

Oystercatchers

2900 Bayport Dr 33607-1479 · +18132076815 · Updated: Jan 14, 2026

[View online menu](#)



RAW BAR 4

Oysters on the Half Shell

\$12.00

See oyster menu for daily selection

Stone Crab Claws

Jumbo claws (3), Worcestershire mustard sauce

Key West Pink Shrimp Cocktail

\$19.00

Peel & eat, Alabama white sauce, house cocktail, lemon

Grilled & Broiled Oysters

\$12.00

3 per order. Spicy, classic or crab butter

STARTERS 7

Smoked Bluefish Dip

\$12.00

Bread & butter peppers, crudité

Scampi a La Plancha

\$22.00

White wine, colossal shrimp, smoked paprika

Grilled Octopus

\$19.00

Preserved lemon aioli, capers, fresh herb salad

Calamari Schnitzel

\$19.00

Champagne sauce, trout roe, chives

Braised Pork Belly

\$16.00

Cane sugar molasses, kabocha

Hearts of Palm 'Ceviche'

\$16.00

Avocado, leche de tigre, sea asparagus, rice chip

Grouper Fritto Misto

\$18.00

Cured lemon, Castelvetrano's, remoulade

SOUP AND SALADS 3

St. Augustine Clam Chowder

\$12.00

Tomato, datil pepper, pancetta, crispy clam fritters

Wedge Salad	\$16.00
Buttermilk blue cheese, red onion, chopped egg, lardons, picked herbs	
Caesar Salad	\$16.00
Smoked oyster dressing, torn croutons, pecorino Romano, shallot	

SANDWICHES 6

Tuna Melt	\$17.00
Whole wheat sourdough, smoked tuna salad, cheddar, sunchoke chips	
Grouper Po Boy	\$22.00
Blackened, etouffee mayo, celery slaw, fully dressed	
Shrimp Remoulade Roll	\$17.00
Griddled split top roll, fried green tomato, slaw	
Grilled Bacon Burger	\$20.00
Red eye onion jam, little mac sauce, cheddar	
Fried Chicken Club	\$17.00
Pimento cheese, bacon, brioche, tomato	
The Cuban	\$19.00
Tasso ham, pork belly, house pickles, gruyere, mustard aioli	

MAINS 4

Fish & Chips	\$20.00
Flounder, garlic fries, malt aioli	
Steamed Cedar Key Clams	\$29.00
Crispy sourdough, tasso aioli	
Spiny Lobster Spaghetti	\$39.00
Pasta nero, tomato confit, zucchini, bisque	
Daily Grilled Fish	
Trout roe beurre blanc, petite greens	

SIDES 2

Charred Broccoli
Lemon aioli
French Fries
Escabeche garlic salt

SEAFOOD PLATEAU 3

Single Tier	\$65.00
Key West shrimp (3), oysters (5), tuna poke, smoked local fish dip	
Two Tier	\$120.00
Key West shrimp (6), oysters (10), blue crab, tuna poke, crab deviled eggs	
Grilled & Broiled Oysters	\$12.00
3 per order, choice of: Spicy: Chili crunch butter, Fresno; Classic: Spinach garlic butter, pernod; Crab Butter: Charred lemon, breadcrumb	

SOUP & SALADS 4

St. Augustine Clam Chowder	\$12.00
Tomato, datil pepper, pancetta, crispy clam fritters	
Wedge Salad	\$16.00
Buttermilk blue cheese, red onion, chopped egg, lardons	
Caesar Salad	\$16.00
Smoked oyster dressing, croutons, pecorino Romano, shallot	
OC's Signature Seafood Louie	\$34.00
Shrimp, crab, octopus, hearts of palm, tomato, avocado, egg, remoulade	

WOOD GRILLED LOCAL FISH 5

Black Grouper	\$44.00
Big Eye Tuna	\$34.00
Tripletail	\$38.00
Snapper of the Day	
Day Boat Catch	

SANDWICHES & TOASTS 4

B.E.C. Sandwich	\$19.00
Mike's buttermilk biscuit, fried egg, candied bacon, cheddar, tasso gravy	
Shrimp Remoulade Roll	\$17.00
Griddled split top bun, fried green tomato, slaw, poached rock shrimp	
Salmon Avocado Toast	\$18.00
Smoked salmon, tomato, red onion, aji amarillo aioli, sourdough	
Labneh Toast	\$15.00
Yogurt cheese spread, hard boiled egg, warm chili butter, zaatar	

LARGE PLATES 7

Crab Cake Benedict	\$26.00
Poached eggs, fried green tomatoes, crab cakes, hollandaise	
Tres Leches French Toast	\$20.00
Toasted coconut maple syrup, Sullivan Street brioche	
Lobster & Crab Omelet	\$28.00
Florida lobster, lump crab, fontina, trout roe, crab boil aioli	
OC's Shrimp & Grits	\$26.00
Gulf shrimp, Florida rice grits, etouffee sauce, local mushrooms, confit tomato	
Steak & Eggs	\$26.00
Coffee rubbed picanha, salsa verde, avocado, potatoes	
Chicken & Waffles	\$24.00
Buttermilk chicken, traditional waffle, kumquat marmalade, fresno butter	
2 Egg Breakfast	\$22.00
Pepper maple bacon, chicken sausage, grits, toast, potatoes	

COCKTAIL HOUR MENU 6

Key West Pink Shrimp Cocktail	\$19.00
Peel & eat, Alabama white sauce, house cocktail, lemon	
Hearts of Palm 'Ceviche'	\$16.00
Avocado, leche de tigre, sea asparagus, rice chip	
Big Eye Tuna Poke	\$19.00
Nuoc cham, mandarins, szechuan peanuts	
Smoked Bluefish Dip	\$12.00
Bread & butter peppers, crudité	
Wedge Salad	\$16.00
Buttermilk blue cheese, red onion, chopped egg, lardons	
OC's Signature Seafood	\$34.00
Shrimp, crab, octopus, hearts of palm, tomato, avocado, egg, remoulade	

HANDCRAFTED COCKTAILS 7

Passion Fruit Spritz	\$16.00
Lillet Blanc liqueur, passion fruit syrup, Adami prosecco, Fever-Tree club soda	
Strawberry Collins	\$16.00
Smirnoff vodka, strawberry syrup, lemon, Fever-Tree Yuzu Lime soda	
Cucumber Martini	\$16.00
Tito's vodka, elderflower liqueur, house syrup, lemon, fresh mint leaves, muddled cucumber	

Kiwi Gin Fizz	\$16.00
Ford's gin, Tio Pepe fino sherry, kiwi syrup, lemon, Fever-Tree Mediterranean tonic	
Blood Orange Margarita	\$16.00
Altos Blanco tequila, Aperol, blood orange syrup, pineapple juice, lime, house syrup	
Hibiscus Negroni	\$16.00
Beefeater gin, Cocchi di Torino sweet vermouth, Campari, rooibos tea, hibiscus syrup	
Smoked Maple Old Fashioned	\$18.00
Knob Creek Kentucky bourbon, Angostura & Regan's bitters, Tampa Barrel Works maple syrup, torched cherry wood smoke	

NON-ALCOHOLIC COCKTAILS 2

Blood Orange Spritz	\$12.00
Rooibos tea, blood orange syrup, lemon, Lyre's Classico	
Strawberry Tonic	\$12.00
Ritual Non-Alcoholic Gin, strawberry syrup, lime, Fever-Tree Mediterranean tonic	

IMPORT & DOMESTIC BEERS 7

Heineken 00 (Non-Alcoholic), Amsterdam, Holland

Budweiser Light, Anheuser-Busch, MO

Corona Pale Lager, Mexico City, Mexico

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Michelob Ultra Lager, St. Louis, MO

Miller Lite Lager, Milwaukee, WI

Stella Artois Pilsner, Leuven, Belgium

CRAFT BEERS 6

Run Wild IPA (Non-Alcoholic), Athletic Brewing, CT

Upside Dawn Golden (Non-Alcoholic), Athletic Brewing, CT

Jai Alai American IPA, Cigar City Brewing, FL

Maduro Brown Ale, Cigar City Brewing, FL

Wavemaker Red Ale, Big Storm Brewing, FL

Yuengling Lager, Pottsville, PA

SPARKLING 5

Adami Bosco di Gica, Brut Prosecco, Italy	AVAILABLE OPTIONS
	\$16.00
	\$75.00
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Mumm, Brut Rosé, Napa Valley, CA	AVAILABLE OPTIONS
	\$18.00
	\$85.00
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Schramsberg, Blanc de Blancs, North Coast, CA	AVAILABLE OPTIONS
	\$23.00
	\$110.00
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Veuve Cliquot, Brut, "Yellow Label", Champagne, France	\$115.00
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Dom Pérignon Vintage 2013, Champagne, France	\$950.00

SAUVIGNON BLANC ²

Rombauer, North Coast, CA	AVAILABLE OPTIONS
	\$14.00
	\$65.00
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Fournier 'Les Belles Vignes', Loire Valley, France	AVAILABLE OPTIONS
	\$22.00
	\$105.00

CHARDONNAY ²

Diatom, Santa Barbara County, CA	AVAILABLE OPTIONS
	\$15.00
	\$70.00
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Moillard 'Coquillage', Chablis, Burgundy, France	AVAILABLE OPTIONS
	\$25.00
	\$120.00

NOTEWORTHY WHITE ⁵

King Estate, Pinot Gris, Willamette Valley, OR	AVAILABLE OPTIONS
	\$14.00
	\$65.00
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Abadia de San Campio, Albariño, Rías Baixas, Spain	AVAILABLE OPTIONS
	\$15.00
	\$70.00
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Lucien Albrecht, Pinot Blanc, Alsace, France	AVAILABLE OPTIONS
	\$15.00
	\$70.00

Trefethen, Dry Riesling, Napa Valley, CA

AVAILABLE OPTIONS

\$16.00

\$75.00

Trimbach, Gewürztraminer, Alsace, France

AVAILABLE OPTIONS

\$21.00

\$100.00

ROSE ²

Banshee, Sonoma County, CA

AVAILABLE OPTIONS

\$14.00

\$65.00

La Fête, Côtes de Provence, France

AVAILABLE OPTIONS

\$20.00

\$95.00

PINOT NOIR ³

La Crema, Sonoma Coast, CA

AVAILABLE OPTIONS

\$17.00

\$80.00

Joseph Drouhin 'Bourgogne Rouge', Burgundy, France

AVAILABLE OPTIONS

\$28.00

\$135.00

Erath 'Reserve Collection', Willamette Valley, OR

AVAILABLE OPTIONS

\$29.00

\$140.00

CABERNET SAUVIGNON ²

Louis Martini 'Prati', Sonoma, CA

AVAILABLE OPTIONS

\$15.00

\$70.00

Faust, Napa Valley, CA

AVAILABLE OPTIONS

\$32.00

\$155.00

MERLOT ²

Napa Merlot, Napa Valley, CA

AVAILABLE OPTIONS

\$16.00

\$75.00

Duckhorn Vineyards, Napa Valley, CA**AVAILABLE OPTIONS**

\$30.00

\$145.00

NOTEWORTHY RED 4

Cline 'Ancient Vines', Zinfandel, San Francisco Bay, CA**AVAILABLE OPTIONS**

\$15.00

\$70.00

Caymus-Suisun 'The Walking Fool', Red Blend, CA**AVAILABLE OPTIONS**

\$16.00

\$75.00

Markham 'The Altruist', Red Blend, Napa Valley, CA**AVAILABLE OPTIONS**

\$23.00

\$110.00

Murrieta's Well 'The Spur', Red Blend, Livermore, CA**AVAILABLE OPTIONS**

\$25.00

\$120.00

RESERVE 5

2018 Opus One, Napa Valley, CA**\$500.00****2016 Tenuta San Guido 'Sassicaia', Tuscany, Italy****\$650.00****2014 Plumpjack Reserve, Cabernet Sauvignon, Oakville****\$750.00****2015 Harlan Estate, Cabernet Sauvignon, Napa Valley****\$2,120.00****2012 Harlan Estate, Cabernet Sauvignon, Napa Valley****\$2,260.00**