

OAKLAND'S DINNER * FIRST PLATES

Crab Cake

jumbo lump crab meat and fresh herbs topped with a clay pot chili aioli *sixteen*

Clam Chowder

clams, bacon, potato and herbs finished with warm cream *seven*

Lamb Gyro

seasoned ground lamb with a cucumber-radish pico de gallo,
Moroccan spiced sour cream served on mini naan *fourteen*

Lollipop Wings

tossed in Korean style barbeque sauce and served with Asian slaw *thirteen*

Shrimp Quesadilla

shrimp sautéed with tri-color bell peppers and black beans
folded into a flour tortilla with Monterey jack cheese *seventeen*

Flash Fried Calamari

lightly fried tender calamari pieces served with a yellow tomato dipping sauce *sixteen*

** Seared Tuna

Yellow fin tuna pan seared, served rare and cool over lotus seaweed salad,
wonton chips, wasabi and soy glaze *sixteen*

Prince Edward Island Mussels

mussels quickly steamed with an oregano, crushed red pepper garlic & white wine butter *fourteen*

Lightly Poached Jumbo Shrimp Cocktail

a seafood standard served with cocktail sauce and lemon *seventeen*

** Local Clams on the Half Shell—Per 1/2 Dz (RAW)

choose from Cherrystones or Littlenecks – served with cocktail sauce *nine*

** A Daily Selection of Assorted Oysters—Per 1/2 Dz (RAW)

served with pickled garlic, jalapeno and Vidalia onion relish *fifteen*

SALADS

Boston Bibb Salad

Boston Bibb, slivered radish, cucumbers, cherry tomatoes, red onion,
farmstead bleu cheese, bacon and lemon cracked pepper vinaigrette *eleven*

Buratta Salad

heirloom cherry tomatoes & arugula, olive oil, sliced prosciutto Toscano,
seasoned crustini and romesco sauce *sixteen*

Organic Greens and Sliced Beet Salad

sliced beets and organic spring mix tossed with toasted walnuts,
goat cheese and sliced pears with a sherry vinaigrette *twelve*

Classic Caesar Salad

classic egg-anchovy based dressing, romaine lettuce, garlic croutons & shaved Pecorino Romano cheese
ten dollars

Oakland's House Salad

young organic baby greens, grape tomatoes, cucumbers and imported Feta cheese
tossed with an apple balsamic vinaigrette *nine*

OAKLAND'S DINNER * MAIN PLATES

Local Fluke

seared filet over wilted arugula, finished with an heirloom tomato, caper, lemon beurre blanc
twenty-eight

Grilled Shrimp

grilled jumbo shrimp with a Caribbean spiced glaze, sweet plantains and mango-pear salsa
twenty-eight

Oven Roasted Salmon

"everything" crusted with a cucumber pea relish and a whole grain mustard sauce *twenty-six*

Grilled Swordfish

blackened and served over sweet potato mash, bourbon gastrique
and grilled pineapple-papaya relish *twenty-seven*

Pan Seared Day Boat Scallops

sea scallops served over a celery root-potato hash brown, roasted garlic sriracha remoulade
and pickled wild leeks *twenty-eight*

** Wasabi Pea Dusted Tuna

yellowfin tuna crusted with wasabi peas, warm Asian vegetables,
ginger-plum ponzu and five spice yuzu glaze *twenty-nine*

Lobsters (sizes vary)

beautiful hard shell lobsters steamed or stuffed *market price* Stuffed *add seven dollars per pound*

Cashew Crusted Halibut

moist filet of halibut coated with a cashew panko crust
served over ginger carrot puree and a chili scallion compound butter *thirty*

Oakland's Seafood Pasta

jumbo shrimp, scallops and calamari sautéed with fresh basil and tomatoes
tossed with ribbons of fettuccine *twenty-nine*

Vegetable & Chicken Penne

seasoned vegetables, grilled chicken and penne tossed in a roasted garlic
vegetable beurre fondu with parmigiano reggiano *twenty-six*

Rack of Lamb

herb crusted New Zealand rack, roquefort mashed potatoes finished with a lamb demi-glaze *thirty-six*

** Filet Mignon

ten-ounce tender filet seared to your liking with a peppercorn cream sauce
finished with caramelized shallots *forty-four*

** N.Y. Sirloin Steak

16 oz. grass fed, aged sirloin topped by crispy organic mushrooms, roasted tomatoes
finished with a port wine glaze served with pommes frites *forty*

** Grilled Bone-In Rib Eye

eighteen-ounce ribeye steak with pancetta bleu cheese compound butter
and elephant garlic chips *forty-two*

PLATE SHARING CHARGE OF \$6.00 - An 18% gratuity will be added to parties of 8 or more. Please refrain from any substitutions.

**By order of the Department of Health, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

EXECUTIVE CHEF CORRIE DIETRICH