

BRUNCH

SATURDAY & SUNDAY
9:30 AM - 3:00 PM

SOUTHERN CHICKEN
AND BISCUITS
Finished with
Sawmill gravy 13.5

HOUSE-MADE WAFFLE
Topped with mixed berry compote,
whipped cream, and
real maple syrup 11

OP SCRAMBLER
Seasoned red potatoes, onions,
red peppers, sausage topped with
scrambled eggs and cheese 13

SHRIMP N' GRITS
Cheese grits topped with
Mayport shrimp, smoked bacon,
and cream sauce 18

CHICKEN & WAFFLES
With spicy maple syrup 14

ADD A SIDE OF LOCAL
AZAR SAUSAGE +5

BRUNCH DRINKS

**BOTTOMLESS
MIMOSA OR
BLOODY MARY** 8.99

IRISH SAILOR'S COFFEE 8

ESPRESSO MARTINI 10

BREAKFAST SHOT
(tastes like pancakes) 7



WINES ON TAP

Camelot wines are produced from the finest grapes grown in California's lavish wine growing regions. Camelot is easily paired best with food, friends, and everyday celebrations.

AVAILABLE ON TAP 7

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON
PINOT NOIR



WINES BY THE GLASS

WHITES

- STORY POINT CHARDONNAY California 11
- TALBOTT KALI HART CHARDONNAY California 13
- EDNA VALLEY PINOT GRIGIO California 9
- CHATEAU SOUVERAIN SAUVIGNON BLANC California 8.50
- BLACK TOWER CLASSIC RIESLING Germany 9
- WHITEHAVEN SAUVIGNON BLANC New Zealand 11

REDS

- STORY POINT CABERNET Central Coast 11
- CHATEAU SOUVERAIN MERLOT California 10
- UNCONDITIONAL BATTLE CREEK PINOT NOIR Oregon 12
- ERGO RIOJA TEMPRANILLO Spain 9
- BOGLE ESSENTIAL RED BLEND California 10

BLUSH & SPARKLING

- ROSEHAVEN ROSÉ California 7
- LA MARCA PROSECCO SPLIT Trentino, Italy 9



COCKTAILS

FAMOUS HOUSE-MADE SANGRIA 8

MIMOSA 7

POINSETTIA 7

BLOODY MARY 8

ULTIMATE SEAFOOD BLOODY MARY 18

STRAWBERRY DAIQUIRI MARTINI 9

BLUEBERRY MOJITO 10

TOP SHELF LONG ISLAND ICE TEA 11

GRAND MARNIER MARGARITA 11

SPICY WATERMELON MARGARITA 12

BEER



BOTTLES

- BUDWEISER Missouri 5%
- BUD LIGHT Missouri 4.2%
- MICHELOB ULTRA Missouri 4.2%
- MILLER LITE Wisconsin 4.2%
- CORONA Mexico 4.1%
- CORONA LIGHT Mexico 4.1%
- HEINEKEN Netherlands 5%
- COORS LIGHT Colorado 4.2%
- STELLA Belgian 5%
- ANGRY ORCHARD CIDER Missouri 5%

CANS

- PABST BLUE RIBBON (PBR) Wisconsin 4.7%
- FUNKY BUDDHA FLORIDIAN Florida 5.2%
- FOUNDERS ALL DAY IPA Michigan 4.7%
- INTUITION JON BOAT ENGLISH GOLDEN ALE Florida 4.55%

BEER ON TAP

- YUENGLING Pennsylvania 4.5%
- MICHELOB ULTRA Missouri 4.2%
- BLUE MOON Colorado 5.5%
- INTUITION I-10 IPA Florida 5.5%
- DUKES BROWN ALE Florida 6%
- BUD LIGHT Missouri 4.2%



SOFT DRINKS

2.99 free refills

ICED TEA
(best of jax winner)

ARNOLD PALMER

COKE

SPRITE

DIET COKE

COKE ZERO

CHERRY COKE

HI-C PINK LEMONADE

BARQ'S ROOT BEER

COFFEE 2

OP FISH HOUSE & OYSTER BAR

OP Fish House was Built in 2018 by Nathan Stuart and his wife Margo Klar. Nathan comes from a family of fishermen with three generations of seafood retail and wholesale experience. The Stuarts are very active in the fishing community in the Southeast and their passion for fishing is showcased in the best Seafood Jacksonville has to offer. Nathan's grandfather Louis Stuart had one of the first seafood markets in Jacksonville called Intracoastal Fisheries. Nathan's father, Russell Stuart purchased a small restaurant called Seafood Kitchen in 1985, and since the father-son duo have turned Seafood Kitchen into a local staple, hitting top rankings on Trip Advisor, Yelp, Google, and Bold City's Best!

The vision for OP Fish House began in Nathan's formative years after a life spent working in Jacksonville restaurants and then managing his father's restaurant in Atlantic Beach. After getting married in the summer of 2018 to a native Californian with a love, palate, and passion for good food, Nathan and Margo decided to renovate an old house from 1905 and bring seafood to another corner of Jacksonville. The Stuarts still own and operate the Seafood Kitchen where fishermen still boast about their latest catch, and generations of local patrons dine with tourist on local and often owner caught seafood. It is our hope that OP Fish House becomes a local favorite as well. Whether it's a private party, catering, wedding, or just dinner with the family, let OP Fish House take care of you.

CATERING, TAILGATE MENU, TAKEOUT, PRIVATE EVENTS

636 Kingsley Avenue, Orange Park, FL 32073

(904) 579-3931

www.OPFISHHOUSE.COM

OPEN 7 DAYS A WEEK

MON - FRI 11AM - 10PM • SAT - SUN 9:30AM - 10PM



#EATLOCAL

STARTERS

HOUSE-MADE HUSHPUPPIES
Sweet onion dough fried golden brown 4

SMOKED LOCAL FISH DIP
Local fresh catch smoked here at the fish house 7

GROUPEL BITES
Gulf Grouper, lightly battered, fried and served with our house made tartar sauce 12

BANG BANG LOCAL SHRIMP
Mayport shrimp tossed in our house-made buffalo sauce 12

COCONUT SHRIMP
Crispy hand battered shrimp rolled in fresh coconut 12

FLORIDA GATOR TAIL
Tender chunks of Florida gator tail fried 11
Blackened +.75

CRISPY CALAMARI
Fresh calamari cooked light and crispy with a side of marinara 10

MAMA SHAW'S CONCH FRITTERS
Legendary Bahamian "mama shaw's" very own recipe 10

BLUE CRAB CLAWS
Blue-crab claws sauteed or fried 13

BROILED SCALLOPS ON THE 1/2 SHELL (3)
Fresh scallops topped with lemon tarragon and smoked gouda cream 12

GRANDMA BETTY'S FRIED VEGETABLES
Fresh cut and made to order, your choice: 7
pickles | onion rings | mushrooms
green tomatoes | banana peppers

CHEF JASON'S BRUSSELS
Crispy Brussel sprouts, balsamic reduction, local azar sausage, bacon, caramelized onions, goat cheese crumbles 10
Add: shrimp (6) 6 | scallops (4) 8

RAW BAR

Steamers only shucked upon request

LAFOURCHE, OYSTERS
1/2 dozen 8 | full dozen 14

BLUE POINT, OYSTERS
1/2 dozen 10.5 | full dozen 18

OYSTERS ROCKEFELLER SOUTHERN STYLE (6)
Gulf oysters topped with collards, bacon, parmesan 14

CHARBROILED "FISH HOUSE" OYSTERS (6)
Gulf oysters topped with butter, garlic, red pepper, parmesan, and romano 14

JALAPEÑO OYSTERS (6)
Gulf oysters topped with bacon, cheddar, and jalapeños 14

U-PEEL 'EM SHRIMP (HOT OR COLD)

LOCAL MAYPORT SHRIMP
1/2 lb 12 | 1 lb 22

FLORIDA ROYAL REDS
1/2 lb 12 | 1 lb 22

ALASKAN SNOW CRAB
1 lb market | 3 lb market

MAINE LOBSTER
1-1 1/4 lb 22

SOUPS

NEW ENGLAND CLAM CHOWDER
Creamy and loaded with tender chunks of clam 5 | 7

LUMP CRAB MEAT STEW
Aunt Liz's secret recipe with heaps of blue crab meat... that's all we can say 6 | 8

SALADS

HOUSE
Leaf lettuce, tomato, onion, cheese, and croutons
small 4 | large 8

CAESAR
Leaf lettuce, croutons, caesar dressing and parmesan
small 4 | large 8

ADD

FRIED, BROILED, OR BLACKENED

Chicken 6

Shrimp 6

Fish of the Day 8

SIGNATURE PLATES

LOW COUNTRY BOIL
Snow crab, shrimp, corn, local azar sausage, potatoes, onion 23
Add: whole lobster +15

RUSS'S TACOS
Two large flour tortillas with lettuce, tomato, shredded cheese, and house-made taco sauce
Choice of fish or shrimp 14

CHEF'S CUT TARRAGON STEAK
Chef's cut smothered with lemon tarragon and smoked gouda cream MKT

STUFFED GROUPEL
Fresh cut gulf grouper loaded with house-made stuffing and cheese 24

SHRIMP & GRITS
Mayport shrimp, smoked bacon, and cream sauce over cheese grits 18

WHOLE FRIED LOCAL SNAPPER
Fresh caught snapper, scored, breaded and lightly fried 22

MARGO'S CRAB CAKES
Creamy Maryland style accented by hints of tangy mustard and zesty lemon 22

2/3 LB CHEDDAR ANGUS BEEF BURGER
Fresh private label ground beef with cheddar cheese on a local made bun 14

CHICKEN TENDER MEAL
White meat chicken strips, blackened or fried 14

GROUPEL & GRITS
Fresh blackened grouper, smoked bacon, and cream sauce over cheese grits 18

"SEAFOOD KITCHEN" COMBINATION

Fresh Mayport shrimp, gulf select oysters, cold water scallops, fresh fish, and house-made stuffed deviled crab 24

1 substitution no charge | 2 substitutions +1.5

FRESH SEAFOOD

Most items available: fried | broiled | blackened (+.75) | French baked (+5) Dinner w/ 2 sides

SHELLFISH

LOCAL JUMBO SHRIMP 18

VIRGINIA CLAM STRIPS
(freshly shucked) 16

COLD WATER SCALLOPS 22

GULF OYSTERS 20

MARYLAND STYLE SOFT SHELL CRAB 22

FRESH FISH

GROUPEL 22

MISSISSIPPI CATFISH FILLETS 18

ATLANTIC MAHI-MAHI 19

HONEY GLAZED SALMON 19

ATLANTIC TRIGGER FISH 19

ATLANTIC SWORDFISH 20

LOCAL MAYPORT FLOUNDER 18

RED SNAPPER 22

PICK 2: 22

PICK 3: 24

SIDES 3

BAKED POTATO
COLESLAW
CORN ON THE COB

FRENCH FRIES
SWEET POTATO FRIES
GREEN BEANS

BACON COLLARD GREENS
CHEESE GRITS

KIDS MENU

(12 and under please)

All kids meals come with entrée, side, and drink!

KIDS SHRIMP 8

KIDS FISH 8

KIDS CHEESBURGER 8

KIDS CHICKEN TENDERS 8

KIDS GRILLED CHEESE 8



HOUSE-MADE DESSERTS

WORLD FAMOUS KEY LIME PIE
We discovered this recipe in Key West on our annual lobster trip 6

SAWGRASS CHOCOLATE CAKE
4 layers of double chocolate heaven 6

BREAD PUDDING
Ask about our chef's creation 7

CHOCOLATE MARTINI
(Adults only) 10



PINK HOUSE

Primary residence for the Mayor of Orange Park - Walter Odom (mayor 1948-1966).

Newly remodeled space is available for private events, special occasions, and work functions.