

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

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

French Onion Soup ... 9

Gruyere & thyme

Classic Caesar ... 8

Parmesan cheese, croutons

She Crab Soup ... 11

Mixed Green Salad ... 7

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

Enhancements

Grilled Shrimp – 6 Salmon – 16 Chicken – 6

STARTERS

Candied Bacon ... 10

Ask your server for the flavor of the day

Loaded Fried Green Tomatoes ... 14

Pimento, cheese, pancetta, scallions

Lobster & Corn Fritters ... 16

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

OTH Deviled Eggs ... 9

6 of our classic deviled eggs

Crab Cake ... 19

Fried green tomato, remoulade

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) *

OMELETS

Served with home fries & a biscuit

Southern ... 19

Country ham, pimento cheese, pickled jalapeno

On The Hill ... 16

Bacon, mushroom, gruyere, chive

Seafood ... 21

Shrimp, lobster & scallop, topped with lobster cream sauce

BENEDICTS

Served with home fries

Classic ... 16

English muffin, country ham, poached egg, hollandaise

Crab Cake ... 21

English muffin, remoulade, bacon, poached egg, hollandaise

Fried Green Tomato ... 17

Pimento cheese, asparagus, poached egg, hollandaise

* 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.

SWEETS

Served with choice of one side

French Toast Bread Pudding ... 17

Walnuts, fruit compote, praline sauce

Cinnamon Waffle ... 15

With cream cheese drizzle

STEAK & EGGS

Served with two eggs any style & choice of two sides

GF 8 oz Filet Mignon* ... 45

GF 14 oz New York Strip* ... 42

GF 14 oz Ribeye* ... 42

ENTRÉES

OTH Breakfast ... 17

Three eggs cooked to your preference,
choice of sausage or bacon, home fries & a biscuit

Bagel & Lox ... 19

Smoked salmon, cream cheese, avocado, pickled red onion,
cucumber, jalapeno, dill, served with home fries

Nashville Hot Chicken Waffle ... 21

With chili honey, served with home fries

Blackened Shrimp & Grits ... 28

Ashland Mill's white grits, lobster cream sauce

Grilled Carolina Gold BBQ Salmon* ... 29

Served with home fries & choice of one side

GF Double Cut Pork Chop ... 31

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

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

Served with home fries & choice of one side

SIDES

All sides \$6

Grits – Home Fries – Fries – Fresh Fruit – Bacon

Asparagus – Sausage Patty – Biscuits & Jam – Two Eggs Cooked Any Style

**ASK YOUR SERVER ABOUT OUR
BLOODY MARY BAR & MIMOSAS!**

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