

STARTERS

Bruschetta	9.99
Toast points topped with fresh roma tomatoes marinated in fresh garlic, sweet basil, olive oil, balsamic vinegar, and parmesan cheese	
Homemade Blue Crab Cake	11.99
Fresh blue crab mixed with sautéed peppers and onions and seasonings; grilled to perfection and paired with Cajun aioli 11.99	
Coconut Shrimp	10.99
Six local shrimp lightly breaded with sweet coconut, served with island marmalade	
Calamari	11.99
Lightly fried calamari topped with fried leeks served with marinara	
Crab & Spinach Dip	11.99
Fresh blue crab, cream cheese, roasted red peppers, spinach, and spices. Served with naan	
Steamed Shrimp	12.99
Large peel n' eat local shrimp seasoned in the chef's own court bullion. Served with cocktail sauce & butter	

SOUPS & SALADS

Award Winning New England Clam Chowder		
Cup 5.99 Bowl 8.99		
Soup du Jour		
Cup 5.99 Bowl 8.99		
House Salad	Large 9.99	Small 5.99
Mixed field greens, sheared carrots, cucumbers, red onion slices, grape tomatoes		
Caesar Salad	Large 9.99	Small 5.99
Chopped romaine tossed in our house caesar dressing, topped with parmesan & croutons		
Caribbean Salad	Large 9.99	Small 5.99
Mixed field greens, grilled pineapple, mandarin oranges, yellow raisins, toasted coconut, and almonds. Served with honey lime dressing		
Bimini Salad	Large 9.99	Small 5.99
Mixed field greens, almonds, bleu cheese, mandarin oranges, and yellow raisins. Served with raspberry vinaigrette		

LUNCH (SERVED TIL 4PM)

Chicken Sandwich	11.99
Grilled, blackened, or fried marinated chicken breast on a toasted bun with lettuce and tomato. Served with fries add cheese 1.50 add bacon 1.75	
Pirate Burger	11.99
½ pound ground chuck burger charbroiled to your liking on a toasted bun with lettuce, tomato, and red onion. Served with fries add cheese 1.50 add bacon 1.75	
Blue Hawaiian Burger	13.99
½ pound ground chuck burger charbroiled to your liking topped with bleu cheese crumbles & mango pineapple salsa on a toasted bun with lettuce and tomato. Served with fries	
Shrimp Melt Sandwich	14.99
Shrimp, tomatoes, garlic, and herbs on fresh bread; topped with provolone cheese and broiled. Served with fries	
Crab Cake Sandwich	13.99
Fresh blue crab mixed with sautéed peppers and onions and seasonings; grilled to perfection on a toasted bun brushed with Cajun aioli. Served with fries	
Fresh Catch Sandwich	14.99
Grilled, blackened, or fried fresh catch on a toasted bun with lettuce and tomato. Served with fries	
Fresh Blackened Fish Wrap	14.99
Blackened fresh catch with field greens, tomatoes, and mango pineapple salsa in a large flour tortilla. Served with fries	
Golden Fried Shrimp	13.99
Six local shrimp lightly breaded and fried, paired with cocktail sauce, fries, and house cucumber salad	
Fish n' Chips	14.99
Blackened, grilled, or fried fresh catch of the day served with fries & house cucumber salad	
Shrimp n' Grits	14.99
Slow cooked grits topped with six lightly blackened shrimp, cheese, bacon, and scallions	



DINNER

Golden Fried Shrimp	18.99
Eight local shrimp lightly breaded and fried, paired with cocktail sauce, fries, and house cucumber salad	
Coconut Shrimp	19.99
Eight local shrimp lightly breaded with coconut, paired with out island marmalade. Served with french fries and house cucumber salad.	
Shrimp n' Grits	19.99
Slow cooked grits topped with eight lightly blackened shrimp, cheese, bacon, and scallions	
Local Fresh Catch	20.99
Blackened, grilled, or fried fresh catch of the day served with daily vegetable & rice	
Crabby Local Catch	22.99
Fresh Local Catch topped with blue crab and a sherry sundried tomato cream sauce. Served with daily vegetable & rice	
Kauhi Mahi	21.99
Fresh Local Catch rubbed with lemon pepper and Caribbean spices, grilled and topped with mango pineapple salsa. Served with daily vegetable and rice	
Bronzed Salmon	20.99
Fresh Atlantic Salmon seasoned with Cajun spices & brown sugar, seared golden brown. Served with daily vegetable & rice	
Dutch Garlic Sauté	Shrimp 20.99 Chicken 17.99
Eight local shrimp or chicken sauteed with garlic tomatoes, onions, and marinara. Served over pasta	
Abaco Sauté	Shrimp 20.99 Chicken 17.99
Eight local shrimp or marinated chicken sauteed with garlic, mushrooms, diced tomatoes, and artichoke hearts in a light garlic cream sauce served over pasta.	
Fish n' Grits	20.99
Slow cooked grits topped with lightly blackened Fresh Local Catch, Cajun aioli, cheese, bacon, and scallions	
Chatty's Homemade Blue Crab Cakes	19.99
Fresh blue crab mixed with sautéed peppers and onions and seasonings; grilled to perfection and paired with Cajun aioli. Served with vegetable of the day and rice	
Seafood Combo	26.99
4oz herb crusted mahi-mahi, 4 fried shrimp, & 1 crabcake. Served with daily potato & vegetable	
Island Chicken	17.99
Marinated chicken chargrilled with herbs & spices, topped with mango pineapple salsa. Served with daily potato & vegetable	
Worth Bowl	15.99
Rice, pineapples, mangos, avocados, plantains, and garnished with a guava sauce.	
Seasonal Vegetables 15.99 Chicken 17.99 Shrimp 20.99 Fresh Catch 22.99	
Hand-cut Filet Mignon	26.99
8oz filet charbroiled to your liking, served over daily potato & vegetable	

SIDES

Vegetable of the day	3.99
*Potato of the day (after 4pm)	3.99
Rice	3.99
Fries	3.99
House cucumber salad	3.99
Plantains	4.99
Sweet potato fries	4.99
Substitute side salad or cup of soup	3.00

DESSERTS

Key lime pie	6.99
Chocolate corruption cake	6.99
Daily dessert special	6.99

FROZEN SPECIALTIES

ALL NATURAL, NO DYES, NO PRESERVATIVES

DELECTABLE DAIQUIRIS 10

Rum - Strawberry, banana, or mango

MARGARITAS 10

Tequila, Lime or strawberry

RUMRUNNER 10

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

Add a floater of dark rum or orange liqueur \$2

BANANA CABANA 11

Banana, coconut, Kahlua and rum

MUD SLIDE 11

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

PINA COLADA 11

Island Oasis coconut, pineapple, and rum

SIGNATURE COCKTAILS

BIMINI BREEZE 9.50

Light rum, coconut rum, peach schnapps, and blue curaçao, pineapple and orange juice

MOJITO "THE BEST IN TOWN" 9.50

Don Q Limon Rum, muddled fresh mint, lime, simple syrup, and lemon-lime soda

Ask your server for full drink menu listings

ST. AUGUSTINE BERRY LEMONADE 9.50

St. Augustine Distillery Vodka, muddled seasonal berries, and fresh squeezed lemonade

ST. AUGUSTINE SANGRIA 9

Made with St. Augustine San Sebastián Winery Red or White Wine

BEER BOTTLED: 3.50 Budlight • Michelob Ultra • Miller Lite • St. Pauli Girl N/A

UPGRADED BOTTLES: 4.50 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

WINE HOUSE CHARDONNAY

GLASS 6.50

HOUSE CABERNET

GLASS 6.50

BIAGIO PINOT GRIGIO

GLASS 8

BOTTLE 30

HAHN PINOT NOIR

GLASS 10

BOTTLE 38

SMOOTHIES 6.99

PINEAPPLE PIZZAZ • BANANA BERRY FREEZE

PINEAPPLE COCONUT • BANANAS & ICE CREAM

STRAWBERRY & ICE CREAM



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 Wax Museum. In 1961 the building was moved to its present location and replaces The Worth House as it appeared in the mid-nineteenth century.

SUNDAY BRUNCH

9:30AM - 1:00PM

OMELETS

SERVED WITH GRITS OR HASH BROWNS AND FRUIT

WESTERN 13.99

Canadian bacon, bell peppers, onions, tomatoes, cheddar cheese

VEGGIE 12.99

Spinach, onions, tomatoes, mushrooms, bell peppers, and Swiss cheese

SHRIMP & SPINACH 14.99

Fresh Shrimp, spinach, tomatoes, onions

OC'S BRUNCH ORIGINALS

SERVED WITH GRITS OR HASH BROWN AND FRUIT

SUNRISE SANDWICH 11.99

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

KING'S BREAKFAST 13.99

Scrambled eggs, 1 blueberry pancake, & bacon

SHRIMP N' GRITS 14.99

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

PANCAKES

2 GOLDEN PANCAKE 6.99

2 BLUEBERRY 7.99

MICKEY PANCAKE 3.99

KIDS BREAKFAST 4.99

One egg, bacon, fruit

SIDES 2.99

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

JUICES

3.50 - No free refills

Cranberry, Florida Natural OJ, Grapefruit, Pineapple, Tomato, Organic Milk, Organic Chocolate Milk, Hot Chocolate

DRINKS

2.99 - Free refills

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade, Mug Root Beer, Iced Tea, Hot Tea, Coffee

MIMOSAS, POINSETTIAS, HIBISCUS

Glass 4.99 • Carafe 27.99

