

# FROZEN SPECIALTIES

ALL NATURAL, NO DYES, NO PRESERVATIVES

## DELECTABLE DAIQUIRIS

Rum -Strawberry, banana, or mango 10

## MARGARITAS

Tequila, Lime or strawberry 10

## RUM RUNNER

A mix of Island Oasis strawberry and banana, lime juice, light rum & dark rum 10

## BANANA CABANA

Banana, coconut, Kahlua and rum 11

## MUDSLIDE

Island Oasis ice cream, Bailey's Irish cream, Kahlua, & vodka 11

## PINA COLADA

Island Oasis coconut, pineapple, and rum 11

# BEER

## BOTTLED

3 . 5 0

Budlight • Michelob Ultra  
Miller Lite • St. Pauli Girl N/A

## UPGRADED BOTTLES

4 . 5 0

Heineken • Stella Artois • Goose Island IPA  
Corona • Angry Orchard • Sam Adams  
Shock Top • First Magnitude 72

# ON TAP

4 Pint -or- 12 Pitcher

Bud Lite • Yeungling • Landshark

## FLORIDA BREWS

5.50 Pint -or- 16.50 Pitcher

# SMOOTHIES

6.99

## PINEAPPLE PIZZAZ

Pineapple & coconut

## BANANA BERRY

## FREEZE

Strawberry & Banana

## PINEAPPLE COCONUT

Pineapple, coconut, & vanilla ice cream

## BANANAS

## & ICE CREAM

Banana & ice cream

## STRAWBERRY

## & ICE CREAM

Strawberry & ice cream

# SUNDAY BRUNCH

9 : 3 0 A M - 1 : 0 0 P M

## OMELETS

SERVED WITH GRITS OR HASH BROWNS AND FRUIT

## WESTERN

Canadian bacon, Bell peppers, Onions, tomatoes, Swiss cheese 13.99

## VEGGIE

Spinach, onions, tomatoes, mushrooms, bell peppers, and cheddar cheese 12.99

## SHRIMP & SPINACH

Fresh Shrimp, spinach, tomatoes, onions 14.99

## OC'S BRUNCH ORIGINALS

SERVED WITH GRITS OR HASH BROWN AND FRUIT

## SUNRISE SANDWICH

Scrambled eggs, American cheese and bacon on a brioche bun. 10.99

## EGGS BENEDICT

Two poached eggs & Canadian bacon on an English muffin, crowned with Hollandaise sauce 12.99

## KING'S BREAKFAST

Scrambled eggs,  
1 blueberry pancake,  
& bacon 13.99

## SHRIMP N' GRITS

Slow cooked grits topped with lightly blackened shrimp, cheese, bacon, & scallions 14.99

## PANCAKES

## 2 GOLDEN PANCAKE

6.99

## 2 BLUEBERRY

7.99

## KIDS

## MICKEY PANCAKE

3 . 9 9

## KIDS BREAKFAST

One egg, bacon, fruit 4.99

## SIDES

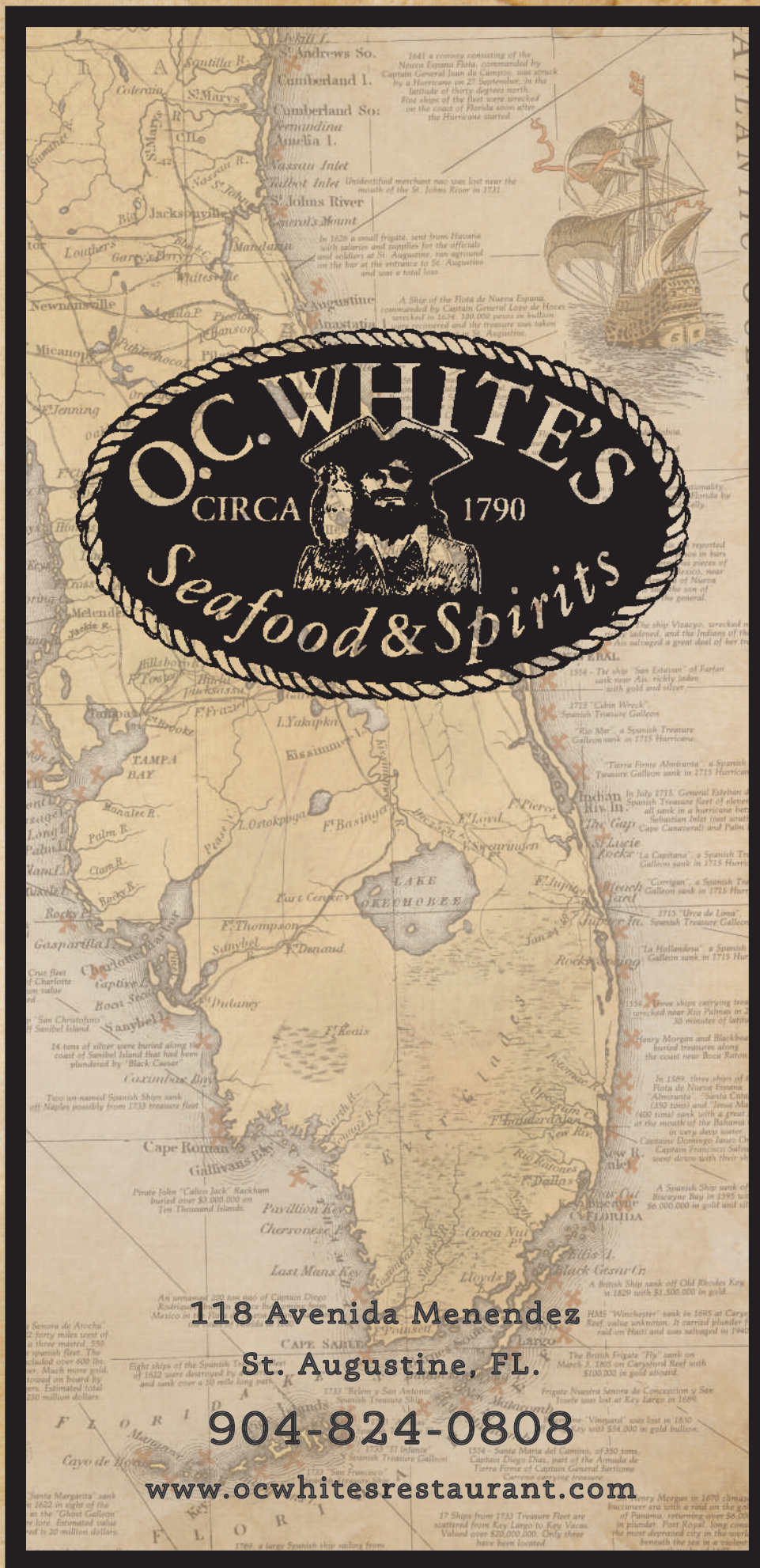
2 . 9 9

Grits • Hash Browns • English Muffin • Bacon • Fresh Fruit



# THE WORTH MANSION

O.C White's has a history dating back to 1790, originally constructed by Don Miguel , a prominent Saint Augustinian. The building is associated with significant aspects of the history of Saint Augustine, the nation's oldest city. The house served as one of the first hotels in Saint Augustine. The building was eventually bought by the Worth family and remained that way for generations. In 1904 The Worth Mansion was bought by a local cigar maker, then bought again in 1948 by George L. Potter, the one-time owner of Potter's Was Museum. In 1961 the building was moved to its present location and replaces The Worth House as it appeared in the mid-nineteenth century.





# STARTERS

## SMOKED FISH DIP

A blend of grouper, salmon, mahi-mahi, & snapper smoked in house. Served with red onions, capers, tomatoes, and crackers 12.99

## BRUSCHETTA

Toast points topped with fresh roma tomatoes, marinated in fresh garlic, sweet basil, olive oil, balsamic vinegar & parmesan cheese 9.99

## HOMEMADE BLUE CRAB CAKE

Fresh blue crab with panko crumbs, sautéed peppers and onions grilled to perfection over Cajun aioli 11.99

## COCONUT SHRIMP

Six local shrimp lightly breaded & dusted with sweet coconut, served with island marmalade 10.99

## CALAMARI

Lightly fried & topped with fried leeks. Served with marinara sauce 11.99

## CRAB & SPINACH DIP

Fresh blue crab, cream cheese, roasted red peppers, spinach & spices. Served with naan. 11.99

## TOMATO CAPRESE

Vine ripe tomatoes & fresh mozzarella towered on a bed of mixed greens, topped with balsamic reduction 9.99

## STEAMED SHRIMP

Large peel n' eat local shrimp seasoned in chef's own court bouillon served with cocktail. 12.99

## STEAMER'S PLATTER

1/2 Pound of this season's crab legs, 1/2 pound of large fresh local peel n' eat shrimp seasoned in chef's own court bouillon. Served with cocktail sauce & drawn butter 26.99

# SOUPS & SALADS

A W A R D   W I N N I N G

## NEW ENGLAND CLAM CHOWDER

C u p   5 . 9 9   |   B o w l   8 . 9 9

## SOUP DE JOUR

Cup 5.99 | Bowl 8.99

### BIMINI SALAD

Mixed field greens, almonds, blue cheese, mandarin oranges, yellow raisins. Served with raspberry vinaigrette. 9.99

### HOUSE SALAD

Mixed field greens, sheared carrots, cucumbers, red onion slices, grape tomatoes 9.99  
Small 5.99

### CAESAR SALAD

Tossed in our own Caesar dressing 9.99

### CARRIBBEAN SALAD

Mixed field greens, pineapple, Mandarin oranges, yellow raisins, coconut, almonds. Served with honey lime dressing. 9.99

T O   A N Y   L A R G E   S A L A D

Add Chicken - 6.99 | Add Shrimp - 7.99 | Add Fish - MP

The consumption of raw or uncooked meats, poultry, or eggs may increase the risk to a consumers health

# LUNCH

S E R V E D   T I L   4 P M   D A I L Y

## CHICKEN SANDWICH

Grilled, blackened, or fried chicken breast atop a toasted bun with lettuce, tomato, & onion. Served with French fries 11.99 Add cheese 1.50  
Add bacon 1.75

## PIRATE BURGER

1/2 Pound ground chuck burger char-broiled to your liking, on a toasted bun with lettuce, tomato, & onion. Served with French fries 11.99 Add cheese 1.50 Add bacon 1.75

## GOLDEN FRIED SHRIMP

Six large shrimp lightly fried, served with French fries & coleslaw 13.99  
TRY IT COCONUT STYLE! 14.99

## FISH N' CHIPS

Blackened, grilled, or fried fresh catch of the day. Served with French fries & coleslaw 14.99

## SHRIMP N' GRITS

Slow cooked grits topped with lightly blackened shrimp, cheese, bacon, & scallions 14.99

## FRESH CATCH SANDWICH

Grilled, blackened, or fried on a toasted bun with lettuce & tomato. Served with French fries 14.99

## FRESH BLACKENED FISH WRAP

Blackened fresh catch with field greens, tomatoes and pineapple-mango salsa in a large flour tortilla. Served with French fries. 14.99

## CRAB CAKE SANDWICH

Fresh blue crab, sautéed peppers & onions, grilled to perfection. Served on a bun brushed with Cajun aioli, & a side of French fries 13.99

## DUTCH GARLIC SHRIMP SAUTÉ

fresh local shrimp sautéed with garlic, tomatoes, onions, & marinara  
Served over pasta. 14.99

# SIGNATURE COCKTAILS

## SAINT AUGUSTINE BERRY LEMONADE

St. Augustine Distillery Vodka, muddled seasonal berries, St. George liquor, lemonade 9.50

## BIMINI BREEZE

Light rum, coconut rum, peach schnapps, blue curacao, pineapple & orange juice 9.50

## SOUTHERN GENTLEMAN

Four Rose bourbon, ginger ale, & muddled fresh mint & lime 9.50

## SAINT AUGUSTINE SANGRIA

Made with St Augustine's San Sebastian Winery local wine, muddled with seasonal fruits & brandy. Red or white available 9

## Best Mojito In Town!

Bacardi Lime, Fresh Mint, Lime, Sugar, Club Soda 9.50

# DINNER

## GOLDEN FRIED SHRIMP

Eight large shrimp lightly fried, served with French fries & coleslaw 18.99

## SHRIMP N' GRITS

Slow cooked grits topped with lightly blackened shrimp, cheese, bacon, & scallions 19.99

## CHATTY'S HOMEMADE BLUE CRAB CAKES

Fresh blue crab with panko crumbs, sautéed peppers and onions grilled to perfection over Cajun aioli, with rice and vegetables 19.99

## FRESH LOCAL CATCH

Blackened, grilled, or fried. Served with rice & vegetables 20.99

## CRABBY LOCAL CATCH

Fresh Local Catch topped with blue crab and a sherry sundried tomato cream sauce, served with rice and vegetables 22.99

## ABACO SHRIMP SAUTÉ

Fresh local shrimp sautéed with garlic, mushroom, diced tomatoes, & artichoke hearts in a light garlic cream sauce.  
Served over pasta 20.99

## GARDEN VEGETABLE SAUTÉ

Fresh local shrimp or chicken sautéed with garlic, mushroom, diced tomatoes, & artichoke hearts in a light garlic cream sauce. Served over pasta 16.99

## HAND CUT 8 OZ FILET

Char-broiled to your liking 8oz hand cut filet mignon. Served over daily potato & vegetable 26.99

## CRAB LEGS

One pound of this season's crab, boiled in chef's court bouillon, served with the daily potato & vegetable  
MARKET PRICE

## COCONUT SHRIMP

Eight battered with sweet coconut, served with spicy orange marmalade 19.99

## FISH N' GRITS

Slow cooked grits topped with lightly blackened fresh local catch, Cajun aioli, cheese, bacon, & scallions 20.99

## SEAFOOD COMBO

4 oz. herb crusted local catch, 4 fried shrimp, & 1 crab cake. Served with the daily potato & vegetable 26.99

## PARMESAN & HERB CRUSTED FRESH CATCH

Fresh catch lightly parmesan & herb dusted, grilled, & served with rice & vegetables 22.99

## BRONZED SALMON

Fresh Atlantic salmon dusted with Cajun spices & brown sugar, seared golden brown.  
Served with rice & vegetables 20.99

## DUTCH GARLIC SAUTÉ

Fresh local shrimp or chicken sautéed with garlic, tomatoes, onions & marinara  
Served over pasta. Shrimp 19.99  
Dutch Garlic Chicken 17.99

## CHICKEN PARMESAN

Lightly breaded & fried chicken breast topped with marinara sauce, fresh parmesan & provolone cheese.  
Served over pasta 17.99

## SURF N' TURF

8oz hand-cut filet mignon with grilled lobster tail. Served with daily potato & vegetable 36.99

## SIDES

Vegetables of the day, Potatoes of the day, rice, coleslaw french fries  
3.99  
sweet potato fries  
4.99