle Pig Piggyback Rye 6 Year ... 12  
Woodford Reserve Rye ... 10  
Woodford Reserve ... 10

Angel's Envy Rye ... 17  
Basil Hayden Dark Rye ... 11  
Basil Hayden Toast ... 14  
Brady's Double Barrel ... 14  
    Virginian  
Bulleit ... 10  
Bulleit Rye ... 10  
Four Roses Small Batch Select ... 14  
Jefferson's Ocean ... 18  
Kentucky Owl No. 12 ... 75  
Maker's Mark Neal's Deal ... 15  
    Our Signature Private Barrel  
Whistle Pig Piggyback 6 Year ... 12  
Whistle Pig Piggyback Rye 12 Year ... 32  
Woodford Reserve Double Oaked ... 14

## TEQUILA

Casa Azul Blanco ... 30  
Casa Azul Gold ... 50  
Don Julio 1942 ... 40

Casa Azul Reposado ... 35  
Gran Patron Piedra ... 80  
The Pollard ... 15  
Our Signature Private Label 100% Agave Tequila

## SCOTCH WHISKEY

Johnnie Walker Blue ... 60  
McCallan 18 Year ... 70  
Macallan 25 Year ... 300  
The Balvenie Portwood Cask 21 Year ... 65

Macallan 12 Year ... 15  
Macallan 15 Year ... 32  
The Balvenie Caribbean Cask 14 Year ... 22

## IRISH WHISKEY

Redbreast 21 Year ... 70

## COGNAC

Hennessy XO ... 38

Hennessy Richard ... (1 oz) 425 , (½ oz) 215

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 ... (1 oz) 325 , (½ oz) 175

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](mailto:events@othchophouse.com).



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