

OAKLAND'S LUNCH * FIRST PLATES

MEDITERRANEAN PLATTER

naan pita chips served with spicy hummus, babaganoush & cucumber tzatziki dipping sauces
fourteen

CRAB CAKE

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

CLAM CHOWDER

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

GRILLED FLATBREAD

artichokes, heirloom tomatoes, pistachio-arugula pesto, lemon zested goat cheese,
white balsamic glaze *thirteen*

FLASH FRIED CALAMARI

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

LOLLIPOP WINGS

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

BLT SLIDERS

peppercorn bacon, fried tomato, micro greens and a sweet chili mayo *twelve*

PRINCE EDWARD ISLAND MUSSELS

steamed with an oregano-crushed red pepper garlic and 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 *ten*

**A DAILY SELECTION OF ASSORTED OYSTERS—Per 1/2 DZ (RAW)

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

SALADS

HANGER STEAK SALAD

marinated grilled hanger over Boston bibb lettuce, sliced radish, cucumbers, cherry tomatoes,
red onion, farmstead bleu cheese and lemon cracked pepper vinaigrette *twenty-two*

BURRATA SALAD

arugula, olive oil, sliced prosciutto Toscano, seasoned crustini and romesco sauce *sixteen*

BEET SALAD

diced beets and baby spinach tossed with Asian pears, oranges, toasted pecans and goat cheese
with a citrus vinaigrette *twelve*

CLASSIC CAESAR SALAD

classic egg-anchovy based dressing, romaine lettuce, garlic croutons & shaved pecorino romano cheese
ten dollars available with organic grilled chicken *eighteen*

OAKLAND'S HOUSE SALAD

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

OAKLAND'S LUNCH * MAIN PLATES

LOBSTER ROLL

chopped Canadian lobster tossed with cucumbers, grape tomatoes, fresh lime, cilantro mayonnaise, avocado on a toasted brioche roll *market price*

FLOUNDER SANDWICH

fresh local flounder filet breaded and golden fried served with lettuce, tomato and French fried potatoes *sixteen*

GRILLED SWORDFISH SANDWICH

blackened swordfish, house made guacamole and crispy bacon *seventeen*

** SASHIMI STYLE TUNA WRAP

Togarashi & Norigoma seared tuna, sliced and served with Asian slaw, soy syrup and crispy wontons *nineteen*

OAKLAND'S SEAFOOD PASTA

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

OYSTER PO BOY

crispy seasoned local oysters, southern "style" cole slaw and a classic remoulade *twenty*

**HAMBURGER

half pound of fresh ground beef, cooked the way you like it, served with lettuce, tomato, onion and French fried potatoes *thirteen* available with Swiss or American *fourteen*

GRIDDLED TURKEY WRAP

off the frame turkey breast, creamy brie cheese and arugula served with a cranberry mayo dipping sauce *fifteen*

CHEF'S TACOS

fresh swordfish, salmon and shrimp sautéed with peppers, tomatoes and corn seasoned with chipotle chili powder and cilantro served with flour tortillas, guacamole and black bean rice *twenty-two*

GRILLED VEGETABLE PANINI

a daily assortment of local vegetables stuffed into focaccia bread with garlic tomato whipped cheese served with dill potato salad *fourteen*

OAKLAND'S CHICKEN SANDWICH

organic grilled chicken breast, fresh mozzarella, roasted pepper pesto and crispy red onion *fifteen*

SMOKED SALMON PLATE

pastrami flavored smoked salmon, caper red onion relish, Dijon crème fraiche, pickled wild mushrooms and rye toast points *twenty-one*

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