

WEEKLY SPECIALS

MONDAY & TUESDAY
Half priced wine bottles

WEDNESDAY
\$1 oyster day

SATURDAY & SUNDAY BRUNCH
+ Bottomless mimosas & bloody mary’s
+ Sunday brunch buffet

SODA & JUICE

Soft Drinks	2.5
Coke (diet & regular), Sprite, Canada Dry	
Assorted Juices	2.5
Orange, cranberry, pineapple	
Tea & Lemonade	2.5
Sweetened & unsweetened	

HOT TEA & COFFEE

Espresso	3/4	Macchiato	4/5
Kahwa, regular or decaf		Kahwa, regular or decaf	
Capuccino	4/5	Cup/Pot of Tea	3/5
Kahwa, regular or decaf		Twinings: earl grey, english breakfast, green, peppermint, chai, lemon ginger, black pomegranate	
Latte	4/5		
Kahwa, regular or decaf			



RAW BAR & OYSTERS

APALACHICOLA GULF OYSTERS	10/18
Freshly shucked on the half shell, half dozen or full dozen	
EAST & WEST COAST BOUTIQUE OYSTERS	MKT
Freshly shucked on the half shell, per piece	
SHUCKER SAMPLER	28
Variety of local & boutiques, full dozen	
FRIED APALACHICOLAS	15
One dozen shucked oysters, Cajun buttermilk dipping sauce	
ROCKEFELLER	12
Baked oysters, creamed spinach, roasted chorizo, drizzled hollandaise	
PARM HERB-CRUSTED	12
Baked oysters, garlic herb butter, parmesan	
THREE-CHEESE JALAPENO	12
Baked oysters, citrus gremolata, cream cheese, mozzarella, cheddar	
OLE’ CHIPOTLE	12
Baked oysters, chipotle pepper aioli, parmesan	
BAKED OYSTER SAMPLER	24
Variety of baked oysters, full dozen	

APHRODISIAC HOUR

4-5 PM EVERYDAY

\$1 OYSTERS &
ONE BUCK CHUCK



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness or death.

SMALL PLATES & SHARABLES

Crusty Bread	3
Toasted ciabatta loaf served with dukka spice mixture & extra virgin olive oil	
Smoked Fish Spread	9
House-made pickled vegetables, cherry pepper chutney, saltine crackers	
Gator Hush Puppies	10
Florida alligator served with house pickled okra, cherry tomatoes & chipotle aioli	
Lump Crab Cake	14
Seared jumbo lump crab with pineapple salsa & chipotle aioli	
Shrimp Nachos	13
Flash fried tortilla chips with baby shrimp, queso, corn salsa, diced tomato and guacamole	



Buffalo Shrimp	13
Fried shrimp tossed in sweet & spicy buffalo sauce served over a bleu cheese fondue	
Tuna Tartare	14
Diced yellowfin tuna stacked with avocado, cucumber, arugula, seaweed salad, with drizzle of sweet soy sauce and wasabi cream	
PEI Mussels	12
Sautéed in garlic, shallot, bacon, white wine and finished with smoked tomato-tarragon butter, served with toasted bread	
Blue Cheese Fries	9
House cut Idaho potatoes with bleu cheese fondue, chopped applewood smoked bacon and scallions	
Chicken Satay	8
Thai peanut glaze & sweet chili sauce	

SOUPS & SALADS

House Salad	7
Romaine, spring mix, tomato, red onion, radish, carrot, cucumber, balsamic vinaigrette,	
Classic Caesar	8
Chopped romaine hearts, grated parmesan, caesar dressing, croutons	
Crab Arugula	16
Lump crab cake, arugula, avocado, feta, tomato, coconut vinaigrette	
Sweet Potato Bisque	6
Roasted poblano cream, toasted pine nuts	
Clam Chowder	7
Chopped baby clams, cream mornay, bacon, potato	
Oyster Stew	12
Apalachicola oysters , sherry cream sauce, potatoes	
Chicken - 6	Salmon - 14
Filet Mignon tips - 10	Scallops - 15
Shrimp - 8	Lobster tail -18

HAPPY 4 HOURS

3PM - 7PM DAILY

\$5 SMIRNOFF MARTINIS & 24 OZ. DRAFTS
ONE BUCK CHUCK

SANDWICHES

All served with hand cut fries + island coleslaw

Oyster Po-Boy	15
Lightly seasoned breaded oysters, lettuce, tomato, remoulade dressing, hoagie roll	
Shrimp Po-Boy	14
Hand breaded shrimp, lettuce, tomato, remoulade dressing, hoagie roll	
Grouper Sandwich	17
Gulf caught grouper, island slaw, toasted brioche bun <i>(Blackened, fried or grilled)</i>	
Crab Cake BLT	16
Lump crab cake, bacon marmalade, arugula, tomato & coconut vinaigrette on brioche bun	
Florida Lobster Rolls	18
Chopped lobster, lemon aioli, lettuce, tomato, New England style rolls	
The OB Burger	15
All-natural beef, fried onion, pecan smoked bacon, charred scallion cream cheese, guava BBQ sauce, toasted brioche bun	
Add guacamole - 2	
portabello mushroom - 1	
Filet Mignon Sandwich	16
Horseradish cream, banana pepper, arugula, hoagie roll	
Buffalo Chicken Sandwich	14
House buffalo sauce, bleu cheese fondue, toasted brioche bun	

ENTREES



Gulf Coast Grouper	11.5	23
Bacon-parmesan crusted, garlic mash, asparagus, tomato aioli		
Shoreline Salmon	11	22
Sweet potato puree, charred squash & zucchini, pine nut gremolata		
Big Storm Fish and Chips	8	16
Beer battered cod, house cut fries, coleslaw & remoulade		
Gulfstream Yellowfin Tuna	13	26
Baby bok choy, fried rice, toasted almonds, pineapple salsa, coconut vinaigrette, seaweed salad		
Georges Bank Sea Scallops	12.5	25
Creamy risotto, pancetta, arugula, balsamic		
Twin Lobster Tails	24.5	49
Agave bourbon glazed brussel sprouts, mashed potato & garlic herb butter		
Bayou Gumbo	9	18
Shrimp, crawfish, andouille sausage, rice, okra		
Pasta Primavera	8	16
Squash, zucchini, mushroom, tomato, spinach, cream sauce		
Shrimp and Crawfish Pasta	9.5	19
Linguine, creole tomato sauce		
Oven Roasted Chicken	9	18
Potato hash, sweet tomato aioli, corn relish, agave bourbon glazed brussel sprouts		
Creekstone Farms Sirloin	12	24
USDA All-Natural 10oz Sirloin, bleu cheese fondue, house cut fries, agave bourbon glazed brussel sprouts		
Creekstone Farms Ribeye	14.5	29
USDA All-Natural 14oz Ribeye, garlic mash, asparagus, mushroom cognac cream sauce		

Add Ons

- Chicken - 6
- Filet Mignon tips - 10
- Shrimp - 8
- Salmon - 14
- Scallops - 15
- Lobster tail - 18

Referral Code:
THEOYSTERBAR

Go to clubsavor.com for more information

Get **HALF OFF** entrees & alcohol for you and a guest all day, every day.

SIDES

- Garlic Mash Potato - 5 House Cut Fries - 5 Charred Squash & Zucchini - 5 Bok Choy - 6 Sautéed Spinach - 6 Agave Bourbon Brussel Sprouts - 7 Grilled Asparagus - 7 Fried Rice - 7



RAW BAR & OYSTERS

Apalachicola Gulf Oysters Freshly shucked on the half shell, half dozen or full dozen	10/18
East & West Coast Boutique Oysters Freshly shucked on the half shell, per piece	MKT
Shucker Sampler Variety of local & boutique select oysters, full dozen	28
Rockefeller Baked oysters, creamed spinach, roasted chorizo, drizzled hollandaise	12
Parm Herb-Crusted Baked oysters, garlic herb butter, parmesan	12
Three-Cheese Jalapeno Baked oysters, citrus gremolata, cream cheese, mozzarella, cheddar	12
Ole’ Chipotle Baked oysters, chipotle pepper aioli, parmesan	12
Baked Oyster Sampler Variety of baked oysters, full dozen	24

HAPPY 4 HOURS

3PM - 7PM DAILY

SMIRNOFF MARTINIS & 24 OZ. DRAFTS \$5, ONE BUCK CHUCK

SMALL PLATES & SHARABLES

Crusty Bread Toasted ciabatta loaf served with dukka spice mixture & extra virgin olive oil	3
Smoked Fish Spread Saltine crackers, pickled vegetables & cherry pepper chutney, citrus gremolata	9
Bleu Cheese Fries House cut Idaho potatoes with bleu cheese fondue, chopped applewood smoked bacon and scallions	8
Gator Hush Puppies Florida alligator served with house pickled okra, cherry tomatos & chipotle aioli	9
Buffalo Shrimp Fried shrimp tossed in sweet & spicy buffalo sauce served over a blue cheese fondue	13
PEI Mussels Sautéed in garlic, shallot, bacon, white wine and finished with smoked tomato-tarragon butter, served with toasted bread	12
Tuna Tartare Diced yellowfin tuna stacked with avocado, cucumber, arugula, seaweed salad, drizzle of sweet soy sauce & wasabi cream	14
Chicken Satay Thai peanut glaze & sweet chili sauce	8

SOUPS & SALADS

House Salad Romaine, tomato, red onion, cucumber, radish, carrot, balsamic vinaigrette, spring mix	7
Classic Caesar Chopped romaine hearts, grated parmesan, caesar dressing, croutons	8
Crab Arugula Lump crab cake, arugula, avocado, feta, tomato, coconut vinaigrette	15
Clam Chowder Chopped baby clams, cream mornay, bacon, potato	7
Oyster Stew Apalachicola oysters , sherry cream sauce, potatoes	12
Add Ons Chicken - 6 Filet Mignon tips - 10 Shrimp - 8 Salmon - 14 Scallops - 15 Lobster tail -18	

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness or death.

SANDWICHES

Day Boat Taco Gulf caught grouper, sweet & spicy slaw, tomato & avocado (<i>Blackened, fried or grilled</i>)	12
Grouper Sandwich Gulf caught grouper, island slaw, toasted brioche bun (<i>Blackened, fried or grilled</i>)	16
Oyster Po-Boy Lightly seasoned breaded oysters, lettuce, tomato, remoulade dressing, hoagie roll	13
Shrimp Po-Boy Hand breaded shrimp, lettuce, tomato, remoulade dressing, hoagie roll	12
Florida Lobster Rolls Chopped lobster, lemon aioli, lettuce, tomato, New England style rolls	16
The Crusty Crab Battered soft-shell crab with island slaw, pickled red onion, toasted brioche bun	13
The OB Burger All-natural beef, pecon smoked bacon, fried onion, charred scallion cream cheese, guava BBQ sauce Add: guacamole - 2 : portabello mushroom - 1	14
Filet Mignon Sandwich Horseradish cream, banana pepper, arugula, hoagie roll	12
Buffalo Chicken Sandwich House buffalo sauce, blue cheese, toasted brioche bun	10
Chicken Salad Wrap Spinach, golden raisins, celery, bell pepper	10
Veggie Wrap Spinach, roasted red pepper, sautéed onion, portobello mushroom, balsamic Add: Feta - 1	9

ENTREES



Fried Oysters Apalachicola Bay oysters, Cajun buttermilk dipping sauce, house cut fries & coleslaw	7.5	15
Big Storm Fish and Chips Beer battered cod, house cut fries, coleslaw & remoulade	6	12
Lump Crab Cake Seared jumbo lump crab, chipotle aioli, pineapple salsa & house cut fries	7.5	15
Oven Roasted Chicken Potato hash, sweet tomato aioli, corn relish	7	14
Pasta Primavera Squash, zucchini, mushroom, spinach, tomato, cream sauce	6.5	13
Shrimp and Crawfish Pasta Linguine, creole tomato sauce	7.5	15
Bayou Gumbo Shrimp, crawfish, andouille sausage, rice, okra	8	16

ADD ONS

Chicken - 6
Filet Mignon tips - 10
Shrimp - 8
Salmon - 14
Scallops - 15
Lobster tail - 18

SIDES

Potato Salad

Island Slaw

Cucumber Salad

House Cut Fries

House Salad



Get **HALF OFF** entrees & alchohol for you and a guest all day, every day.

Referral Code:
THEOYSTERBAR

Go to clubsavor.com for more information

WEEKEND BRUNCH

RAW BAR & OYSTERS

Apalachicola Gulf Oysters	10/18
Freshly shucked on the half shell, half dozen or full dozen	
East & West Coast Boutique Oysters	MKT
Freshly shucked on the half shell, per piece	28
Shucker Sampler	
Variety of local & boutiques, full dozen	12
Rockefeller	
Baked oysters, creamed spinach, roasted chorizo, drizzled hollandaise	12
Parm Herb-Crusted	
Baked oysters, garlic herb butter, parmesan	12
Three-Cheese Jalapeno	
Baked oysters, citrus gremolata, cream cheese, mozzarella, cheddar	12
Ole' Chipotle	
Baked oysters, chipotle pepper aioli, parmesan	24
Baked Oyster Sampler	
Variety of baked oysters, full dozen	

GO BOTTOMLESS

EVERYTHING YOU NEED FOR YOUR PERFECT DRINK

MIMOSAS - 14
BLOODY MARYS - 18

SMALL PLATES & SHARABLES

Gator Hush Puppies	9
Florida alligator served with house pickled okra, cherry tomatos & chipotle aioli	
Smoked Fish Spread	9
House-made pickled vegetables, cherry pepper chutney, saltine crackers	
Bleu Cheese Fries	8
House cut Idaho potatoes with bleu cheese fondue, chopped applewood smoked bacon and scallions	
Buffalo Shrimp	13
Fried shrimp tossed in sweet & spicy buffalo sauce served over a bleu cheese fondue	

SOUPS & SALADS

House Salad	7
Romaine, spring mix, tomato, red onion, radish, carrot, cucumber, balsamic vinaigrette,	
Classic Caesar	8
Chopped romaine hearts, grated parmesan, caesar dressing, croutons	
Crab Arugula	16
Lump crab cake, arugula, avocado, feta, tomato, coconut vinaigrette	
Clam Chowder	6
Chopped baby clams, cream mornay, bacon, potato	

Add Ons

Chicken - 6	Salmon - 14
Filet Mignon tips - 10	Scallops - 15
Shrimp - 8	Lobster tail -18

BRUNCH BUFFET

Sunday's 10am - 3pm

Endless Favorites - 18

BRUNCH

Buttermilk Doughnuts	8
Soft & fluffy, dusted with cinnamon sugar, vanilla icing	
Chorizo Migas	13
Scrambled eggs, onion, bell pepper, tomato, cheddar cheese, avocado, crisp tortilla, honey citrus crema	
Fried Oyster Scramble	13
Six fried Louisiana select oysters, onion, bell pepper, tomato, cheddar cheese, pickled jalapeno	
Creole Scramble	12
Fried crawfish & andouille sausage, onion, bell pepper, cheddar cheese	
Rise n Shine Burger	14
Chorizo & beef stack with American cheese, bacon, lettuce, tomato, onion, fried egg	
Shrimp n Grits	14
Pimento cheese grits, baby shrimp, bacon, etoufee sauce	
Steak n Eggs "Chimi	16
Filet tips, scrambled eggs, cheddar cheese, guacamole, etoufee sauce, crema	

SANDWICHES

All served with hand cut fries + island coleslaw

Oyster Po-Boy	13
Lightly seasoned breaded oysters, lettuce, tomato, remoulade dressing, hoagie roll	
Shrimp Po-Boy	12
Hand breaded shrimp, lettuce, tomato, remoulade dressing, hoagie roll	
Grouper Sandwich	16
Gulf caught grouper, island slaw, toasted brioche bun (Blackened, fried or grilled)	
Florida Lobster Rolls	16
Chopped lobster, lemon aioli, lettuce, tomato, New England style rolls	
Buffalo Chicken Sandwich	10
House buffalo sauce, bleu cheese fondue, toasted brioche bun	
Veggie Wrap	9
Spinach, roasted red pepper, sauteed onion, portobello mushroom, balsamic Add Feta - 1	

ENTREES

Fried Oysters	7.5	13
Apalachicola Bay oysters, cajun buttermilk dipping sauce, house cut fries & coleslaw		
Big Storm Fish and Chips	6	12
Beer battered cod, house cut fries, coleslaw & remoulade		
Lump Crab Cake	7.5	16
Seared jumbo lump crab, chipotle aioli, pineapple salsa & house cut fries		
Shrimp and Crawfish Pasta	7.5	16
Linguine, creole tomato sauce		
Bayou Gumbo	8	16
Shrimp, crawfish, andouille sausage, rice, okra		

Club Savor

ENJOY MORE.

Club Savor

ENJOY MORE.

HALF OFF ENTREES & ALCOHOL
FOR YOU & A GUEST. ALL DAY. EVERY DAY.

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborn illness or death.