

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

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) – MKT Salmon – 16

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 garlic mashed potatoes & seasonal vegetables

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 *

*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

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.

O.T.H.
Chophouse
& OYSTER BAR

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.