

# 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 Sliders

ground lamb burgers served on mini rolls topped with crispy fried eggplant, charred red onion and an oregano, feta cheese sauce *fourteen*

## Baby Back Ribs

pork ribs tossed in Korean style barbeque sauce and served with Asian slaw *fourteen*

## Shrimp Quesadilla

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

## Flash Fried Calamari

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

## \*\* Seared Tuna

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

## Prince Edward Island Mussels

mussels quickly steamed and topped with a broth of white wine, lemon, butter and garlic *fourteen*

## Lightly Poached Jumbo Shrimp Cocktail

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

## \*\* 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 *fourteen*

## SALADS

### Boston Bibb Salad

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

### Mozzarella Salad

pearls of fresh mozzarella, heirloom cherry tomatoes, roasted red peppers and basil tossed with olive oil and balsamic vinegar over baby arugula. Served with a pesto-pecorino crostini *fourteen*

### Organic Greens and Sliced Beet Salad

sliced beets and organic spring mix tossed with toasted walnuts, goat cheese and sliced apples 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-seven*

## Grilled Shrimp

jumbo shrimp grilled with a jalapeno-honey glaze, sweet plantains and papaya, mango, pear salsa *twenty-eight*

## Oven Roasted Salmon

dusted with honey powder topped with a cucumber pea relish and a whole grain mustard sauce *twenty-six*

## Grilled Swordfish

potato chip crusted, grilled eggplant tapenade over an oregano balsamic foam *twenty-eight*

## 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 *twenty-nine*

## 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**